

THE  
**BANC**  
BAR CAFE  
**DINNER**

## SMALL PLATES

**goat cheese croquettes**

black plum aioli, sriracha chili sauce \$10

**grilled octopus (GF)**

yellow & red tomatoes, basil sauce \$14

**coconut shrimp**

mango cucumber salsa,  
tequila lime sauce \$16

**porcini & eggplant "meatballs"**

garlic white wine broth  
roman tomato sauce \$10

**homemade chicken dumplings**

pan fried, ponzu sauce \$12

**lollipop lamb chops**

moroccan glaze, corn salsa,  
mash sweet potato \$13

**steamed pei mussels**

garlic white wine broth or  
fra diavalo \$13

**charred brussels sprouts**

tasso ham, onion, manchego \$11

**potato gnocchi**

sun dried tomato, pesto sauce \$12

**tartare of tuna & avocado**

wasabi, sriracha chili sauce \$16

**grilled avocado (GF)**

chilled quinoa, root vegetables, corn,  
cilantro pesto \$11

**french onion soup \$7**

**soup du jour \$7**

## BAR BITES

**black bean empanadas**

corn relish, tamarind ginger sauce \$11

**fried calamari**

sweet chilli glazed \$13

**quinoa crusted onion rings**

chiptole dipping sauce \$10

**buffalo wings**

bleu cheese dip \$11

**chicken tenders**

curry ketchup \$11

**parmesan truffle fries**

garlic & rosemary, truffle aioli \$8

## SAMPLER PLATE

choose 4 from bar bites or small plates

\$39

## FLATBREAD & QUESADILLA

**prosciutto & fig flatbread**

wild mushroom, brie, onion, almonds, truffle oil \$15

**flat iron steak flatbread**

goat cheese, tomato, red onion,  
watercress, jalapeno \$16

**vegetable flatbread**

eggplant puree, red pepper, tomato, corn,  
broccoli, feta, cauliflower \$13

**chicken & wild mushroom quesadilla**

swiss, cheddar, pepper jack\* \$13

**"3" cheese quesadilla**

swiss, cheddar, pepper jack\* \$11

\*(sour cream, guacamole, black bean & tomato salsa)

## BIG PLATES

**pan roasted salmon (GF)**

spicy potatoes, peas, pickled vegetables,  
sweet curry sauce \$26

**braised lamb shank (GF)**

garlic whipped potato, root vegetables,  
rosemary sauce \$26

**roasted chicken (GF)**

wild mushroom risotto, sautéed spinach,  
corn niblets, au jus \$25

**skirt steak**

quinoa crusted onion rings, chimichurri  
sauce, french fries \$27

**angel hair pasta**

chicken, spinach, roasted peppers,  
peas, vodka sauce \$23

**sautéed scallops & shrimp (GF)**

smoked bacon & butternut squash risotto,  
asparagus, herb beurre blanc \$26

**rigatoni pasta**

beef short rib, cauliflower, chickpea,  
arugula, shiitake, sun dried tomato,  
parmesan broth \$25

## SALADS

**quinoa & beet (GF)**

arugula, avocado, chickpea, tomato, onion, pine nuts, parmesan, lemon vinaigrette \$13

**citrus & spinach (GF)**

spinach, kale, butternut squash, orange, manchego, pumpkin seeds, watermelon radish,  
blood orange vinaigrette \$12

**chopped (GF)**

french beans, roasted peppers, feta, tomato, onion, portabella, almonds,  
red wine vinaigrette \$12

**warm goat cheese & prosciutto (GF)**

arugula, watercress, pine nuts, balsamic vinaigrette \$12

**salad toppings: add**

grilled chicken\* \$8

grilled salmon\* \$11

grilled shrimp\* \$11

flat iron steak \$10

\*available cajun style

## BURGERS

**the banker**

cajun beef burger, roasted pepper, portabella,  
goat cheese, bacon, quinoa onion ring,  
chipotle mayo, french fries \$18

**build your own burger**

choice of two toppings, french fries \$16

**the veggie burger**

apple cider aioli, choice of two toppings,  
sweet potato fries \$14

**filet mignon baguette**

open faced, sauté onions, portabella, gorgonzola,  
horseradish mayo, french fries \$18

**slider duo**

**beef short rib:** pickled vegetable, truffle aioli  
**southern fried chicken:** coleslaw, spicy mayo \$12

## SIDES

ALL \$7

**sweet potato fries**

**roasted cauliflower w/ scallion**

**mac n' cheese**

**seasonal vegetables (sautéed or steamed)**

**mash potato**

**mash sweet potato**

For parties of six or more a 20% service charge  
will be added to the final bill.

THE  
**BANC**  
BAR CAFE  
**DRINKS**

## BEERS

### BEER (ON TAP)

- Banc Ale** | Amber Ale \$7
- Banc Wheatfield** | Belgian Style Wheat \$7
- Bud Light** | Light Lager \$7
- Guinness** | Stout \$8
- Goose Island** | IPA \$8
- Montauk Wave Chaser** | IPA \$8
- Heineken (Brewlock)** | Dutch Lager \$8
- Samuel Adams** | Seasonal \$8
- Stella Artois** | Belgian Lager \$8
- Craft Seasonal** | ask your server \*p/a

### BEER (BOTTLE)

- Heineken** | Dutch Lager \$7
- Heineken Light** | Dutch Light Lager \$7
- Corona** | Mexican Lager \$7
- Amstel Light** | Dutch Light Beer \$7
- Buckler** | Non-Alcoholic \$7
- Magners** | Apple Cider (GF) \$7
- Stella Artois Cidre** | Apple Cider (GF) \$7
- Montauk (Can)** | Seasonal \$7
- Founders (Can)** | IPA \$6

### DOMESTIC BEER

ALL \$6

- Bud Light
- Budweiser
- Coors Light
- Miller Lite

## HAPPY HOUR

MON-WED 4PM – 8PM  
THURSDAY 4PM – 10PM  
FRIDAY 4PM – 8PM



### WINES \$7

Vicolo Pinot Grigio / Yulupa Cabernet  
Beaulieu Vineyard Pinot Noir  
Lindemanns Chardonnay / Portillo Malbec  
Domaine Sauvignon Blanc / Prosecco

### TAP BEERS \$6

Bud Light / Banc Ale / Banc Wheat

### BTL/CAN BEER \$5

Miller Lite / Founders IPA (C)  
Montauk Seasonal (C)

### COCKTAILS \$8

Cucumber Jalapeno Margarita  
Bourbon Thyme / Rosé Sangria

HALF PRICE WINE  
EVERY BOTTLE  
SUNDAYS FROM 4PM

## WINE LIST

### WHITE WINE

- vicolo | pinot grigio (Italy)** \$9 / \$34  
crisp & light with notes of lemon, green apple & white flowers
- lindemanns bin 65 | chardonnay (Australia)** \$9 / \$34  
fresh, hints of peach
- domaine du tariquet | sauvignon blanc (France)** \$9 / \$34  
intense floral notes, some minerality
- bex | reisling (Germany)** \$11 / \$42  
starfruit & lime zest flavors, balanced with tropical fruit tones
- natura | sauvignon blanc (Chile)** \$11 / \$42  
citrus & herbal notes, fresh, bright, & balanced, organic grapes
- domaine de la tonnellerie | sancerre (France)** \$13 / \$48  
aromatic & fruity, hints of gooseberry, light & accessible style
- sonoma-cutrer | chardonnay (Russian River, California)** \$15 / \$56  
lemon & pear flavors, crisp acidity
- louis jadot | pouilly fuisse (France)** \$58  
hints of melon, medium bodied, silky finish
- santa margherita | pinot grigio (Italy)** \$60  
light, crisp, refreshing

### ROSÉ

- cote des roses | languedoc appellation (France)** \$11 / \$42  
aromas of summer fruits, cassis & redcurrant, notes of rose & grapefruit
- vie vite | cotes de provence (France)** \$56  
fresh & delicate aroma of cherries & strawberries, notes of spices

## COCKTAIL LIST

### espresso-tini

espresso vodka, bailey's, kahlua \$15

### Banc of "manhattan"

rye, orange liqueur, sweet vermouth, orange & lemon peel \$14

### cucumber jalapeno margarita

cucumber jalapeno infused tequila, triple sec, lime, agave, salt \$13

### rose hill

vodka, strawberry, rhubarb, lemon, aquafaba, lavender bitters, rose water \$14

### pisco sour

pisco, lime, aquafaba, bitters \$13

### a little old fashioned

rye, maple syrup, orange & angostura bitters, brandied cherries \$14

### the natural

vodka, basil, limes, agave, club soda \$13

### gin blossom

gin, pomegranate, lemon, thyme honey \$13

### the "signature" gin & tonic

angostura infused gin, fever-tree tonic, grapefruit \$12

### bourbon thyme

apple infused bourbon, aperol, lemon, orange bitters, thyme honey \$12

### the "75"

gin, raspberry, lemon, prosecco \$13

### mezcal julep

mezcal, cranberry, agave, mint \$13

### moscow mule

vodka, ginger beer, lime \$12

### RED WINE

- yulupa | cabernet sauvignon (California)** \$9 / \$34  
notes of cocoa & thyme, well structured tannins, excellent finish
- beaulieu vineyard | pinot noir (California)** \$9 / \$34  
flavors of plum, ripe cherry & spices, silky finish
- portillo | malbec (Mendoza, Argentina)** \$9 / \$34  
fruit forward nose, redcurrant & black cherry, long spiced finish
- carletto | montepulciano** \$10 / \$38  
bold inviting aromas of cherries & spices
- valserrano crianza | rioja (Spain)** \$12 / \$46  
aromas of liqueur & red-berry fruits, fresh tannins, elegant finish
- hanging vine | merlot (California)** \$12 / \$46  
black plums, light hints of chocolate
- chateau saint sulpice | bordeaux (France)** \$13 / \$50  
red fruit aromas, silky tannins, supple finish
- broquel | malbec (Argentina)** \$13 / \$50  
full bodied, ripe tannins, long finish
- santa rita medalla | cabernet sauvignon (Chile)** \$14 / \$52  
(special reserve) blackberry, mocha & cassis flavors
- au contraire | pinot noir (Sonoma Coast, California)** \$15 / \$56  
aromas of cherry, raspberry & plum, elegant & silky, firm acidity
- la bernadine | chateauneuf du pape (France)** \$110  
blackcurrant & plum, accents of coffee & cherry
- stags leap | cabernet sauvignon (California)** \$110  
notes of dark red fruit, peppery finish
- silver oak | cabernet sauvignon (Napa Valley, California)** \$220  
dark chocolate, pepper & blackberry, long finish

### SPARKLING WINES

- stellina di notte** \$10 / \$38
- fantinel rose** | brut \$12 / \$46
- piper heidsieck 375 ml** | brut \$44
- piper heidsieck 750 ml** | brut \$84
- veuve clicquot** | ponsardin yellow label \$110
- grande dame veuve clicquot** | vintage \$250
- dom perignon** | vintage \$300

### SANGRIA

Glass \$11 | Pitcher \$40

#### rosé

elderflower liqueur, brandy, lemonade, club soda, fruit

#### red

spiced rum, triple sec, ginger ale, cabernet, fruit

#### white

elderflower liqueur, lemonade, pinot grigio, fruit