PENDERGAST

WINE | NON-ALCOHOLIC

SPARKLING / NO ALCOHOL

Schneider Perlwein Alkoholfrei 0% **8**

Braunewell Sekt, DE (riesling) **12/58**

Royer Champagne Réserve Brut (pinot noir, chardonnay) **79**

RED

Finca Aylés Trasmontes, ES (garnacha) **7/32**

Dom. Tour Beaumont, FR (cab franc) **8/39**

Dom. de Poulvarel, Les Grès, Costières de Nîmes (syrah, grenache) **9/43**

Luigi Boveri Barbera 'Boccanera', IT (barbera) **9/43**

Jean-Paul Brun Terres Dorées Beaujolais Le Ronsay 2024 (gamay) **10/50**

Pedroncelli Dry Creek Valley Mother Clone 2023 Zinfandel Sonoma USA **13/64**

Ch.Héritage Château 2020, Lebanon (grenache, cab) **13.5/66**

Tenute Bosco Etna Rosso 2021 (nerello mascalese) **72**

Castello di Verduno 2021 Barbaresco (Nebbiolo) **88**

WHITE

Donna Marzia, Malvasia Bianca, IT (malvasia) **7/32**

Wolf Birkweiler, DE (grauer burgunder) **8.5/41**

Ch. Héritage Blanc de Blancs Lebanon 2024 (obeidy, sauv bl., chard) **9/46**

Sabbionare 'Il Filetto', IT (verdicchio del cast. di jesi) **10/48**

Dom. des Gandines, Viré-Clessé, Bourgogne FR 2023 (chardonnay) **15.5/74**

ROSÉ

Thorsten Krieger Pfalz DE 2022 (spätburgunder) **8.5/40**

Domaine Coussin Côtes de Provence La Croix du Prieur Rosé 2024 **9/43**

SOFT DRINKS | COFFEE + TEA

Naturfrisk (Cola, Sugarfree Cola, Elderflower, Raspberry, Lemon) **5**

Yaya Kombucha (yuzu; ginger) **6**

Schulp (appel/vlierbes; appel/aardbei) **4.5**

Thomas Henry Ginger Beer **4.5**

Marie Stella Licht Bruisend 25/75cl **3/6**

Hot Tea **3**

Coffee (espresso, capp.) **3.5/5**

BEER | COCKTAILS

TAP BEER

Butcher's Tears, Bash Unfiltered Pils, 4.5% **5.5**

BEER - BOTTLES & CANS

Jever, DE, Jever Fun, No Alc. Pils, 0.3% **5**

Vandestreek, NL, Playground Non IPA, 0,3% **6**

Walhalla Hop Water 0.0% **5.5**

Bruut, NL, Gajes, Hoppy Triple, 8% **6**

Butcher's Tears, NL:

- De Fluiiter, Dark Lager, 5.2% **6**
- Hit Parade, Gluten Free IPA 5.5% **6**
- Green Cap, Burton Pale Ale 6% **6**

Kromme Haring Warmouth Hazy IPA 6.3% **6**

Poesiat&Kater, Bald Eagle W. Coast IPA, 6.5% **6**

Queer Beer, IPGay Tropical IPA 5.0% **6**

Queer Beer, Pride Pale Ale 5.0% **6**

v. Vollenhoven Extra Stout, 7.1% **7**

Walhalla, Loki Golden IPA, 5.5% **6**

Walhalla, Borr Ur Bock, 6,5% **6**

Walhalla x Kaapse Brouwers Voltan Tropical Stout 5.5% **6**

*** COCKTAILS ***

Amsterdam Cable Car **14**
Botran 15 Rum, Fresh Lemon Juice, Merlet 3 Citrus, Benedictine, Doragrossa Torino Rosolio, Simple Syrup

The French Mistake **14**
Brut Cava, Fresh Lemon Juice, Taainagel Jenever, Simple Syrup, Lemon

Boss Tom's Cucumber Collins **14**
Death's Door Gin, Muddled Cucumber, Simple Syrup, Fresh Lemon Juice, Stella-Maris "Fizz", Fresh Mint

De Max **14**
San Cosme Mezcal, FAIR Elderflower Liqueur, Doragrossa Dry Vermouth, Fresh Lemon Juice, Orange and Rhubarb Bitters

Emperor Cesar Romero **14**
Reposado Tequila, Fresh Grapefruit + Lime Juice, Rosemary Syrup, Rosemary

Smith Street No 4 **14**
Rebel Small Batch Reserve Bourbon, Rye, Maple, Fresh Lime Juice, Ginger Beer, Ginger

Old Pal Pendergast **14**
Rebel Rye, Doragrossa Dry Vermouth, Campari, Cynar, Zucca, Orange, Fee Brothers Rhubarb Bitters

Old Fashioned **14**

N.A. Cocktail (0.0%) **11**

PENDERGAST

COCKTAIL SNACKS/STARTERS

Southern fried turkey	**16**
Crispy fried brisket burnt ends	**17**
Buttermilk fried olives (v)	**14**
Pimento cheese & saltines (v)	**12**

MAINS
Slow-smoked over Dutch fruit wood.Served with one choice from small SIDES, pickled veg and cornbread.

BEEF

Brisket, Black Angus, USA	**34**

PORK

Loinback Ribs, Duroc, ES	**32**
Pulled Pork Neck, Berkshire, BE	**27**
Pork Cheeks, Duroc, ES	**30**

POULTRY

Turkey thigh, FR	**26**

FISH

Hot-smoked Salmon Filet, NO	**25**

VEG (v)

House-smoked Seitan, NL	**22**

THE SPREAD (TO SHARE) **94**
*Choice of three **different** MAINS.*
Choice of any three LARGE SIDES.
Served with red carrot pickles and our cornbread

SIDES
Comforting and seasonal

Meaty Barbecued Beans **6 / 9**
Tender beans, smoked meat, tangy sauce

Coleslaw (v) **6 / 8**
Freshly cut spitskool green cabbage, vinegar and celery seed dressing

Black-eyed peas (v) **6 / 8**
Southern classic

Mac and Cheese (v) **6 / 8**
Three cheese sauce, toasted panko

Potato Mash (v) **6 / 8**
Smoked garlic, butter, cream

Pendergast salad (v) **7**
Mixed salad greens, crispy roasted chickpeas, pea shoots, white point radish, green goddess dressing

THREE SIDES DINNER 20
Served with red carrot pickles and our cornbread

DESSERT
We make all our pie right here.

Chocolate Pecan Pie **9**
Bourbon whipped cream

Lemon Gooey Butter Cake **9**
St Louis-style

NY Cheesecake **9**
Walnut crust, maple syrup

* (v) = vegetarian

If you are concerned about a food allergy or have dietary requirements, please inform your server. Our premium meats are slow smoked with care for up to 12 hours. Due to this slow cooking process, we may sell out of some items prior to your arrival. Thank you for understanding.
Reserving at least 24h in advance helps us improve availability of menu items. We accept PIN, major credit cards and cash.