

BREAKFAST	
Mon-Fri 8-11am / Sat-Sun 8-2pm	
Lox Plate plain cream cheese, tomato, cucumber, onion, capers, GB bagel	\$19
The Brooklyn Bagel Sandwich house made lox, cucumber, tomato, sliced onion, capers, cream cheese, dill, GB bagel, fresh fruit	\$17
Bubbie's Breakfast Sandwich cheesy scrambled egg, griddled pastrami, everything spice, avocado schmear, toasted GB ciabatta breakfast potatoes	\$18
Breakfast Pita cheesy scrambled eggs, scallions, spicy schug, breakfast potatoes <i>Choice of: chicken apple sausage, house made lox, fried eggplant</i>	\$16
Terri's Favorite griddled house pastrami, two poached eggs, avocado toast with everything spice, breakfast potatoes	\$18
Lox & Latke Benedict house made lox, schmaltz hollandaise, GB rye toast With Calvisius Caviar add \$14	\$19
The Routine two eggs, breakfast potatoes, chicken apple sausage, GB rye toast	\$18
GB Cinnamon Babka French Toast two eggs, chicken apple sausage, orange ginger butter	\$19
NY Scramble house made lox, cream cheese, scallions, breakfast potatoes, GB challah toast	\$19

BOARDS	
Smoked Meats pastrami, corned beef, smoked turkey, old world beef foot long hot dog, chopped chicken liver, GB bread basket	\$28
Smoked & Pickled Fish house made lox, kippered salmon, salmon rilletes, pickled herring, mackerel, GB bread basket	\$28
Sabich fried eggplant, falafel, pickled cabbage, 8 minute egg, tahina, quinoa tabbouleh, amba, GB pita bread	\$24

CAVIAR	
Calvisius Tradition Prestige pacific white sturgeon, toast points, sour cream, dill	10gram/1oz \$28/\$72

NosheryGROSSMAN'SBar

NOSH	
Cheesy Khachapuri Bread soft egg, garlic herb butter	\$14
Spiced Fries zaatar, garlic	\$11
Potato Leek Latkes applesauce, sour cream Add House Made Lox \$6	\$15
Chickpea & Fava Falafel tahina sauce	\$15
Crispy Baby Artichokes labneh, sumac	\$16
Chopped Liver & Onions gribenes, matzoh crackers	\$16
Rip & Dip Hummus spiced chickpeas, tahina, olive oil, GB pita	\$16
Northwest Style Hot Smoked Salmon horseradish schmear, creamed cucumbers & dill, matzoh crackers	\$18
Knish caramelized onion, farmers cheese Load it Up griddled corned beef, sauerkraut, gruyere cheese \$18	\$14
Crispy Corned Beef Reuben Croquettes special sauce	\$15
Lox Plate bagel, plain cream cheese, tomato, cucumber, onion, capers	\$19

DUMPLINGS	
Perfect with a shot of frozen vodka	
Chicken Kreplach soy butter, scallions, gribenes	\$17
Potato Vareniki lemon brown butter, smoked trout roe	\$17
Veal & Shiitake Pelmeni sour cream & dill	\$17

SALADS	
Quinoa Tabbouleh herbs, tomato, cucumber, cashews, avocado, preserved lemon	\$16
Middle Eastern Salad tomato, cucumber, preserved lemon, labneh, pine nut dukkah	\$16
Baby Spinach dates, feta, pistachios, pomegranate dressing	\$16
Asian Chicken Salad napa cabbage, pulled chicken, toasted almonds, crispy wontons, chinese mustard dressing	\$18
Deli Cobb Salad gem lettuce, turkey, 8 minute egg, tomato, avocado, crispy deli debris, feta, sesame ranch	\$18
Pickled Beets labneh, horseradish, walnuts	\$16

SOUPS	
Matzoh Ball	\$14
The Big Piece of Chicken matzoh balls, ramen noodles, kreplach, pulled chicken	\$22

BUBBIES FAVORITES	
Brisket braised overnight, sweet & sour tomato, potato leek latkes, horseradish	\$29
Chicken Shawarma Kebabs sweet potato fries, quinoa tabbouleh, red & green schug, tahina	\$26
Stuffed Cabbage veal & shiitake filling, potato leek latkes	\$22
Fish & Chips beer battered cod, coleslaw, tartar sauce	\$26
Chicken Schnitzel lemon, capers, brown butter, spiced fries	\$26

DESSERTS		
Straus Organic Soft Serve toppings (choose two):		
chocolate magic shell	butterscotch magic shell	\$13
macerated blackberries	lemon oil & sea salt	
bubbies brittle	tahini caramel	
NY Cheesecake spiced graham cracker crust, blackberries, sour cream whip		\$14
Warm Babka Bread Pudding toasted walnuts, swirl soft serve a la mode		\$14
Grossman's Bakery Cookie Plate		\$19

SANDWICHES	
House Made Pastrami deli mustard, GB rye	\$18
House Made Corned Beef deli mustard, GB rye	\$18
Double Yolk Egg Salad dill, GB challah	\$17
Hobb's Albacore Tuna Salad GB rye, tomato, pickle mayo Served Chilled with Lettuce or Grilled with American Cheese	\$17
Half & Half egg salad / tuna salad, GB challah	\$17
Sabich Pita fried eggplant, 8 minute egg, pickled cabbage, hummus, tahina, amba	\$17
Falafel Pita hummus, creamed cucs & dill, pickled cabbage, tahina, amba	\$17
Roast Lamb Dip caramelized onions, gruyere, horseradish cream, toasted GB ciabatta	\$19
Chopped Chicken Liver & Onions sliced eggs, herbs, crispy chicken skin, toasted GB rye	\$16
Grossman's Classic 2x2 Burger double patty, double american cheese, pickled mayo, GB brioche bun 1x1 Burger \$16	\$20
The Weinburger Pattymelt griddled pastrami, hamburger patty, special sauce, caramelized onions, gruyere cheese, GB rye	\$20
Chicken Schnitzel asian slaw, spicy red schug, pickles, tonkatsu sauce, toasted GB challah	\$18
Old World Beef Footlong Hot Dog GB bun Load it Up deli debris, sauerkraut, onion, pickle, deli mustard \$4	\$12
Reuben choice of corned beef or pastrami	\$19
House Smoked Turkey cranberry mustard, black pepper mayo, lettuce, tomato, onion, GB ciabatta	\$17
Smoked Whitefish Salad open faced, toasted GB bagel, tomato, sliced onion	\$18

SIDES & SAUCES	
French Fries	\$10
Sweet Potato Fries	\$10
Potato Salad	\$8
Creamy Coleslaw	\$8
Pickles Plate	\$10
Creamed Cucs & Dill	\$10
Red or Green Schug / Amba	\$3
Bread Basket	\$8

A 3% Back Of House service charge will be added to all food items. Water served upon request.

SIGNATURE COCKTAILS

Bloody Maury grossman's bloody mix, everything spice, house pickles <i>Choice of: vodka, gin, or tequila sub house infused vodka add \$2</i>	\$14
Off the Clock gin, campari, lemon, housemade absinthe bitters	\$14
Pat the Dog vodka, grapefruit, lo-fi gentian amaro	\$14
Pour 'Em rum, housemade apricot & ginger jam, lime, ginger beer	\$15
Weekend at Bubbie's tequila, passionfruit, habanero syrup, tajin rim <i>sub mezcal add \$1</i>	\$14
Whiskey for Breakfast iced coffee, bourbon, whiskey syrup, half & half	\$14
Blood Moon sichuan peppercorn infused vodka, lillet blanc, pineapple, blood orange, lemon, habanero syrup, absinthe rinse	\$15
First Date bourbon, sherry, dolin rouge, date syrup, orange, lemon	\$15
Desert Pearadox tequila, spiced pear liqueur, spiced grenadine, lemon, peychauds, fee foam	\$15
Kind of a Big Dill cucumber & lime infused vodka, dill syrup, half & half, lime, soda	\$14

SPARKLING COCKTAILS

French 75 purity organic old tom gin, lemon	\$15
Boozy Bellini guava, vodka or gin	\$15
Pomegranate Spritz vodka, elderflower, pomegranate, lemon	\$15

HOT COCKTAILS

Irish Coffee jameson, coffee, sugar, whipped cream	\$14
The Hot Lebowski vodka, kahlua, coffee, cream, nutmeg	\$14
Two Tickets to Pearadise spiced pear liqueur, brandy, lemon, honey	\$14



For Drinking Enthusiasts

PREMIUM VODKA

Black Cow, West Dorset, U.K. 100% Whey full mouth feel, creamy, vanilla	\$13
Carbonadi, Piedmonte, Italy 100% Organic Wheat clean, green herbs, bayleaf, dried mint, crisp	\$16
Elk Fence, Santa Rosa, CA 100% Grain smooth, bright, silky, hint of grain	\$12
Chopin Family Reserve, Poland 100% Potato spice, musk, earthy sweetness, licorice, clove	\$28

WINE

SPARKLING	5oz/BTL
Bisol Jeio Prosecco Brut DOC Veneto, Italy NV honey, pear, golden apple, lemon, lime, spring blossom, fresh finish	\$11/50
Balletto Brut Rosé Russian River Valley 2018 cherry, watermelon, peach, strawberry, stone fruit, raspberry, crisp and lasting finish	\$14/65
Roederer Brut North Coast NV yeasty, pie crust, bosc pear, cream, marcona almond, lemon marmalade	\$15/70

RED	5oz/Half BTL/BTL
Marchelle Grower's Reserve Pinot Noir Mendocino 2021 cherry, blackberry, raspberry, bramble, long finish with mild tannins	\$14/35/65
Coppola Director's Cut Zinfandel Dry Creek Valley 2021 blackberry jam, cinnamon, nutmeg, anise, black currant, bramble, soft and velvety	\$12/30/55
Ramazzotti Raffinto Super Tuscan Blend Dry Creek Valley 2021 wild berry, red cherry, plum, bittersweet chocolate, velvety tannins	\$14/35/65
Pedroncelli Brother's Mark Cabernet Sauvignon Dry Creek Valley 2022 cassis, spicy oak, mocha, black cherry, plum, blackberry, soft tannins, dried herbs	\$11/27/50

HOUSE INFUSED VODKA

Orange Vanilla	\$12
Cucumber Lime	\$12
Sichuan Peppercorn	\$12
Horseradish	\$12
Fennel & Lemon	\$12



ROSE	5oz/Half BTL/BTL
Inman Endless Crush Rosé of Pinot Noir Russian River Valley 2023 honeysuckle, red grapefruit, orange blossom, strawberry, watermelon, dry finish	\$16/40/75
Bruliam Rosé of Pinot Noir Russian River Valley 2023 crisp linen, strawberry, lemon pith, cherry, raspberry, vanilla, clean and bright finish	\$11/27/50

WHITE	5oz/Half BTL/BTL
Sinegal Details Sauvignon Blanc North Coast 2022 citrus, tropical fruit, lemon zest, honeycomb, white grapefruit, green apple, melon, apricot, bright acidity, crisp minerality	\$11/27/50
Vaughn Duffy Sauvignon Blanc Russian River Valley 2023 jasmine, orange blossom, pink grapefruit, lemon sherbert, honeydew melon	\$12/30/55
Brookdale Mason Road Chenin Blanc Paarl, South Africa 2022 wild flower, quince, bergamot, citrus, honey, golden apple, warm hay, brioche, butter, nutty sapidity, pineapple-painted finish	\$11/27/50
Carol Shelton Coquille Blanc Paso Robles 2022 spiced pear, white peach, marzipan, honeysuckle, crisply dry yet creamy	\$13/32/60
Meeker Gamboge Chardonnay North Coast 2021 nectarine, peach, orange blossom, butter, jasmine, wet slate, green apple, vanilla, cream	\$12/30/55

BEER & CIDER

Draft	pint/pitcher
Moonlight Brewing Reality Czeck, Pilsner 4.9%	\$10/36
Cooperage Brewing Bow Down, Hazy IPA 6.4%	\$12/44
Russian River Brewing Pliny the Elder , IIPA 8%	\$12/44

Bottles & Cans

Golden State Cider Gingergrass 6.1%	\$9
Pabst Blue Ribbon American Pale Lager 4.8%	\$5
Laughing Monk Have Mercy Hazy IPA 6.5%	\$12
Old Caz RPX Juicy Pale Ale 6%	\$10
Fogbelt Redwood Lager 5.4%	\$10
Moonlight Brewing Co. Death & Taxes black lager 5.3%	\$10
Rationale Brewing Co. Non-Alcoholic ,West Coast IPA	\$10

SODAS & OTHERS

Coke, Diet Coke, Coke Zero, Sprite	\$5
Dr. Browns (Cel-Ray, Cream, Diet Cream, Ginger Ale, Black Cherry, Root Beer)	\$5
Egg Cream chocolate syrup, milk, soda (Add booze for an adult Egg Cream!)	\$8
Coffee Land and Water, Santa Rosa	\$5
Hot Tea dancing leaves (green tea), earl greyer (black tea), british breakfast (black tea), mint fields (herbal), good hope vanilla (herbal), chamomile lemon (herbal)	\$5
Iced Tea	\$5
Lemonade, Arnold Palmer	\$6
Juice: Orange, Grapefruit, Apple, Cranberry	\$5
Evian Water sparkling or still	\$10

MOCKTAILS

Cool Cucumber strawberry, basil, cucumber, lime, ginger beer	\$9
Orange is the New Blackberry housemade blackberry jam & orange simple syrup, lime juice, mint, seltzer	\$11
Weekdays at Zeyde's guava, habenero syrup, lime, soda, tajin rim	\$10



L'CHAIM!
A Toast to Life