

HAPPY HOUR

MON-WED 4PM – 8PM

THURSDAY 4PM – 10PM

FRIDAY 4PM – 8PM



\$7 Select Wines

\$8 Cocktails

\$6 Select Draft Beers

\$5 Select Btl/Can Beers

DESSERT

warm apple torte

caramel sauce & vanilla ice-cream \$8

warm molten chocolate cake

berry coulis & chocolate sauce \$8

chocolate marquise (GF)

flourless chocolate with caramel & chocolate mousse, vanilla anglais \$9

chocolate chip & banana bread pudding

vanilla ice-cream, salted caramel sauce \$9

DRINKS

ALL \$2.50

still water

sparkling water

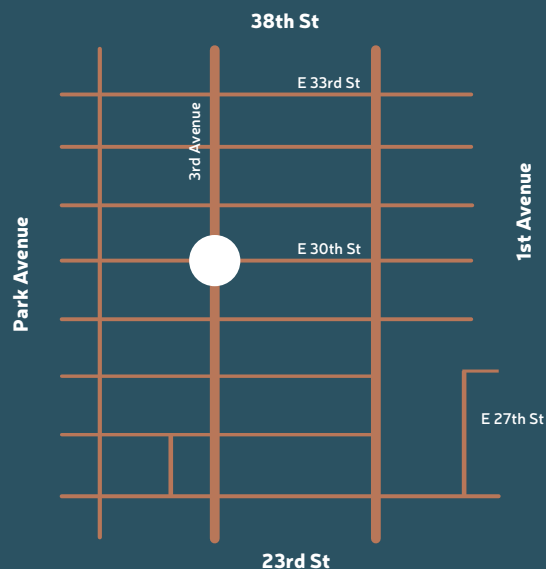
ginger ale

coke

diet coke

sprite

DELIVERY ZONE



**From 23rd to 38th Street
1st Ave. to Park Ave.**

Due to limited kitchen capacity we may not accept delivery orders when sidewalk cafe is in use. We apologize for any inconvenience.

Prices may be subject to change.

THE
BANCC
BAR CAFE
DELIVERY

**FOR DELIVERIES
212.252.0146**

Monday to Friday 11am to 10pm
Saturday & Sunday 4pm to 10pm

**431 3rd Avenue at 30th Street
New York, NY 10016**

SMALL PLATES

coconut shrimp

mango cucumber salsa, tequila lime \$16

homemade chicken dumplings

pan fried, ponzu sauce \$12

lollipop lamb chops

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

goat cheese croquettes

black plum aioli, sriracha chili sauce \$10

potato gnocchi

sundried tomato, pesto sauce \$12

grilled avocado (GF)

chilled quinoa, root vegetables & corn, cilantro pesto \$10

tartare of tuna & avocado

wasabi, sriracha chili sauce \$16

black bean empanadas

roasted corn relish, tamarind ginger sauce \$11

grilled octopus

yellow & red tomatoes, basil sauce \$14

porcini & eggplant "meatballs"

garlic white wine broth & roman tomato sauce \$10

charred brussels sprouts

tasso ham, onion, manchego \$11

steamed pei mussels

garlic white wine or fra diavolo sauce \$13

SIDES ALL \$7

sweet potato fries

roasted cauliflower w/ scallion

mac n' cheese

mash sweet potato

mash potato

seasonal vegetables (sautéed or steamed)

FLATBREADS & QUESADILLAS

prosciutto & figs flatbread

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

flat iron steak flatbread

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

vegetable flatbread

eggplant puree, red pepper, tomato, corn, broccoli, feta \$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)

BURGERS & SANDWICHES

build your own burger

choice of two toppings, french fries \$16

the veggie

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

the banker

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

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

SOUPS EACH \$7

french onion soup du jour

BIG PLATES

sautéed scallops & shrimp (GF)

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

roasted chicken (GF)

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

angel hair pasta

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

skirt steak

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

pan roasted atlantic salmon (GF)

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

rigatoni pasta

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

SALADS

warm goat cheese & prosciutto (GF)

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

chopped (GF)

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

quinoa & beet salad (GF)

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

citrus & spinach (GF)

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

salad toppings add:

grilled chicken* \$8

grilled salmon* \$11

*available Cajun style

grilled shrimp* \$11

flat iron steak \$10