

The FLYING COCK®

FOOD MENU*

COCKY BAR SHARES

Fried Fish Tacos (2 tacos) 11
salsa ranchera, radish, red onion

SoCal Steak Tacos (2 tacos) 11
salsa verde, grilled onions, cilantro

33rd & 3rd Sliders 14
premium blend beef, cocky flying sauce, american cheese, fried pickles

Bar Nachos 10
queso fresco, mozzarella, cheddar, guacamole, jalapeno, sour cream
add buffalo chicken \$3

Smokey Artichoke & Kale Dip 13
gouda, mozzarella, parmesan, toasted sourdough

Classic Buffalo Wings 12
blue cheese dip

Mission Street Quesadilla 12
cajun chicken

Parmesan Truffle Fries 10
truffle aioli

Sweet Potato Fries 10
spicy sour cream

Toasted Brussels 10
charred brussel sprouts, honey, almonds

Fried Brooklyn Pickles 10
cayenne mayo

Buffalo Cauliflower 10
blue cheese gratin

Crunchy Chicken Bites 12
zesty honey mustard

Crispy Mozzarella Snacks 12
spicy tomato sauce

ENTREES

Authentic Fish & Chips 16
brooklyn lager beer batter, fresh cod, hand cut fries, house made tartar sauce

Classic Shepherd's Pie 15
ground chuck, carrots, peas, broiled mashed potato

Cast Iron Mac & Cheese 14
aged cheddar, gruyere, bacon, panko crust

Steak Frites 20
10oz marinated skirt steak, hand cut fries, chimichurri

HANDCRAFTED FLYING COCK BURGERS

Pat LaFrieda Flying Cock Blend, 8oz grass fed beef burger.

Served on our artisan brioche bun with a side of our hand cut fries & pickle. Create your own or try one of our faves.

Beef Burger 13
upgrade your beef burger
bacon, mozzarella, swiss, american, cheddar, blue cheese -\$1
mushrooms, jalapenos, sautéed onions -\$1 • avocado -\$1.5
onion rings -\$2.
(lettuce, tomato, slice raw onion on request)

The California 14
american, avocado, romaine, tomato, mayo

Ultimate Burger 15
irish cheddar, double smoked bacon, onion rings, tomato, bbq sauce

Truffle Burger 15
swiss, mushrooms, caramelized onions, truffle oil drizzle, truffle aioli

Fried Pickle Burger 15
shredded american cheese, grilled onion, cayenne mayo

Spicy Cauliflower Veggie Burger 15
cilantro-lime slaw, chipotle mayo, on our artisan brioche bun, side sweet potato fries

SALAD BOWLS

Tuscan Kale Chicken Caesar 15
flame broiled chicken, lacinato kale, sourdough croutons, parmesan

Orchard Salad 13
gala apples, crimson grapes, walnuts, cranberries, creamy goat cheese, gem lettuce, balsamic vinaigrette

Skirt Steak House Salad 17
arugula, tomato, red onion, parmesan, champagne vinaigrette

Chopped Baja Chicken 15
seasoned grilled chicken, romaine, avocado, roasted corn, radish, cilantro, queso fresco, tomato, tortilla chips, jalapeno vinaigrette

OYSTERS

Blue Point Long Island 2.75 ea

Wellfleet Cape Cod 2.75 ea
classic cocktail sauce & shallot mignonette

DESSERTS

Ice Cream Sammy 6
chocolate chip cookie & vanilla ice cream sandwich

Deep Fried Candy Bar 6
deep fried 'mars' bar (british candy bar)

Caramel Apple Crumble 8
baked apple crumble, topped with caramel & vanilla ice cream

SANDWICHES

served with our hand-cut fries, pickle

The Crispy Flying Cock 15
fried chicken, jalapeno slaw, spicy mayo, on a ciabatta hero

Gotham Steak Sandwich 17
seasoned skirt steak, herbed mayo, arugula, mozzarella, TFC steak sauce, on a toasted baguette

Murray Hill Melt 13
butter toasted sourdough, sharp cheddar, smashed avocado, double smoked bacon, tomato

Santa Fe Chicken Wrap 14
double smoked bacon, onion, avocado, Irish cheddar, tomato, peppers, mixed greens, buttermilk ranch dressing in a warm flour tortilla

Shroom Stack 13
grilled portobello, red onion, smashed avocado, basil pesto, sprouts, on country whole wheat

All of our food is sourced locally from the finest growers, butchers, cheese mongers & bakers

**Gratuity of 20% may be added to groups of 5 or more
When splitting checks we can only run a max of 4 credit cards**

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



DRINKS MENU

#TheFlyingCockNYC
Bar Open until 4am every night

DRAFT

Cocky Ale 8 5.5% / Patchogue, NY	Allagash White 8 5.1% / Portland, ME
Other Half IPA 8.5 7.1% / Brooklyn, NY	Goose Island IPA 8 5.9% / Chicago, IL
Bronx Seasonal 8 Bronx, NY	Crispin Cider 8 5% / Colfax, CA
Montauk Session IPA 8 4.9% / Montauk, NY	Shock Top 8 5.2% / St. Louis, MO
Brooklyn Lager 8 5.2% / Brooklyn, NY	Bud Light 6.5 4.2% / St. Louis, MO
Blue Point Toasted Lager 8 5.5% / Patchogue, NY	Guinness Stout 8 4.2% / Dublin, Ireland
Six Point Sweet Action 8 5.2% / Brooklyn, NY	Stella Artois 8 5.2% / Leuven, Belgium

COCK(TAILS) \$12

A Disney Princess gin, raspberry, hibiscus tea, lavender, lemon, flowers	Make New Friends bourbon, vanilla almond milk, cacao, peppermint, lucky charms
Pants On Fire bourbon, root beer liqueur, cinnamon, angostura bitters, ginger beer	Flying High tequila, chamomile syrup, lime, jalapeno, mint
OMFG rum, lychee, banana, lime	Mr Big vodka, pineapple, campari, passion fruit

BOTTLES

Heineken 7 5% / Amsterdam, Holland
Corona 7 4.5% / Mexico City, Mexico
Budweiser 6 5% / St. Louis, MO
Bud Light 6 4.2% / St. Louis, MO
Coors Light 6 4.2% / Golden, CO

CANS

Founders All Day IPA 6 4.7% / Grand Rapids, MI
Tecate Cerveza 6 4.5% / Baja, Mexico
Narragansett Lager 6 5% / Pawtauket, RI
Austin Eastciders Blood Orange Cider 7 5% / Austin, TX

HAPPY HOUR

Every Day 4-7pm, drinks & oysters

WHITE WINE

Benziger 11/44 Chardonnay / California
Seaglass 10/40 Sauvignon Blanc / California
Chloe 11/44 Pinot Grigio / Italy

RED WINE

H3 Columbia Crest 12/48 Cabernet Sauvignon / Washington
Noble Vines 12/48 Pinot Noir / California
Portillo 10/40 Malbec / Argentina

SPARKLING

Cupcake 13 Prosecco / Italy

ROSE

Pomelo 12/48 Rose / California
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