

B BREWSHOT®

PARK SLOPE – 291 5th AVENUE, BROOKLYN, NY 11215
TEL: 718-965-7029
FREE DELIVERIES - \$10 MINIMUM

SPECIALTY BAGELS

CLASSIC – 1.40
Plain · Sesame · Everything · Whole Wheat

ARTISAN – 1.70
Rosemary Olive Oil

GLUTEN FREE – 2.70
Plain · Sesame · Everything

BAGEL SANDWICHES

EGG & ARTISAN CHEESE – 4.60
Egg and cave-aged cheddar cheese served on a classic bagel of your choice

BACON, EGG & CHEESE – 5.70
Bacon, egg and cave-aged cheddar cheese served on a classic bagel of your choice

OPEN FACED OMELETS

Served with salad or bagel chips
Egg whites + \$1.00

CLEANSE OMELET – 8
Egg whites, kale, trevisano and Spanish onion

SMOKED SALMON OMELET – 8.70
Homemade lox cured in special Brewshot coffee spice blend*, onion, tomato and capers

TURF OMELET – 8
Three-meat omelet: turkey, ham and thinly sliced steak

HOMEMADE SOUPS

ROASTED BUTTERNUT SQUASH – 4.50

SOUP DU JOUR – 4.80

*** Please inquire about our daily selections

BAGEL ADD-ONS

BUTTER OR JELLY – 0.50

HOMEMADE PLAIN CREAM CHEESE – 1.00

HOMEMADE FLAVORED CREAM CHEESE
Vegetable · Scallion – 1.50
Nova – 2.30

VEGGIE – 0.50
Tomato · Lettuce · Onion · Cucumber · Capers ·
Jalapenos



ARTISAN SANDWICH COMBOS

Served on homemade artisan bread
with soup and bagel chips

TUNA MELT – 10.50
Albacore tuna, tomato marmalade, chopped olives, onion, cilantro aioli and cave-aged cheddar cheese served on a tomatoes, served on oregano focaccia

TURKEY CLUB – 10.50
Roasted turkey, smoked bacon, lettuce, tomato, avocado, smoked onion aioli served on oregano focaccia

GARDEN VEGGIE BREAD – 10.50
Roasted zucchini and squash, tomatoes and fresh mozzarella served in a thin layer of crispy fresh garden bread

STEAK SANDWICH – 10.50
Thinly sliced steak, arugula, onion and horseradish cream served on brioche

ARTISAN GRILLED CHEESE – 10.50
Aged Swiss, cave-aged cheddar and muenster cheese with tomato served on brioche

*** ALL PRICES INCLUDE TAX ***

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CHOP-CHOP SALADS

ZUCCHINI SALAD – 9.20

Zucchini, cucumber, apples, avocado, blue cheese, lime and homemade cilantro agave vinaigrette

CAESAR SALAD – 9.20

Romaine lettuce, parmesan cheese, Brewshot bagel croutons* and homemade creamy Caesar dressing

MIXED GREENS WITH PICKLED VEGGIES – 9.20

Seasonal garden greens with seasonal pickled vegetables

CHICKEN KALE SALAD – 11.70

Fresh kale, cabbage, treviso, peppers and chicken served with the dressing of your choice

HOMEMADE SALAD DRESSINGS

Creamy Caesar Dressing · Lime Cilantro Vinaigrette · Lemon Vinaigrette · Oil & Vinegar



THE SPECIALS

LUNCH SPECIALS

MON-FRI, 11:00AM-12:30PM

EGG & ARTISAN CHEESE + AQUA FRESCA – 5

Egg and cave-aged cheddar cheese served on a classic bagel of your choice + a fresh homemade pureed fruit Aqua Fresca

GRILLED CHEESE SANDWICH + AQUA FRESCA – 5

Muenster cheese with tomato on brioche + a fresh homemade pureed fruit Aqua Fresca

BACON, EGG & CHEESE + AQUA FRESCA – 6

Bacon, egg and cave-aged cheddar cheese served on a classic bagel of your choice + a fresh homemade pureed fruit Aqua Fresca

ARTISAN SANDWICH COMBO + AQUA FRESCA – 8.50

Artisan sandwich combo of your choice + a fresh homemade pureed fruit Aqua Fresca

WEEKEND CREPE SPECIALS

SAT-SUN, SERVED ALL DAY

EASY SWISS – 7.50

Eggs, ham and aged Swiss cheese

SALMON DELIGHT – 10

Homemade smoked salmon in special Brewshot coffee spice blend*, onion, tomato and capers

GOAT AND GUAVA – 8.50

Guava, goat cheese, arugula and caramelized onions

SWEET TRIO – 7.50

Nutella, banana, strawberry

*** ALL PRICES INCLUDE TAX ***

THE COFFEE



DOPPIO

Doppio, translated from Italian as “double”, is a 60ml shot of espresso that’s sure to energize your day in an instant. Try Brewshot’s ‘standard double’ to experience a wide spectrum of flavors mastered to perfection.

CAPPUCCINO

True to Italian traditions, our cappuccinos are prepared with espresso, hot milk of your choice and steamed milk foam with a dash of cinnamon. Check out our baristas cappuccino art – definitely worth a try!

LATTE

Italian term caffè latte means “coffee and milk”. We steam the milk of your choice to a perfect temperature, mix it with our flavorful espresso and top it up with some foamy images to make every cup served a true piece of art.

MACCHIATO

Caffè macchiato is made with a shot of delicious espresso and a dash of foamed milk. Small but mighty, our macchiatos are a perfect way to start your day with some real “oomph”!

AMERICANO

Looking for something different from your regular cup of Joe? Try Brewshot’s café Americano – our baristas will mix flavorful, strong espresso with hot water to give you that much-needed caffeine buzz and brighten your day in an instant.

POUR OVER

Pour over coffee is true art – check out Brewshot baristas pouring boiling water over and through the grounds to extract irresistible coffee flavors in a cup!

ICED LATTE

Feel like you need to cool down? Try Brewshot iced latte made from organic, farm-direct espresso beans, milk of your choice and a dash of foam or whipped cream.

KYOTO

Named for its popularity in Kyoto, Japan, this is the earliest cold brew method first recorded in the 1600s. This elegant slow-drip brewing technique takes up to 10-12 hours and yields abundantly aromatic, strong and full-bodied coffee palate that just hits the spot.

COLD BREW

Cold brew systems took off in the U.S. over the past decade and have quickly become a hit among coffee lovers, mainly because they produce a smooth and sophisticated, less acidic iced coffee. Try our cold brew today to treat all of your senses to a flavorful indulgence!

FRENCH PRESS

French press was patented by Milanese designer Attilio Calimani in 1929. It has undergone several design modifications ever since then, but still remains one of the most popular brewing methods among coffee connoisseurs because of the bold and flavorful taste it delivers.

AFFOGATO

Derived from Italian, Affogato means “drowned”, and it’s the best coffee-based desert you can try! Brewshot secret ingredients include vanilla frozen yoghurt topped with a shot of hot espresso and shaved dark chocolate – sweetness and caffeine galore!

THE OTHER BEVERAGES

BLACK TEAS

Choose your favorite organic black tea blend – Assam, Earl Grey, Darjeeling, Kashmir Chai, or English Breakfast – and our baristas will steep a perfect cup for you based on your preferences.

GREEN TEAS

Our organic green tea blends include Jasmine and Yunwu –guaranteed to leave a refreshing and lasting impression on you. Ask our baristas to personalize your tea experience based on your taste preferences.

OOLONG TEAS

Try Brewshot's Magnolia Jade or Tikuan Yin organic oolong blends packed with health benefits and rich in fragrant floral aromas. Our baristas will be happy to customize the tea strength to suit all tastes!

HERBAL TEAS

Brewshot's organic herbal tea selections include Rooibos, Chamomile, Peppermint, Ginger, Lemongrass and Hibiscus – try them today iced or hot!

HOT CHOCOLATE

Chocolate is believed to boost endorphins and prevent memory decline. So go ahead and treat yourself to Brewshot's notoriously rich hot chocolate made with steamed milk and whipped cream – cacao god Ek Chuaj would be so proud of you!



THE PASTRIES & CAKES

ARTISAN PASTRIES

Ask for a daily selection of unique pastries baked on premises at our Park Slope location by renowned baker Rashawn Robinson, who started his career as a chef in the United States Air Force, serving his country while learning to bake from industry leaders such as Buddy Valastro of the famed TLC's "Cake Boss" and Toba Garrett of the Institute of Culinary Education.

Since then he has been featured in many magazines, won numerous awards and made television appearances on Food Network's "Cake Wars" Season 3. Rashawn has cooked for many celebrities and notable individuals such as Nick Cannon, Macy Gray, Chef Roble from Bravo's hit reality show Roble and Co. and the New York Fire Department.

SPECIALTY CAKES

Do you have a special occasion – a birthday celebration, baby shower or wedding – coming up? Want to impress your guests or surprise your beloved one?

Brewshot can help! We now accept orders for specialty cakes that can be personalized to make your celebration truly memorable. All our cakes are baked at our Park Slope location by renowned baker Rashawn Robinson. To submit your order, contact us via the website contact form or call Brewshot-Park Slope at 718-965-7029

