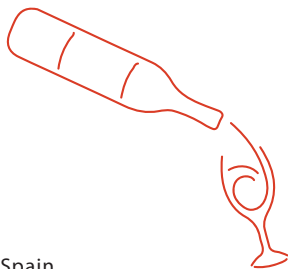


## WINE



### WHITE

RIAS BAIXAS, Benito Santos, Spain  
**Albarino** 14 / 52

GAVI DI GAVI, Giordano Lombardo, Italy  
**Cortese** 14 / 56

BOURGOGNE, Laroche, France  
**Chardonnay** 15 / 60

VIN DE FRANCE, Terres Blondes, France  
**Sauvignon Blanc** 15 / 60

### ROSE

MEDITERRANEE, Peyrassol, France  
**Grenache Blend** 14 / 56

### CHILLED RED

BEAUJOLAIS-VILLAGES, Marine Descombe, France  
**Gamay** 15 / 60

### RED

ALTO ADIGE, Hostatter, Italy  
**Pinot Nero** 14 / 52

VIN DE FRANCE, Francois Villard, France  
**Syrah** 14 / 56

BOURGUEIL, P&R Gautier, France  
**Cabernet Franc** 15 / 60

TOSCANA, Volpaia, Italy  
**Sangiovese** 15 / 53

### SPARKLING

PROSCECCO, Italy  
**Glera** 15 / 60

## COCKTAILS

\*CONTAINS NUTS

CHAI ESPRESSO MARTINI / 17  
Chai Infused Vodka, Fresh Espresso, Coconut Cream Rum,  
Demerara

FALL INTO WINTER \* -HOT- / 17  
Bourbon, Eli's Apple Cider, Nocino, All Spice Dram,  
Cranberry, Cinnamon

IN THE MORNING LIGHT / 16  
Mezcal, Whisky, Apricot two ways, Ginger Juice, Lemon

ABSOLUTELY YOU / 16  
D'Anjou Pear, Light Rum, Lemon, Albarino Redux,  
Cinnamon, Demerara, Bitters

FROZEN PINA COLADA / 16  
Blend of 3 Rums, Coconut, Pineapple, Lime  
- Add Rum Float \$5

PEGGY O \* / 16  
Gin, Passion Fruit Cordial, Orgeat, Lemon, Ginger Beer

FLYING ZOMBO #2 / 16  
Vodka, Strawberry, Basil, Aperol, Lime, Soda

EL PANADERO / 16  
Tequila, Jalapeno, Cucumber, Triple Sec, Lime, Agave

P, B(OURBON) & J \* / 16  
Peanut Infused Bourbon, Berry Syrup, Cocoa Bitters

NIGHT SHIFT TINI / 16  
Gin, Dry Vermouth, Pickled Pepper Brine, Orange Bitters

## TALKHOUSE SELTZER CANS

GRAPEFRUIT TEQUILA SODA / 12  
BLOOD ORANGE TEQUILA SODA / 12

## NEGRONIS

NIGHTSHIFT NEGRONI / 16  
Great Grey Gin, 1870 Meletti Bitter, All-Wise Mead

MEZCAL NEGRONI / 16  
Mezcal, Aperitivo Select, Carpano Antica

CLASSIC NEGRONI / 15  
Gin, Campari, Sweet Vermouth



## TAP

TENEMENT / TORCH & CROWN, MANHATTAN  
4.9% / Pilsner / 9

TABLE BEER / THREES, BROOKLYN  
5.0% / Saison / 9

BAD FAITH / THREES, BROOKLYN  
5.0% / Wheat / 9

HALF TIME / INTERBORO, BROOKLYN  
4.0% / Pale Ale / 9

MOON ATLAS / WILD EAST, BROOKLYN  
5.7% / Amber Lager / 9

DOOM SCROLLING / GREENPOINT, BROOKLYN  
6.4% / IPA / 9

PROJECT HAZE / LIC BEER PROJECT, QUEENS  
8.5% / DIPA / 10

DOUBLE NEGATIVE / GRIMM, BROOKLYN  
10% / Imperial Stout / 10 (9oz)

SOUR HOUR / LIC BEER PROJ, QUEENS  
7.0% / Berliner w/ Guava & Passionfruit / 9 (9 OZ)

STANDARD CIDER / HUDSON NORTH CIDER CO  
5.9% / Cider / 9

## CANS

SCRATCH TRACK / FIFTH HAMMER, QUEENS  
4.8% / Pilsner / 16 oz / 11

LEVITY / GREENPOINT, BROOKLYN  
4.6% / Rice Lager / 16 oz / 11

DRINKING IN ANOTHER STATE / GREENPOINT, BROOKLYN  
7.2% / IPA / 16 oz / 11

BOUNCE PER OUNCE / GRIMM, BROOKLYN  
8.0% / DIPA / 16 oz / 12

PEACH BERRY PUNCH / TALEA, BROOKLYN  
6.0% / Sour Ale w/ Peach, Strawberry & Pink Guava / 16 oz / 11

HUDSON NORTH CIDER CO.  
STRAWBERRY RHUBARB or GINGER CITRUS

5.0% / Cider / 12 oz / 9

SCAN FOR OUR  
SPIRITS LIST





MONDAY – SUNDAY  
4 PM – LATE

189 East Third Avenue  
(at 79th Street)  
New York, NY 10075

212 / 879 / 7160

@elisnightshift  
www.elizabar.com/nightshift

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

## TO SHARE

CHEF HUGO'S CHICKEN TORTILLA SOUP / 14

CHEF HUGO'S MEXICAN STREET CORN / 12  
w/ cotija cheese & tajin

CRISPY BROCCOLI / 15  
w/ lemon, garlic & chili flake

MOZZARELLA STICKS / 16  
w/ marinara

BOWL OF FRIES / 13  
add ny cheddar +3

SPINACH & ARTICHOKE DIP / 17  
w/ fresh tortilla chips

GUACAMOLE & FRESH TORTILLA CHIPS / 16

POULET ROUGE CHICKEN FINGERS / 16  
w/ housemade honey mustard

PIGS IN BLANKETS / 13  
w/ all beef hotdogs & dijon mustard

BLISTERED SHISHITO PEPPERS / 16  
w/ chipotle mayo

ELI'S BABY ARUGULA / 16  
w/ cherry tomatoes, green apple, parm and sherry  
vinagrette  
add chicken +6

KALE CAESAR SALAD / 16  
w/ house dressing & parmesan crisps  
add chicken +6

NIGHT SHIFT WINGS / 18  
w/ blue cheese

## LARGER PLATES

NIGHT SHIFT NACHOS / 18  
chicken +6 / steak +10 / pork +8

SOURDOUGH GRILLED CHEESE / 15  
add tomato +2 / bacon +4

HALIBUT FISH TACOS / 22  
(3) corn tortilla, guacamole, pico de gallo

SHRIMP TACOS / 22  
(3) corn tortilla, avocado mousse

ST. LOUIS RIBS QUESADILLA / 26  
w/ guacamole, pico de gallo, sour cream

NIGHT SHIFT CHICKEN SANDWICH w/ fries / 26  
house slaw, B+B pickles, buttermilk ranch

NIGHT SHIFT BURGER w/ fries / 26  
add NY cheddar +2 / add bacon +4

## DESSERTS

CAKE OF THE DAY / 11

CHEF HUGO RICE PUDDING / 11

## MERCHANDISE

NIGHTSHIFT SHIRTS

Short Sleeve / Long Sleeve 30

NIGHTSHIFT HATS

Grey/White Trucker 35 | Blue Snapback 35

## PIZZA

ROASTED KALE PIZZA / 23  
riccota, kale, pickled red onion

FUNGI PIZZA / 23  
Caramelized onions, mushrooms, parmesan

PIZZA POMODORO / 23  
mozzarella, roasted cherry tomato, parm, oregano

DIAVOLA PIZZA / 23  
spicy salami, mozzarella cheese,  
tomato sauce, hot honey

MARGHERITA PIZZA / 22  
tomato sauce, mozzarella cheese, basil

VODKA PIZZA / 22  
vodka sauce, mozzarella cheese, pesto