

GRAN TORINO

CAFE · BAR · GARDEN

DELICATESSEN - RESTAURANT - PIZZERIA

131 BERRY STREET
BROOKLYN, NY 11294

INFO@GRANTORINONYC.COM

DRINKS

EARLY EVENING SPECIAL

WEEKDAYS 4PM TO 7PM:

1 ORDER TO SHARE:

CRUDITÉ (MEZZE)*
tzatziki, hummus, spicy feta

or

TOMATO BRUSCHETTA
toasted filone bread, tomato, basil, olive oil

or

WHIPPED RICOTTA BRUSCHETTA
toasted filone bread, prosciutto di Parma,
baby arugula, figs,
truffle honey, roasted pistachios

or

GUACAMOLE & CORN CHIPS**^
avocado, pico de gallo, lime

or

TRUFFLE FRIES**^

&

2 GLASSES OF:

HOUSE RED/WHITE/ROSÉ/PROSECCO

or

ANY TAP BEER

or

ROSÉ SANGRIA or APEROL SPRITZ!

\$19

(PRETTY AWESOME!)

NOT AVAILABLE AT PRIVATE/SPECIAL EVENTS

LATE HAPPY HOUR

MONDAY - THURSDAY 9:30PM TO CLOSE
SUNDAY ALL NIGHT (8PM-CLOSE)
FRIDAY & SATURDAY 11PM TO CLOSE

HOUSE RED/WHITE/ROSÉ/PROSECCO 9
ALL TAP BEERS REDUCED BY \$2

WELL DRINKS 10
COCKTAILS 13

(FROZEN DRINKS NOT AVAILABLE AT HAPPY HOUR)

PIZZA MARGHERITA OR NONNA MIA 10

PIZZA MARGHERITA & BOTTLE OF
HOUSE RED/WHITE/ROSÉ/PROSECCO 32

WINES BY THE BOTTLE
ARE HALF PRICE!

HAPPY HOUR NOT AVAILABLE AT PRIVATE/SPECIAL EVENTS

Minimum consumption at tables on first orders \$15.00 per person.

Tables for drinks are limited to 1.5 hours.

ALL PRICES SUBJECT TO CHANGE
\$2 SURCHARGE PER DRINK/GLASS FOR
PRIVATE/SPECIAL EVENTS OR SPECIAL OCCASIONS

COCKTAILS \$ 16

ROSÉ SANGRIA

Rosé Wine, Grand Marnier, Orange, Lemon, Strawberries
PITCHER 64

HUGO SPRITZ

Prosecco, St. Germaine, Mint

MIMOSA 13
BLOODY MARY 14
MICHELADA 11

CIDER SPRITZ

East Cider, Montenegro Amaro,
Angostura Bitters, Orange Twist

LYCHEE MARTINI

Fresh Lychee, Vermouth, Vodka

NAKED IN THE DESERT

Cardenxe Sotol de Desierto, Yellow Chartreuse,
Viola Aperitivo, Lime
(Sotol is distilled from the non-agave wild plant Sotol aka Desert Spoon)

COOL WATER

Tequila or Vodka or Sotol, Topo Chico, Grapefruit, Lime
(served in the Topo Chico bottle)

PINK CADILLAC

Tequila, Guava, Agave, Lime

SPAGHETT

Miller Highlife, Aperol, Lemon

MADRE DESERT WATER (CAN) \$ 9 (6PK 45)

Mezcal Mushroom Sage Honey (12 oz. can) ABV 5%

GIN BASIL SMASH

Gin, Lime, Basil

MARGARITA or FROZEN MARGARITA (+\$1, when available)

Tequila, lime, liqueur, serrano pepper, cayenne salt rim
PITCHER 64 / FROZEN PITCHER 68

Add Flavor:

Strawberry, Passion Fruit, Mango,
Watermelon, Pineapple, Peach+\$1/\$4 Pitcher

PIÑA COLADA or FROZEN PIÑA COLADA (+1, when available)

White Rum, Pineapple Juice, Lime,
Cream of Coconut, Shaken with Coconut Rim
PITCHER 64 / FROZEN PITCHER 68

SPICY CUCUMBER MARGARITA

Tequila, cucumber, serrano pepper, liqueur, lime, cayenne
PITCHER 64

Add Flavor:

Strawberry, Passion Fruit, Mango, Watermelon, Pineapple, +\$1/\$4 Pitcher

JAMAICA MARGARITA

Tequila, lime, Flor De Jamaica (Hibiscus), Salt Rim
PITCHER 64

ESPRESSO MARTINI

Vodka, Espresso, Borghetti Espresso Liqueur

THE OLD FASHIONIST

Bourbon, Crodino, Orange peel, Cherry

ZERO PROOF COCKTAILS \$ 12

PEACHES FROM GEORGIA Peach, Lime, Gingerbeer

CUCUMBER CRUSH Cucumber, Mint, Lime, Topo Chico

BEER & CIDER

BOTTLE

STELLA ARTOIS, Belgium 8 (6 PK 40)

NEGRA MODELO, Lager 9 (6 PK 45)

PACIFICO CLARA 12 OZ 8 (6 PK 40)

CORONA EXTRA, Mexico 8 (6 PK 40)

MODELO ESPECIAL 8 (6 PK 40)

WEIHENSTEPH. HEFE WEISS 9

ALLAGASH WHITE, WITBEER 9

KLAUSTHALER (SANS ALCOHOL) 8

STELLA ZERO 8

MILLER HIGHLIFE, LAGER 7

DRAFT pint/pitcher

(not available at all bars)

FIRST LAGER 7/28

GOOSE ISLAND IPA 9/36

PAULANER LAGER 9/36

(unfiltered)

CIDER

EASTCIDERS CIDER 7

CAN

TECATE 6 (6 PK 30)

MONTAUK IPA 7

ATHLETIC "RUN WILD" IPA (SANS ALCOHOL) 6

GUINNESS STOUT, 14.9 oz 10

WE HAVE NATURAL WINES *

CHILLED RED WINES gl/btl

NICOLAS POTEL BEAUJOLAIS VILLAGES Gamay 12/48

Burgundy, France

*ECHEVERRIA NO ES PITUKO Cabernet Sauvignon 12/48

Central Valley, Chile

natural wine, organic, sustainable, vegan, no sulfites added

RED WINES gl/btl

*HOUSE RED 12/48 CONO SUR Cabernet Sauvignon, Chile

organic, biodynamic

EXCELSIOR Cabernet Sauvignon Robertson 12/48

Western Cape, South Africa, vegan

HACIENDA DE HARO 13/52 Tempranillo, Rioja, Spain 2013

CHIANTI CLASSICO D.O.C. 12/48 Sangiovese, Toscana

TI GUARDO D.O.C. 12/48 Montepulciano D'abruzzo, Italy

LAROQUE, CITÉ DE CARCASSONNE 12/48 Pinot Noir, France

*CHAPOUTIER Cotes Du Rhone Belleruche 13/52

organic, sustainable, biodynamic

FINCO ABRIL RAPSODIA Malbec 14/56

Mendoza, Argentina, organic

*GIANNI GAGLIARI 14/56 Langhe Nebbiolo Da Batie DOC,

Piedmont, organic, biodynamic

* Natural Wine

WHITE WINES gl/btl

*HOUSE WHITE 12/48 CONO SUR Sauvignon Blanc, Chile

organic, biodynamic

BONTERRA VINEYARDS 12/48 Chardonnay, California

organic

THIBAUT AND MAXIME PASDELOUP SANCERRE 17/68

Don Julio Reposado 15/300

PASCO GRION Delle Venezie 11/44 Pinot Grigio, Italy

AICHENBERG 12/48 Gruner Veltliner, Austria 2018

* Natural Wine

ORANGE WINES gl/btl

*ECHEVERRIA NO ES PITUKO ORANGE Sauvignon Blanc 12/48

Central Valley, Chile

natural wine, organic, sustainable, vegan, no sulfites added

CÔTÉ MAS ORANGE 12/64

Languedoc-Roussillon, France

*THE VICE, Orange Of Semillon, Napa Valley 13/52

organic, biodynamic

*VARDEA, Siflogo, Lefkada, Greece (2020) 16/64

natural, certified organic, 0% sulfites

ROSE & SPARKLING gl/btl

PROSECCO:

HOUSE PROSECCO 12/48

ROSÉ:

HOUSE ROSÉ 12/48

CHATEAU D'ESCLANS THE BEACH BY WHISPERING ANGEL 15/60

Côtes de Provence, France

SPARKLING WINES:

CÔTÉ MAS CREMANT DE LIMOUX SPARKLING BRUT ROSÉ 13/52

Languedoc-Roussillon, France

VINI DEL RE LAMBRUSCO GRASPAROSSA DI CASTELVETRO 52

Emilia-Romagna, Italy

CHAMPAGNE:

1818 INSPIRATION 80

champagne brut by Billecart-Salmon

VEUVE CLICQUOT 120

champagne brut (yellow label)

SPIRITS gl/btl

VODKA

House 12

Tito's 13

Stolichnaya 13/199

Kettle One 14/250

Grey Goose 15/280

GIN

House 12

Tanqueray 14/250

Hendricks 15/275

TEQUILA

Pueblo Viejo Blanco 12/225

Casamigos Blanco 14/275

Casamigos Reposado 15/290

Casamigos Anejo 16/320

Don Julio Blanco 14/275

Del Maguey Vida (Organic) 13

Montelobos Espadin 13

Vago Elote 15/300

Casamigos Mezcal 16/320

Banhez, Joven Mezcal 19/390

RUM

House 12

Ron Zacapa 23yr 16

Flor De Cana 18 year 15

SOTOL

Cardenxe Sotol de Desierto 19

MEZCAL

400 Conejos Espadin 13/250

Los Nahuales Repos. 15/300

Madre Ensemble Espadin 17

Del Maguey Vida (Organic) 13

Montelobos Espadin 13

Vago Elote 15/300

Casamigos Mezcal 16/320

Banhez, Joven Mezcal 19/390

BOURBON

House 12

Bulleit Bourbon 13/250

Michter's Bourbon 14/275

AMARO/VERMOUTH

Montenegro 10

Select Aperitivo 10

Casoni 1814 Aperitivo 10

Cynar 10

Amaro Nonino 12

Fernet Branca 12

Punt E Mes 10

D.O.M. Benedictine 10

SCOTCH

Johnny Walker Black Label 15/250

Macallan 12 yr 17

Lagavulin 16 yr 18

DIGESTIFS

Castello Banfi Grappa 14

Romana Sambuca 14

Grappa Di Barolo Barrique 16

Fernet Branca 12

Yeni Raki 12

Timbarch Kirsch Cherry Brandy 12

Perinod Pastis 12

Metaxa Ouzo 12

Aquavit 12

COGNAC

Hennessey 15/275

Remy Martin VSOP 16/300

Courvoisier 14/300

COFFEE & TEA (Why pay more?)

WE HAVE THE BEST COFFEE IN NEW YORK!

OAT MILK: NO UPCHARGE!

Ask for flavors: Mocha, Vanilla, Caramel

COFFEE 3

ESPRESSO 3

AMERICANO 3

CORTADO 4

CAPPUCCINO 4

LATTE 4

CHAI LATTE 4

RISE NITRO COLD BREW 5

HOT CHOCOLATE 4

CHAI (MASALA) 3

DIRTY CHAI 4

ICED TEA 3

ENGLISH BREAKFAST 3

EARL GREY 3

JAPANESE SENCHA 3

CHAMOMILE 3

MINT VERBENA 3



For parties of 6 or more suggested gratuity 20%

We accept max. 4 credit cards per group

\$2 SURCHARGE PER DRINK/GLASS FOR
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