



HARVEY'S

Burger Shack

Munchies

Nachos Supreme - 48

Chili, Pico de Gallo, guacamole, pickled jalapenos

Pastrami Hash - 52

House cured & smoked NY style Pastrami, hashbrown potatoes, herbed truffle aioli, sunnyside up egg, scallions

Tex Mex Chicken Quesadilla - 58

Crispy chicken, vegan cheese, corn, black beans, fresh cilantro, pickled jalapenos, salsa Roja, guacamole and chipotle aioli

Southern Fried Chicken Strips - 56

Sriracha mayo, Sweet Chili sauce

Tempura Fish Fingers - 48

Tartar Sauce, lemon wedges

Crispy Cauliflower - 42

Chipotle Aioli, Sweet Chili sauce

Edamame - 28

Sesame oil, toasted black & white sesame seeds, sea salt

Texas Tacos - 52

Hickory smoked pulled beef, chipotle aioli, guacamole, salsa Roja, fresh cilantro

Salads

Caesar Salad - 38

Crisp hearts of Romaine lettuce, garlic croutons, creamy Caesar dressing, cashew parmesan – *Crispy Chicken* + 24

Crispy Chicken Cobb Salad - 72

Southern fried chicken breast, Beef “Facon”, cherry tomato, guacamole, hearts of Romaine lettuce, creamy Ranch dressing

Hand-Crafted Burgers

200g daily ground fine cuts of beef

Social Burger - 52

Lettuce, tomato, red onion, pickles, secret sauce

Applewood smoked Beef “Facon” + 16

Vegan Cheddar or Mozzarella cheese + 8

Fried Sunnyside up Egg + 6 / *Portabella Mushroom* + 9

Stars & Stripes - 74

A classic American Burger - Beef “Facon”, vegan cheddar cheese, lettuce, tomato, red onion, pickles, secret sauce

Harvey's Smokehouse Burger - 68

18 hr. Hickory smoked pulled beef shoulder, BBQ sauce, jumbo onion rings, tomato, pickles, secret sauce

Whisky Jack Burger - 74

Bourbon BBQ sauce, maple cured Beef “Facon”, vegan cheddar cheese, caramelized onions, pickles, secret sauce

Truffle Burger - 68

Portabella Mushroom, vegan mozzarella cheese, tomato, caramelized onion, herbed Truffle aioli

Empire State Burger - 74

House cured & smoked NY style Pastrami, vegan mozzarella cheese, sauerkraut, pickles, secret sauce

The Beyond Burger - 62

Vegetarian Burger, lettuce, tomato, pickles, red onion, secret sauce – *fantastic with Vegan Cheddar or Mozzarella Cheese!* + 8
Fried Sunnyside up Egg + 6 / *Portabella Mushroom* + 9

Specialty Sandwiches

Toasted Ciabatta Bun

Hot Pastrami - 78

House Cured & Smoked NY Style Pastrami, grainy mustard mayo and a side of pickles

Texas Cheesesteak Beef Dip - 82

12 hour smoked brisket, vegan Cheddar cheese, grilled peppers and onions, garlic confit, grainy mustard mayo, Au Jus

Southern Fried Chicken Sandwich - 68

Southern Fried Chicken Breast, lettuce, tomato, pickles and cool Ranch dressing

Original / Spicy Buffalo / Honey Mustard

The Longhorn - 78

18 hr. Hickory smoked pulled beef shoulder, Bourbon BBQ sauce, coleslaw, pickles, grainy mustard mayo

Desserts

Decadent Chocolate Mousse - Wild Berry Sauce - 45

Warm Apple Crumble Tart - Vanilla Ice Cream - 45

Sensational Sides

Mesquite Seasoned Fries – 18 / Garlic Hashbrowns – 18 / Yam Fries – 28 / Side Salad – 18

Hand-Crafted Onion Rings – 38

Soft Drinks // Beers // Spirits // Cocktails

Soft Drinks

Gazoz (free refills)	12
Soda Cans	12
Fuze Tea	14
Prigat Orange	14
Prigat Grape	14
Tonic	16
Ginger Ale	16
Ginger Beer	16
Mineral Water	10
Soda Water	10

Hot Drinks

Black Coffee	8
Tea	6
Espresso Single	10
Espresso Double	12

Beers on Tap

Malka Blonde	28/36
Malka Amber Ale	28/36
Hertzel IPA	30/38
Blue Moon	28/36
Beer Flight	48

Bottled Beer

Carlsberg Luma	26
Weihenstephan	32

Spirits – Chaser – 25 ml / Shot - 60 ml

Vodka

Smirnoff	15/30
Ketel One	20/40
Kettle One Citroen	20/40
Grey Goose	25/50

Gin

Gordon's	19/38
Bombay Sapphire	24/48
Hendricks	25/50

Rum

Captain Morgans	20/40
Captain Morgans Spiced	20/40

Tequila

Espolon Reposado	23/46
1800 Blanco	25/50
1800 Reposado	25/50
1800 Anejo	34/68

Anis

Arak Ashkelon	15/30
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Whiskey / Bourbon

Jameson	19/38
Jack Daniels	24/48
Johnny Walker Black	25/50
Wild Turkey	20/40
Buffalo Trace	24/48
Knob Creek	26/52
1792 Small Batch	29/58
Woodford Reserve	30/60

Single Malt Scotch

Aberlour 12	29/58
Glendronach 12	34/68
The Balvenie Double Wood 12	39/78
The Balvenie Caribbean Cask 14	58/116
Glenmorangie Quinta Ruban 14	39/78
Glenfiddich IPA	40/80
Port Charlotte Heavily Peated Single Malt 10	42/84
Ardbeg Uigeadail	49/98

Apéritif and digestif

Aperol	36
Campari	36
Martini – Rosso/Blanco/Dry	28
Cointreau	38
Jägermeister	20/40
Fireball	18/36

Signature Cocktails

Dragons Breath // 48

Gordons London Dry Gin, Angostura Amaro Bitters
Aperol, Lemon, Tonic

Sea Breeze Smash // 42

Smirnoff, Grapefruit, Cranberry, Lime, Brown Sugar Syrup, Mint

Passion // 52

Espolon Reposado, Passoa Passionfruit Liqueur, Agave, Lime

Mango Mojito // 48

Captain Morgans Rum, Mango, Pineapple, Orange, Mint

Classic Cocktails – with a twist

Boulevardier // 46

Jameson Irish Whisky, Campari, Martini Rosso, Orange Twist

Maple Whiskey Sour // 45

Wild Turkey Bourbon, Lemon, Maple Syrup

Mediterranean Gin & Tonic // 52

Hendricks Gin, Fever Tree Mediterranean Tonic,
Cucumber, Mint, Lime

Orange Gin Mule // 49

Gordons London Dry Gin, Cointreau, Ginger Beer, Fresh Mint, Lime

Rosemary Black Pepper Cosmopolitan // 52

Kettle One Citroen Vodka, Cointreau, Lime, Cranberry