



WINE LIST

Selected By Greene Grape Wine Shop

WHITE

FIRETIERE	\$10
<i>Chardonnay '14, France</i>	
POTINE	\$10
<i>Sauvignon Blanc '16, France</i>	
LA CROIX GRATIOT	\$10
<i>Picpoul '17, France</i>	
PIERRE SPARR	\$10
<i>Riesling '17, France</i>	

ROSE

LE CHAUSSYNETTE	\$9
<i>Rose '17, France</i>	

SPARKLING

CA' FURLAN PROSECCO	\$9
<i>Cuvee Beatric D.O.C., Italy</i>	

RED

CVNE	\$10
<i>"Cune" Rioja Crianza '10, Spain</i>	
MAS PETIT	\$10
<i>Garnatxa Cabernet '14, Spain</i>	
DOMAINE DE SERVANS	\$10
<i>Cotes Du Rhone '15, France</i>	
LES LISONS	\$10
<i>Chinon '15, France</i>	



ANNEXBROOKLYN.COM
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SMALL BITES

PICKLED VEGETABLES	\$5
MARINATED OLIVES	\$5
BAKED MACARONI AND CHEESE	\$10
<i>Cheddar, Mozzarella, Parmesan, Roasted Kale, Cherry Tomatoes</i>	
BURRATA	\$12
<i>With Pickled Cherry Tomatoes and Sliced Baguette</i>	

SALADS

ROASTED VEGETABLE SALAD	\$12
<i>Brussel Sprouts, Carrots, Goat Cheese, Spinach, Arugula, Pepitas, Pumpkin Seed Dressing</i>	
BELL PEPPER & ORANGE SALAD	\$12
<i>Roasted Bell Pepper, Orange, Pepitas, Mixed Greens, Orange Thyme Vinaigrette</i>	
CRAB CAKE & SEASONAL SALAD	\$14
<i>Crab Cakes, Orange, Radish, Pepitas, Remoulade, Orange Thyme Vinaigrette</i>	



Let us plan your next party:
Events@greengrape.com
 Keep in touch:
greengrape.com/annex
 @greene_grape_annex

SANDWICHES

FRESH MOZZARELLA \$10

*Fresh Mozzarella, Tomato, Arugula,
Pesto, Balsamic Vinegar*

BLAT* \$10

*Smoked Bacon, Avocado, Butterhead
Lettuce, Tomato, Tomato Achaar,
Pain de Mie*

**Vegetarian & Vegan Options Available*

AVOCADO TOAST \$11

*Multigrain Toast, Avocado, Feta
Pickled Onions, Arugula, Dijon Vinaigrette*

FIG & PIG TOAST \$9

Multigrain Toast, Bacon, Dried Figs

BOWLS

FARRO BOWL \$12

*Warm Farro, Grilled Kale,
Roasted Butternut Squash, Toasted Almonds,
Tahini Dill Dressing*

QUINOA BOWL \$12

*Warm Quinoa, Cabbage & Carrot Slaw,
Roasted Purple Potatoes, Brussel Sprouts,
Feta Cheese, Dijon Vinaigrette, Arugula*

SOUP OF THE DAY \$8

*Ask our staff about our Daily Soup!
Served with Croutons and Sliced Baguette.*

BONE BROTH \$8

*Beef Knuckle Bones, Chicken Feet, Onions
Carrots, Celery, Garlic, Parsley, Ginger*

ADD ONS & SIDES

Avocado \$1.50	Pulled Chicken \$2
Hard Boiled Egg \$1.50	Mixed Greens \$3
Bacon/Tempeh Bacon \$2	Roasted
Roasted Brussel Sprouts \$5	Vegetable Hash \$5
With Honey, Paprika, Lemon and Parmesan	With Corn, Peas, And Achaar Yogurt Dressing



HOUSE COCKTAILS

FLORA ROMA \$15

Gin, Lemon, Hibiscus, Kombucha

SUNDAY CANDY \$12

Mezcal, Blanc Vermouth, Apricot, Compari

FORTUNATE SON \$12

Rum, Lime, Hoisin, Demerara

PARTY FAVORS \$14

*Tequila, Aperol, Ancho,
Caramelized Pineapple*

BITTER BEGINNINGS \$14

*Bourbon, Pecan, Brown Sugar,
Chocolate Bitters*

CHERRY 75 \$15

Gin, Lemon, Luxardo Cherry, Bubbles

CLASSIC COCKTAILS

CHAMOMILE HOT TODDY \$11

Bourbon, Chamomile, Honey, Lemon, Bitters

DAIQUIRI \$12

Rum, Lime, Demerara

FRENCH 75 \$12

Gin, Prosecco, Lemon Juice

PALOMA \$12

Tequila, Grapefruit Juice, Lime Juice

APEROL SPRITZ \$12

Aperol, Prosecco, Seltzer

COLD DRINKS

ORANGE JUICE \$2

GRAPEFRUIT JUICE \$2

BOYLAN SODAS \$2

CAWSTON PRESS \$2.5

DONA SODAS \$3

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