



The Ironbound is a four square mile section of Newark's East Ward. It gets its name from the railroad tracks that form its boundaries.

The neighborhood is sectioned off by Pennsylvania Station and the Amtrak rail line to the West, Routes 1& 9 to the East, Highway 28 to the South and the Passaic River to the North. The Ironbound is also nicknamed "Down Neck," due to its location at the neck of the Passaic River.

Visitors to this section of Newark travel back in time. The neighborhood is still the kind of place where in the late afternoon, neighbors visit with each other on their stoops or at the local bars.

A connection to Portugal is at the heart of the Ironbound. Portuguese music blares from loudspeakers along Ferry Street and the language is spoken in its shops. The restaurants take pride in serving Portuguese dishes — with a generous helping of Spanish favorites.

**Chef Melissa Da Costa**

*If you have any concerns regarding food allergies, please alert your server prior to ordering. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses.*

*An 18% gratuity will be added to parties of six or more. Menu substitutions are subject to additional charges*

**SHAREABLES**

Chips & Dip	8
House-Made Potato Chips, Sweet Garlic & Onion Dip	
Quesadilla	12
Peppers, Onions, Jack Cheese, Sour Cream	
<i>add chicken 4, shrimp or skirt steak 6</i>	
Nachos	12
Spicy Cheese Sauce, Bean Chili, Sour Cream, Guacamole	
<i>add chicken 3, short rib 4</i>	
Brussels Sprouts	15
Spicy Honey, Parmesan	
Murray's Farm Chicken Wings	16
Honey Sriracha, BBQ and Buffalo Sauces	
Pork Belly Bao Buns	17
Kimchi Coleslaw, Spicy Aioli	
Calamari	16
Cherry Peppers, Mango Serrano Glaze	
Prince Edward Island Mussels	17
Garlic, Onions, Chorizo, White Wine Cilantro Broth, Crostini	
Tacos	17
<i>choice of steak or fish</i>	
Cotija Cheese, Sour Cream, Pico de Gallo	
Short Rib Poutine	16
Braised Short Rib, Sweet Potato Fries, Provolone, Cheddar Curds, Truffle Demi	
Pulled Pork Waffle	15
Shredded Mojo Pork, Bacon, Melted Swiss, Mango Serrano Glaze	

**SALADS**

<i>add chicken 5, shrimp 8, salmon or skirt steak 10</i>	
Caesar	12
Chopped Romaine, House-Made Croutons, Creamy Caesar Dressing	
Ironbound	13
Baby Field Greens, Blueberries, Toasted Pecan Ricotta Salata, Heirloom Cherry Tomatoes, Raspberry Vinaigrette	
Chopped Cobb	18
Grilled Chicken Breast, Heirloom Cherry Tomatoes, Pepper Bacon, Hard-Boiled Egg, Avocado, Blue Cheese Crumbles, Ranch Dressing	

## SOUPS

French Onion Crock Crispy Onions, Melted Cheese	10
Roasted Tomato Bisque Herbed Croutons	8

## PIZZAS

Margherita Tomato Confit, Fresh Mozzarella, Basil	16
Carnivore Sweet Sausage, Pepperoni, Hot Capicola	17
Buffalo Chicken Mozzarella, Blue Cheese Crumbles, Ranch	17

## SANDWICHES

*Served with French Fries or Sweet Potato Fries*

Turkey Club Smoked Turkey Breast, Thick Cut Bacon, Lettuce, Tomato, Mayo	17
Cuban Mojo Roasted Pork, Black Forest Ham, Swiss, House-Made Spicy Pickles, Banana Pepper Dijon	19
Philly Cheesesteak Onions, Provolone, Cheese Sauce	18
Salmon Club Tomato, Arugula, Lemon Caper Aioli	19
Angus Beef Burger Cheddar, Lettuce, Tomato, Crispy Onions, Pepper Bacon	19

## ENTRÉES

Pan Roasted Frenched Breast of Chicken Yukon Mashed Potatoes, Sautéed Garlic Broccolini, Rosemary Demi-Glace	28
Seared Salmon Yukon Mashed Potatoes, Baby Carrots, Chimichurri	29
Steak Frites Flat Iron Steak, Herb Butter, Truffle French Fries, Arugula	34
Bolognese Pasta Jersey Tomatoes, Herbed Ground Beef, Shaved Parmesan	24
Basmati Rice Bowl Stir-Fried Seasonal Market Vegetables Served with Choice of Teriyaki, Spicy Sweet Chili Orange or Ginger Sesame Sauce <i>add chicken 5, shrimp 8, salmon or skirt steak 10</i>	18

GLASS BOTTLE

## ROSÉ

Fleur De Mere Rose	16	60
Coastal Vines White Zinfandel	11	42

## WHITES

Kung Fu Girl Riesling	12	44
Paco & Lola Albariño	14	52
Pighin Pinot Grigio	14	52
Magnolia Grove Pinot Grigio	11	42
Cooper Mountain Pinot Gris		97
Wairau River Sauvignon Blanc	12	44
Shannon Ridge Sauvignon Blanc	11	42
Magnolia Grove Chardonnay	12	44
Copain Chardonnay	18	68
Sonoma-Cutrer Chardonnay	16	60
Rombauer Chardonnay		74
Snoqualmie Chardonnay		88

## REDS

Mohua Pinot Noir	14	55
Cherry Pie Pinot Noir	14	52
Rex Hill Pinot Noir	14	52
Matanzas Creek Merlot		80
Magnolia Grove Merlot	12	44
Decoy Merlot	18	68
Magnolia Grove Cabernet	12	44
Ferrari-Carano Cabernet	18	68
Justin Cabernet	16	60
Quilt Cabernet	17	56
Sledgehammer Cabernet	14	52
The Seeker Malbec	14	52
Achaval-Ferrer Malbec		82
Marchesi di Barolo		121

## BUBBLES

Mionetto Prosecco	12	44
Mumm Napa Brut – <i>split</i>		22
Moët & Chandon Brut		110
Veuve Clicquot		125

## THE CLASSICS

Mojito 15  
Rum, Simple Syrup, Fresh Lime Juice,  
Fresh Mint, Soda Water

The 1960 Vodka Martini 15  
Ketel One Vodka, Dry White Vermouth

Manhattan 16  
Bulleit Bourbon, Sweet Vermouth,  
Freshly Made Bitters

Margarita 16  
Casamigos Tequila, Cointreau,  
Fresh Lime Juice, Salted Rim

## COCKTAILS WITH A TWIST

Cucumber Gin Martini 16  
Hendrick's Gin, Fresh Lemon Juice,  
Simple Syrup, Cucumber

The Cuban Society 15  
Don Q Rum, Fresh Mint, Raspberries,  
Simple Syrup, Fresh Lime Juice, Club Soda

The Watergate 16  
Jim Beam Bourbon, Pineapple,  
Fresh Lime Juice

## BEER

### ON TAP

Miller Lite 6

Stella Artois 7

Sam Adams 7

Blue Moon 7

Guinness 8

Flying Fish Extra Pale Ale 9

Kane Head High IPA 9

Seasonal Draft 9

### BOTTLES & CANS

Budweiser, Bud Light, Coors Light,  
O'Doul's Non-Alcoholic, Michelob Ultra,  
Pabst Blue Ribbon 7

Corona, Corona Light, Heineken,  
Sierra Nevada, Negra Modelo,  
Ommegang Witte, Ommegang Nirvana 8

## AFTER DINNER DRINKS

### BRANDY & CONGAC 18

Courvoisier

Hennessy

Remy Martin V.S.O.P.

### CORDIALS 16

Amaretto Disaronno

Baileys Irish Cream

Campari

Chambord

Cointreau

Frangelico

Grand Marnier

Jägermeister

Kahlúa

Sambuca

Sambuca Black

St. Germain Elderflower

## DESSERTS

Brownie Sundae 12  
Vanilla Ice Cream, Toasted Pecans,  
Caramel and Chocolate Sauces,  
Whipped Cream

New York Cheesecake 11  
Raspberry Sauce, Whipped Cream

Bread Pudding 10  
Bananas, Chocolate and Caramel Sauces,  
Whipped Cream

Cinnamon Sugar Belgian Waffle 11  
Vanilla Ice Cream, Caramel and  
Chocolate Sauces, Whipped Cream