



**THE
STEEL
MILL**
BRUNCH
MENU



BRUNCH MENU

MORNING CUTS.....\$30.00

Indulge in a hearty breakfast featuring:

NY Strip Steak (12 oz), Two eggs, Home fries or french fries, Green salad (romaine lettuce, tomato, onion, cucumber)

CLASSIC EGG DISH.....\$15.00

A simple yet satisfying choice:

Two eggs (any style), Home Fries or French Fries, Green salad, Toast

B-B-B\$23.00

(BEATS-BRUNCH-BURGER)

A burger that hits all the right notes:

8 oz beef patty, Applewood Smoked Bacon, Wine reduction onion, tomato, romaine lettuce, Cheddar cheese, Pretzel bun, Home fries or french fries, Fried egg

DECATUR SENSATION\$22.00

(Chicken and Waffle)* A delightful combination of:

Boneless chicken thigh, 7" Belgian Waffle, caramelize apple, maple syrup, vanilla ice cream

MAPLE SYRUP DREAM\$17.00

(Classic French Toast)

A sweet treat featuring:

mix berries, maple syrup, vanilla ice cream

HUEVOS RANCHEROS.....\$17.00

A Mexican classic:

Two eggs, White Corn Tortillas, Refried Beans, Mixed Peppers, White Onion, Queso Fresco, Pickled Jalapeño, Salsa Roja (mild)

CHILAQUILES ROJOS\$15.00

A flavorful dish with:

Yellow Corn Tortillas, salsa roja, Queso Fresco, White Onion, Cilantro, Pickled Jalapeño Rings

Add Protein: Home Fries \$7, Grilled Chicken Breast \$10, Steak \$12, Shrimp \$10, Bacon \$4, Avocado \$5

BRUNCH MEX-STYLE

CAESAR SALAD \$15.00

A twist on a classic:

Two eggs, romaine lettuce, Yellow corn tortillas

Add Protein

SIDES

HOME FRIES \$7.00

BACON \$4.00

STEAK \$12.00

GRILLED CHICKEN BREAST \$10.00

SHRIMP \$10.00

AVOCADO \$5.00

DRINKS (BRUNCH) \$11 (GLASS)

BOTTOMLESS OPTIONS P P\$35

90 MINUTES

BLOODY MARY

MIMOSA

BELLINI

SANGRÍA



THE STEEL MILL

SPECIALTY COCKTAILS

MEDITERRANEAN MULE\$16

Fig Vodka, lime Juice, ginger beer.

TROPICAL TEMPTATION.....\$15

Spiced Rum, vanilla cinnamon syrup, lime juice, pineapple juice, Black walnuts bitters, nutmeg.

MINT TO BE.....\$17

Vodka, St. Germain, Prosecco, mint, cucumber, lemon juice, simple syrup.

ESPRESSO MARTINI.....\$16

Rumchata, espresso, coffee liquor, Vodka, Amaretto.

GREEN TEA ON BUSHWICK AVENUE\$15

Irish Whiskey, Peach Blossom, sour mix, sprite.

COGNAC SOUR\$15

Cognac, lemon, simple syrup, fee foam, angostura bitters.

PISCO SOUR\$15

Pisco, lime juice, simple syrup, fee foam, angostura bitters.

HIBISCUS MARGARITA\$16

House Tequila, hibiscus syrup, lime Juice, triple sec

JALAPENO MARGARITA.....\$16

Jalapeno Tequila infused, strawberry shrub ,triple sec, lime juice

BUSHWICK SOUR\$15

Mezcal, lime juice, simple syrup, red wine floater.

THE CURE.....\$14

Barcelo rum anejo, rosemary Syrup ,lime Juice.

OLD FASHION

ANGEL'S ENVY\$16

Angel's envy bourbon, demerara syrup, cherry bitters, maraschino cherry.

BULLEIT\$17

Bulleit bourbon, demerara syrup, angostura bitters orange bitters, orange twist.

TEQUILA REPOSADO.....\$16

Tequila Reposado, agave syrup, orange bitters, cinnamon stick, lemon twist.

MEZCAL.....\$15

Mezcal, agave syrup, orange bitters, angostura bitters, lemon twist.

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DRAFT COCKTAILS.....\$13.00

HAPPY HOUR

DRAFT COCKTAILS.....	\$8.00
SELECTED DRAFT BEERS	\$5.00
SANGRIA [RED OR WHITE].....	\$8.00
SELECTED BEER [SPECIAL].....	\$3.00
SELECTED SELECT BEER & SHOT	\$8.00

MONDAY- FRIDAY 4:00PM-8:00PM
[REFER TO OUR BOARD]

SHOT - NEAT

TEQUILA

	SHOT 1OZ.	NEAT 2OZ
CASAMIGOS BLANCO:	\$14.00	\$17.00
CASAMIGOS REPOSADO:	\$18.00	\$21.00
DON JULIO BLANCO:	\$14.00	\$17.00
DON JULIO REPOSADO:	\$18.00	\$21.00
PATRÓN SILVER:	\$14.00	\$17.00
ESPOLÓN:	\$12.00	\$15.00
MEXXO BLANCO:	\$10.00	\$13.00
PUERTA NEGRA REPOSADO:	\$10.00	\$13.00
PUERTA NEGRA BLANCO:	\$9.00	\$12.00

MEZCAL

	SHOT 1OZ.	NEAT 2OZ
MEXXO :	\$10.00	\$13.00
MONTE ALBAN:	\$10.00	\$13.00

COGNAC

	SHOT 1OZ.	NEAT 2OZ
KENNESY VSOP:	\$15.00	\$18.00
D'USSÉ:	\$15.00	\$18.00
MARTELL BLUE SWIFT:	\$14.00	\$17.00
PIERRE PATOU:	\$10.00	\$13.00

VODKA

	SHOT 1OZ.	NEAT 2OZ
KETTLE ONE:	\$12.00	\$15.00
TITO'S:	\$12.00	\$15.00
FIGUENZA:	\$12.00	\$15.00
LVOV:	\$9.00	\$12.00

GIN

	SHOT 1OZ.	NEAT 2OZ
BOMBAY SAPPHIRE:	\$14.00	\$17.00
HENDRICK'S:	\$14.00	\$17.00

WHISKEY

	SHOT 1OZ.	NEAT 2OZ
JACK DANIEL'S:	\$12.00	\$15.00
GENTLEMAN JACK:	\$15.00	\$18.00

BOURBON

	SHOT 1OZ.	NEAT 2OZ
BULLET:	\$13.00	\$16.00
ANGEL'S ENVY:	\$14.00	\$17.00
FOURROSES:	\$13.00	\$16.00
WOODFORD:	\$14.00	\$17.00
WAR EAGLE:	\$9.00	\$12.00

SCOTCH

	SHOT 1OZ.	NEAT 2OZ
THE GLENLIVET 12:	\$14.00	\$17.00
THE GLENLIVET 15:	\$17.00	\$20.00
JOHNNIE WALKER DOUBLE	\$16.00	\$19.00
BLACK LABEL		
JOHNNIE WALKER:	\$20.00	\$23.00
GOLD LABEL		
CHIVAS 12:	\$12.00	\$15.00
CHIVAS 18:	\$17.00	\$20.00
DEWAR'S 12:	\$12.00	\$15.00

IRISH WHISKEY

	SHOT 1OZ.	NEAT 2OZ
JAMESON:	\$12.00	\$15.00
DUNSMORE:	\$11.00	\$14.00

RUM

	SHOT 1OZ.	NEAT 2OZ
BACARDI WHITE:	\$12.00	\$15.00
BARCELÓ AÑEJO:	\$12.00	\$15.00
PLANTATION:	\$12.00	\$15.00

LIQUORS

	SHOT 1OZ.	NEAT 2OZ
DISARONNO:	\$12.00	\$15.00
CAMPARI:	\$12.00	\$15.00
APEROL:	\$12.00	\$15.00

NOTICES:

To offset the cost of credit card processing fees, we offer a cash discount program. Pay cash to avoid a credit card convenience fee.

Showing your ID is required when paying with credit or debit card. We will not process your payment without proper Identification.

We do not accept credit/debit card payments under \$15.00.

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

Before placing your order, please inform your server of any food allergies.

We cannot prevent accidental cross-contact from transferring food allergens.

Gratuuity (18%) automatically added to bill for parties of four (4) or more or for special events.

For reservations for parties of six (6) and over, please call (917) 500-0944 for details.

The staff will not seat your party until all members are present.

Ask waiters for food and drink specials and promotions.

Additional sauce requests charged an additional \$1.00 per sauce.