

PLATES

Spring Onions & Ramps 10
romesco, bread crumbs

Fava Beans & Pea Shoots 9
black-eyed peas, mint, sesame

Asparagus & Mesclun 11
lemon, pecorino, cannellini beans, prosciutto

Beet Salad 9
red and golden beets, kale, blue cheese, walnuts

Spicy Cucumbers 8
chili vinaigrette

Pozolé 12
pork and hominy stew, red cabbage, cilantro, crème fraîche

Butternut Squash & Brussels Sprouts 11
country ham, pumpkin seeds, parmesan, maple glaze

Chicken Liver Paté 12
pickled onions, toast points

Portabello & Taleggio Sandwich 9
*arugula, pickled shallots
add bacon... 10*

Lamb Shank 17
stewed lentils, golden raisins, marcona almonds

Shishito Peppers 6
sea salt, lemon

Bar Snacks 3 each
cornichons, country olives or marcona almonds



CHEESE & CHARCUTERIE

ALL SELECTIONS AVAILABLE AT STINKY BKLYN

BOARDS

Small Cheese & Meat Board 3 cheeses, 2 meats 24
Large Cheese & Meat Board 5 cheeses, 3 meats 39
Charcuterie Board 4 meats, spicy mustard 19
Cheese Fondue Five-year cheddar & cave aged swiss, apples, bread, salami 16
Warm Camembert Pears, walnuts, quince, bread 16

A LA CARTE, 5 EACH

SOFT, BLOOMY & CREAMY

Toma della Rocca Soft and lemony cow's and sheep's milk, Piedmont, Italy
Brebirousse Intensely rich sheep's milk with a floral finish, d'Argental, France
Humbolt Fog Soft, creamy and tangy goat's milk, Cypress Grove, CA

SEMI-FIRM, SWEET & TANGY

Pantaleo Herbal and peppery goat's milk, Sardinia, Italy
Ibores Zesty, rugged and tangy raw goat's milk, Extremadura, Spain
Challerhocker Earthy and nutty raw cow's milk, Tufertschwil, Switzerland

FIRM, BOLD & OLD

Manchego Curado Full, fruity and nutty raw sheep's milk, La Mancha, Spain
Mahon Sharp, lemony and cheddar-like raw cow's milk, Menorca, Spain
Midnight Moon Nutty and brown-buttery goat's milk, Holland

WASHED & STINKY

Taleggio Funky and grassy raw cow's milk, Lombardy, Italy
Mountaineer Toasty and nutty raw cow's milk, Meadow Creek, Virginia
Ardrahan Semi-soft, buttery and funky cow's milk, County Cork, Ireland

BLUE VEIN

La Peral Fudgy, eggy, custard-like cow's and sheep's milk, Asturias, Spain
Moody Blue Smokey, rich & salty cow's milk, Monroe, Wisconsin
Bayley Hazen Earth & dry cow's milk, Greensboro, Vermont

CURED MEATS

Prosciutto di Parma Italian, dry-cured ham
Sopressata Gently spiced pork sausage
Chorizo Spanish pork sausage
Beef Cervelat Schaller & Weber beef sausage
Molinari Toscano Tuscan-style salami



COCKTAILS

The Jake Walk 12

White Rum, Blanco Tequila, Elderflower Liqueur,
Lime Juice, Peychaud's Bitters

Richardson Street Blossom 12

Perry's Tot Navy Strength Gin, Apricot Liqueur,
Carpano Antica, Bittermens Hopped Grapefruit Bitters

Damsel In Distress 11

Averell Damson Gin, Beefeater Gin, Cynar, Honey Syrup,
Lemon Juice, Allspice Liqueur, Soda

Karlsbad Old Fashioned 10

Rye, Apple Brandy, Dolin Blanc Vermouth,
Becherovka Herbal Liqueur, Angostura Bitters

Electric Mayhem 11

Buffalo Trace, Yellow Chartreuse, Aperol, Lemon Juice,
Angostura Bitters

Tony Danzig 10

Smith & Cross Navy Strength Rum, Fernet Branca,
Maraschino Liqueur, Ruby Red Grapefruit Juice

Five Island Monk 12

Banks Rum, Green Chartreuse, Lime Juice,
Maple Syrup, Black Walnut Bitters, Cayenne Salted Rim

Majestic Twelve 11

Reposado Tequila, Zucca Rabarbaro Amaro,
Maraschino Liqueur, Lime Juice, Cucumber Slice

Sardinian Hitch Hiker 12

Germain-Robin Brandy, Galliano, Mirto,
Bittermens Xocolatl Mole Bitters

Remember the Maine 11

Rittenhouse Rye, Sweet Vermouth, Cherry Heering,
Angostura Bitters, Absinthe Rinse

Seelbach 11

Bourbon, Cointreau, Angostura Bitters, Peychaud's Bitters,
Sparkling Rose

WINES BY THE GLASS

SPARKLING

Domaine l'Agapé, Cremant d'Alsace Pinot Noir & Chard., Alsace, France N/V	12
Chateau Gaudrelle, Monmousseau, Rosé Brut Grolleau, Loire, France N/V	10
Medici Ermete "Solo Reggiano" Lambrusco, Emilia-Romagna, Italy 2010	10

WHITE

Francesco Rinaldi e Figli Cortese di Gavi, Piedmont, Italy 2010	12
Finca Nueva Viura, Rioja, Spain 2009	10
Hugel Pinot Gris, Alsace, France 2008	13
La Forêt des Dames, Vieilles Vignes, Sancerre Sauv. Blanc, Loire, France 2011	11
Carl Ehrhard, Rüdeshheimer Berg Rottland Riesling, Rheingau, Germany 2008	12
Királyudvar Tokaji Furmint Sec, Tokaji-Hegyalja, Hungary 2009	14
Scholium Project "Naucratis" Verdehlo, Lost Slough Vineyard, CA 2009	12
Shinn Estate "Coalescence" White Blend, Long Island, NY 2010	11

ROSÉ

Domaine de Sulauze "Pomponette" Red Blend, Provence, France 2011	11
Red Hook Winery "Pink Dahlia" Cab Franc & Merlot, Long Island, NY 2010	10

RED

Oddero Barbera d'Alba, Piedmont, Italy 2009	12
Uggiano, Chianti Classico Riserva Sangiovese, Tuscany, Italy 2004	14
Terre Nere, Etna Rosso Nerello, Sicily, Italy 2010	12
Domaine du Bel Air, Bourgueil Cabernet Franc, Loire Valley, France 2009	9
Domaine de Durban, Beaume-de-Venise GSM, Rhône, France 2008	13
Juan Gil Monastrell, Jumilla, Spain 2009	10
Rejadorada, Tinto Roble Tempranillo, Toro, Spain 2009	10
Spindrift Cellars Pinot Noir, Willamette Valley, OR 2009	13

BEERS BY THE BOTTLE

Tyskie Lager Tychy, Poland, 16.9oz, 5.6 abv	6
Tappeto Volante Blonde Lager Biella, Italy, 12oz, 5.6 abv	5
Stoudts "Scarlet Lady Ale" E.S.B. Adamstown, PA, 12oz, 5.0 abv	7
Sixpoint Bengali Tiger IPA New York, NY, 16oz can, 6.4 abv	7
Two Brothers "Cane & Ebel" Red Rye Ale Warrenville, IL, 12oz, 7.0 abv	7
Cisco Brewers Whale's Tale Pale Ale Nantucket, MA, 12oz, 5.6 abv	6
Left Hand Brewing Co. Milk Stout Longmont, CO, 12oz, 6.0 abv	7
Old Rasputin Russian Imperial Stout Fort Bragg, CA, 12oz, 9.0 abv	7
Hacker-Pschorr Weisse Munich, Germany, 16.9oz, 5.5 abv	7
Brooklyn Brewery "Sorachi Ace" Saison Brooklyn, NY, 750ml, 7.6 abv	15
Jolly Pumpkin "Maracaibo Especial" Dark Ale Dexter, MI, 750ml, 7.5 abv	17
Original Sin Newtown Pippin Cider New York, NY, 750ml, 6.7 abv	15

Planning a private party? We love to throw parties!
Ask for Mike if you want more details, or send an email to:
events@thekewalk.com