



Look Inside Eli Zabar's New Craft Beer Bar Night Shift, Opening Today

by [Serena Dai](#) Nov 18, 2015

The latest spot in the Zabar empire offers new menu items like hot pastrami on rye and pigs in a blanket.

The Eli Zabar empire grows on Wednesday night as the grocer and bakery owner debuts a **craft beer bar, Eli's Night Shift**. It's the first project with Eli's son Oliver, who helped create the menu and beer list and will work behind the bar. Expect a rotating list of beer on tap, boozy "bartender's choice" cocktails like a seasonal milk punch, and a small menu with options ranging from pigs in a blanket and chicken fingers to veggie tempura and avocado toast. It doesn't serve caviar, but look up, and you'll see large tins of it above the bar to commemorate Zabar's history as a grocer. During the day, the space functions as Eli Zabar's cafe option, Eli's Essentials, and by 6 p.m., it will be transformed for the night crowd. Take a look at the full menu below.

















ELI'S NIGHT SHIFT

BEERS ON TAP

- PUNCH OUT IPA, Gun Hill Brewery (Bronx) / 8
- PURPLE PROSE (Am. Sour Ale), Grimm Brewery (Brooklyn) / 11
- JALAPENO BLACK IPA, Big Alice Brewery / 9
- FREEDOM BOCK, Big Alice Brewery (Long Island City) / 9
- BDGL BUCKWHEAT ALE, Transmitter Brewery / 9
- X1 MAHOGANY BROWN, Transmitter Brewery / 9
- SENSEI (Wet Hopped IPA), Sixpoint Brewery (Brooklyn) / 8
- AMERICAN LAGER, Flagship Brewery (Staten Island) / 7
- NY PHARM, Rockaway Brewery (Brooklyn) / 6
- CRISP & DRY CIDER, Sovereign Cider (NYC) / 6

COCKTAILS

\$12
ea.

- ECHO ZULU**
Salbeso, Lime, Simple Syrup, Egg White, Whiskey Barrel Bitters
- 1973**
Eagle Rare Bourbon, Bacon, Orange Bitters, House Made Vanilla Bitters, Smoked Maple Syrup, Cherrywood Smoke
- THE NIGHT AHEAD**
Elite Amontillado Sherry, Mezcal Espadin Reposado, Jalapeno Infused Agave, Whiskey Barrel Bitters, Celery Root Bitters
- ELI'S DEATH PUNCH**
Rum, Black Tea, Pineapple, Lemon, Sugar, Milk, Alchemy
- EL PANADERO**
Tequila, Jalapeño, Cucumber, Cointreau, Lime, Agave
- THE BLUE VEST**
Botanist Gin, Concord Grape Shrub, Bitters, Twists, Botanicals, Tonic

BARTENDER'S CHOICE

ASK YOUR BARTENDER WHAT YOU SHOULD BE DRINKING!

\$13 ea.

CHECK OUR WINE BOARD FOR SELECTION



OYSTERS *CHECK NIGHTLY SELECTION* / 3

AVOCADO TOAST / 5

BOWL OF FRIES / 4

GUACAMOLE & TORTILLA CHIPS / 7

A PLOUGHMAN'S LUNCH / 5

WINTER VEGGIE TEMPURA / 9

PIGS IN A BLANKET / 7

KALE CAESAR SALAD WITH
PARMESAN CRISPS / 8

GRUYERE & CHEDDAR BAKED
MACARONI AND CHEESE / 8

FISH TACOS / 8

SOURDOUGH GRILLED CHEESE / 8

POULET ROUGE CHICKEN FINGERS / 8

MARC'S HOUSEMADE SAUSAGE PLATE / 8

HOT PASTRAMI ON RYE / 10

NIGHT SHIFT BURGER
ON BRIOCHE WITH FRIES / 12

ADD CHEDDAR +1

ADD BACON +2