

just a bar...



**COMMON
GROUND**

NYC TM

@commongroundbar

www.commongroundbar.com

63 GANSEVOORT ST. NYC

212.255.7484

*FREE WIFI: Common Ground Guest
PASSWORD: 23andup!*

BY THE JAR

Served in a 32oz. Mason Jar

\$50

Margarita

CLASSIC
JALAPEÑO
HIBISCUS
GINGER + THAI CHILI
GRAPEFRUIT

Sangria

WHITE PEACH
RED HIBISCUS FLOWER

Polish Mule

vodka, ginger beer, fresh lime juice

Aperol Spritz

aperol, prosecco, fresh oranges, sparkling water

LOOKING FOR SOMETHING ELSE IN YOUR MASON JAR?
SURE! ASK YOUR SERVER

SHARED COCKTAILS

Perfect for groups!

\$135

MEGA MULE

Served in a 100 oz. mule mug
vodka with ginger beer and lime juice

Sangria Pitcher

10 servings in a 64 oz. pitcher
WHITE PEACH
RED HIBISCUS FLOWER

Margarita Pitcher

10 servings in a 64 oz. pitcher
CLASSIC
GRAPEFRUIT
GINGER + THAI CHILI
HIBISCUS
JALAPEÑO

- HAPPY HOUR -

SPECIALS

MON - THU 2PM to 6PM



\$6 TACO

\$6 DRAFT BEER

\$7 HOUSE WINE

\$8 WELL MIXED DRINKS

\$11 HOUSE MARGARITA

BITES & MORE

Appetizers

STEAMED or FRIED VEGETARIAN DUMPLINGS \$10

six dumplings filled with a hearty mix of kale, spinach, corn, & tofu

PRETZEL STICKS \$11

three pretzel sticks served with cheese dip and yellow mustard

QUESADILLA \$12

flour tortilla stuffed with a Mexican cheese blend served with sour cream, pico de gallo, and guacamole

add VEGGIES +6

add CHICKEN, PORK, STEAK or SHRIMP +8

MOZZARELLA STICKS \$12

six mozzarella sticks served with marinara sauce

LOADED FRIES \$13

french fries topped with nacho cheese, pico de gallo, guacamole, and sour cream

add VEGGIES +6

add CHICKEN, PORK, STEAK or SHRIMP +8

HOMEMADE GUACAMOLE \$15

served with house made tortilla chips

CHICKEN WINGS \$15

six chicken wings fried light and crispy

BUFFALO SAUCE, JACK BBQ, SWEET THAI CHILI or PLAIN

CHICKEN FINGERS \$15

six lightly breaded white meat chicken fingers with dipping sauce

RANCH, HONEY MUSTARD, or KETCHUP

Salads

CAESAR SALAD \$14

romaine lettuce with shaved parmesan tossed in caesar dressing

add CHICKEN, PORK, STEAK or SHRIMP +8

COBB SALAD \$19

hard boiled egg, bacon, tomato, chicken breast
and avocado tossed in ranch dressing

BUFFALO CHICKEN SALAD \$19

romaine lettuce with cherry tomatoes, blue cheese crumble, grilled
buffalo chicken with ranch dressing on the side

Entrées

STEAK AND EGGS \$22

marinated steak, served with eggs any style and fries

EGG SANDWICH \$15

scrambled eggs, bacon, and cheese on a potato roll, served with fries

AVOCADO TOAST \$16

two slices of whole wheat toast topped with avocado and
two eggs any style

FRIED CHICKEN SANDWICH \$15

topped with coleslaw and pickles, served with fries

CG DOUBLE \$17

two burger patties, bacon, lettuce, tomato, onion, pickles, and American
cheese on a potato roll, served with fries

HAMBURGER SLIDERS \$17

three beef hamburger sliders with bacon, American cheese, lettuce,
tomato, onion, and pickles on toasted potato rolls, served with fries

CHICKEN BACON RANCH SLIDERS \$17

three breaded chicken sliders on toasted potato rolls with bacon, lettuce,
tomato, melted American cheese, and ranch, served with fries

TACOS \$19

three tacos topped with pico de gallo and guacamole

CHICKEN, PORK, VEGGIE, STEAK or SHRIMP

FRENCH ONION SOUP \$13

TOMATO SOUP & GRILLED CHEESE \$16

Dessert

CG CUPCAKE & SPARKLER CELEBRATION

1 Cupcake \$5
6 Cupcakes \$25

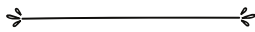
CHURROS \$10

served with caramel and chocolate sauce

CONSUMING RAW OR UNDERCOOKED MEATS; POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

20% GRATUITY APPLIED TO GROUPS OF 6+ AND CHECKS OF \$100 OR MORE

COCKTAILS



just a drink...

Seasonal

\$18

SPIKED ESPRESSO tequila, espresso, demerara sugar,
served as a martini or on the rocks

LYCHEE BELLINI prosecco, lychee, raspberry

CHERRY SPICY MARGARITA tequila, cherry juice, smoked chili, lime, agave

MAPLE SAGE BOURBON SMASH bourbon, lemon juice maple syrup, sage

MULLED WINE wine, brandy, honey, cloves, orange, cinnamon sticks

HOT TODDY whiskey, apple cider, honey, lemon juice, cinnamon

SPIKED HOT CHOCOLATE hot chocolate, cocoa liqueur, rum,
topped with marshmallows

Margarita

\$18

TEQUILA or **MEZCAL** shaken with fresh juices, agave, and choice of infusion:

GINGER + THAI CHILI

GRAPEFRUIT

JALAPEÑO

PASSION FRUIT

Sangria

\$17

WHITE PEACH peach infused white wine, orange liqueur, fresh fruit, mint

RED HIBISCUS FLOWER blackberry infused red wine, fresh fruit,
hibiscus juice & flower

Spritz

\$17

APEROL aperol, prosecco, fresh oranges, sparkling water

HUGO elderflower liqueur, prosecco, lime, mint leaves, sparkling water

PINK GIN gin, grapefruit bitters, lime, mint leaves, fresh pink grapefruit

ORGANIC Belvedere Organic Infusion with blackberry, lemongrass, and sage
topped with fresh lemon, ginger beer, and prosecco

Mule

\$18

CLASSIC vodka, fresh lime juice, ginger beer

GRAPEFRUIT LIME vodka, grapefruit, lime juice, ginger beer

LYCHEE vodka, lychee, fresh lime juice, ginger beer

BERLIN jagermeister, fresh lime juice, ginger beer

Negroni

\$19

CLASSIC gin, campari, sweet vermouth

MEZCAL mezcal, campari, sweet vermouth

NAKED & FAMOUS mezcal, aperol, chartreuse

BOULEVARDIER whiskey, campari, sweet vermouth

A Quick Shot

\$14

GREEN TEA whiskey, peach liqueur and house made citrus cordial

LEMON DROP vodka, fresh lemon with a touch of sugar

SHAREABLES



TRIO SAMPLER

Choose one platter from each section below.

SMALL \$60

2 - 3 people

MEDIUM \$90

4 - 5 people

LARGE \$120

6 - 8 people



ONE

FRENCH FRIES

LOADED FRIES [+5]

french fries topped with nacho cheese, pico de gallo, guacamole, and
sour cream

CHEESE or **VEGGIE**

add **CHICKEN, PORK, STEAK** or **SHRIMP** [SM +8 MD +12 LG +15]

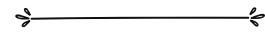
PRETZEL STICKS

served with cheese dip and yellow mustard

GUACAMOLE AND CHIPS

CHURROS

mini churros served with caramel and chocolate sauce



TWO

MOZZARELLA STICKS

served with marinara sauce

WINGS

tier of chicken wings fried light and crispy

BUFFALO SAUCE, JACK BBQ, SWEET THAI CHILI or **PLAIN**

CHICKEN FINGERS

lightly breaded white meat chicken fingers

RANCH, HONEY MUSTARD or **KETCHUP**

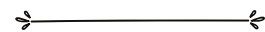
QUESADILLAS

quesadillas cut to share served with sour cream,

pico de gallo, and guacamole

CHEESE or **VEGGIE**

add **CHICKEN, PORK, STEAK** or **SHRIMP** [SM +8 MD +12 LG +15]



THREE

HAMBURGER SLIDERS

beef hamburger sliders with bacon, lettuce, tomato, onion, pickles,
and American Cheese

CHICKEN BACON RANCH SLIDERS

breaded chicken sliders on toasted potato rolls with bacon, lettuce,
tomato, melted American cheese and ranch

TACOS

topped with pico de gallo and guacamole

VEGGIE

sub **CHICKEN, PORK, STEAK** or **SHRIMP** [SM +8 MD +12 LG +15]

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS
MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

BEER



DOMESTIC \$9 • BUCKET (12) \$95 • CASE (24) \$195

IMPORT \$10 • BUCKET (12) \$105 • CASE (24) \$205

On Tap

Stella Artois

Modelo

Montauk Wave Chaser IPA

Goose Island IPA

Blue Moon

House Pilsner

Kona BIG WAVE Golden Ale

Guinness

Peroni

Cans

Bud Light

Budweiser

Estrella

Michelob Ultra

Modelo

Tecate

Victoria

Montauk Seasonals

Bottles

Coors Light

Corona Extra

Heineken

Heineken Light

Heineken Zero

(Non-Alcoholic)

CANNED COCKTAILS



SINGLE \$12
BUCKET (12) \$130
CASE (24) \$250

VIDE

vodka watermelon, or tequila grapefruit

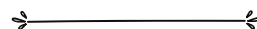
HIGH NOON

mango, pineapple or watermelon

LONG DRINK

original, zero, or strong

WINE



On Tap

Line39 Sauvignon Blanc \$14 glass

Line39 Pinot Noir \$14 glass

Sparkling

Santa Marina Prosecco \$16 / 70

Chandon Garden Spritz (187 ml) \$16 bottle

Moët & Chandon Impérial Brut \$325 bottle

Ask your server for our CHAMPAGNE BOTTLE MENU

White

Austerity Chardonnay \$15 / 60

Harken Chardonnay \$15 / 60

Line 39 Sauvignon Blanc \$15 / 60

Santa Marina Pinot Grigio \$15 / 60

Cloudy Bay Sauvignon Blanc \$17 / 75

Justin Sauvignon Blanc \$17 / 75

Landmark Overlook Chardonnay \$120 bottle

Rosé

Day Owl Rosé \$15 / 60

Notorious PINK Grenache \$15 / 60

Flours de Prairie Côte de Provence \$15 / 60 / 110 (1.5L)

Whispering Angel \$20 / 85 / 150 (1.5L)

Red

Austerity Pinot Noir \$15 / 60

Line39 Pinot Noir \$15 / 60

Harken Pinot Noir \$16 / 70

Line39 Cabernet Sauvignon \$15 / 60

Landmark Overlook Pinot Noir \$120 bottle

Canned Wine

CANVINO 375ml \$20 / 100 bucket of 6

(1 Canvino = 1/2 Bottle)

Sauvignon Blanc

Chardonnay

Rosé

Pinot Noir

Cabernet Sauvignon

BABE Rosé with Bubbles 250 ml \$10

SOME VARIETALS ARE SUBJECT TO SEASONALITY