

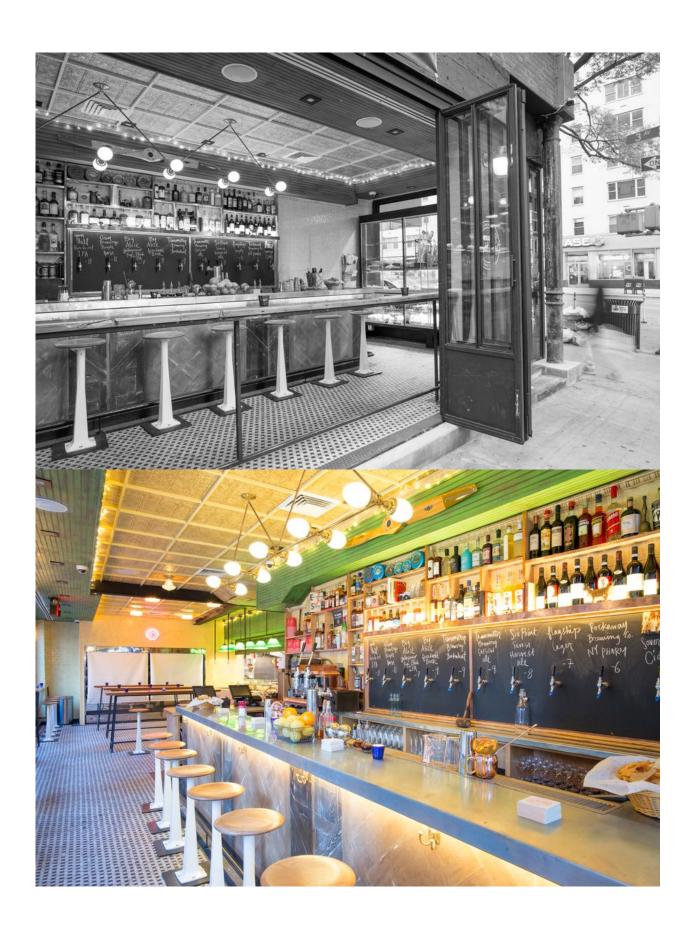
Look Inside Eli Zabar's New Craft Beer Bar Night Shift, Opening Today

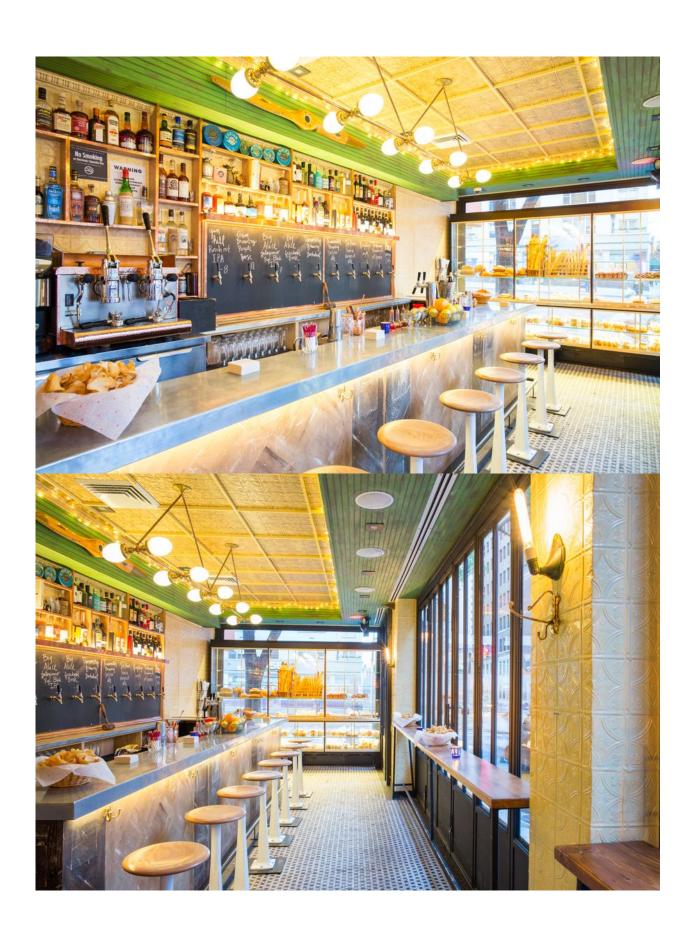
by Serena Dai Nov 18, 2015

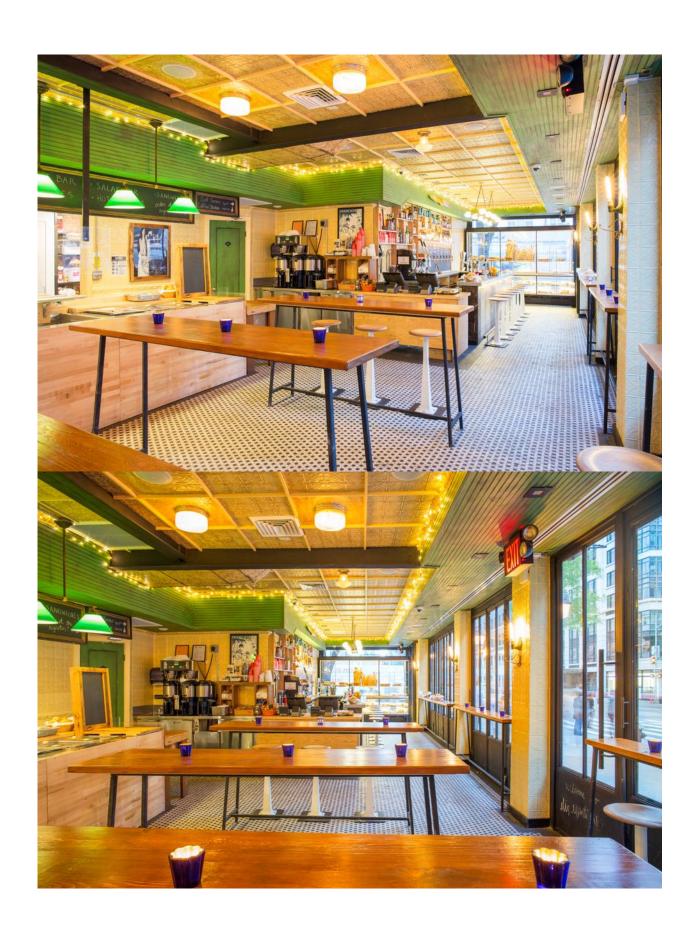
The latest spot in the Zabar empire offers new menu items like hot pastrami on rye and pigs in a blanket.

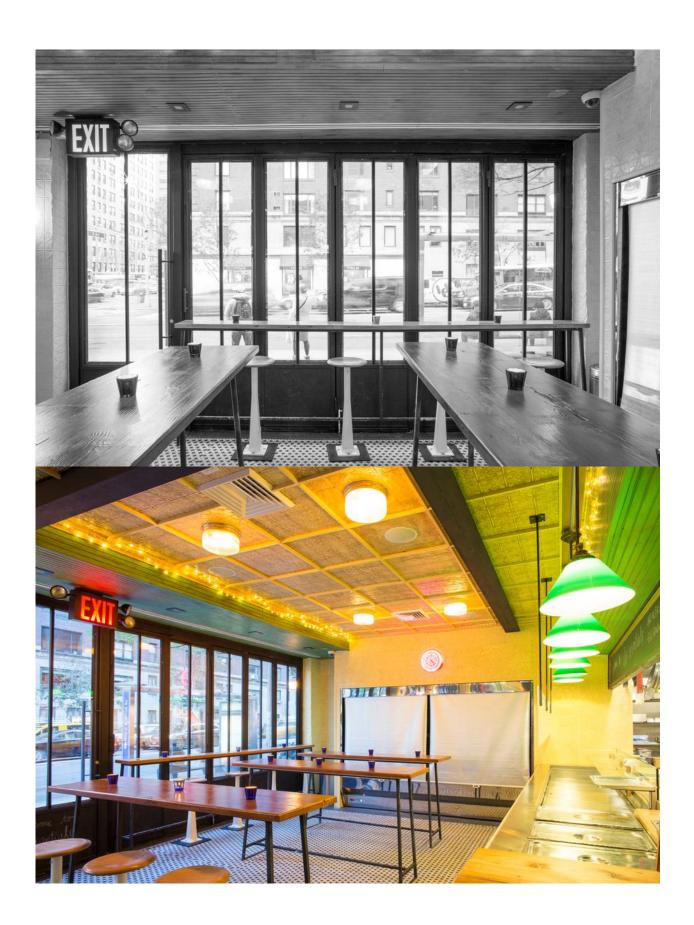
The Eli Zabar empire grows on Wednesday night as the grocer and bakery owner debuts a craft beer bar, Eli's Night Shift. It's the first project with Eli's son Oliver, who helped create the menu and beer list and will work behind the bar. Expect a rotating list of beer on tap, boozy "bartender's choice" cocktails like a seasonal milk punch, and a small menu with options ranging from pigs in a blanket and chicken fingers to veggie tempura and avocado toast. It doesn't serve caviar, but look up, and you'll see large tins of it above the bar to commemorate Zabar's history as a grocer. During the day, the space functions as Eli Zabar's cafe option, Eli's Essentials, and by 6 p.m., it will be transformed for the night crowd. Take a look at the full menu below.

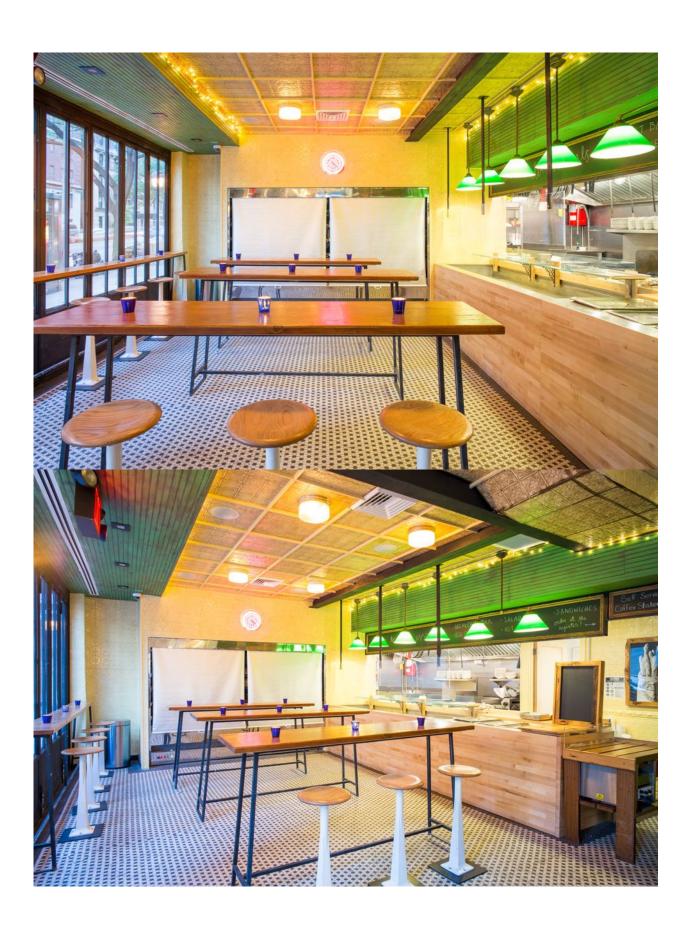


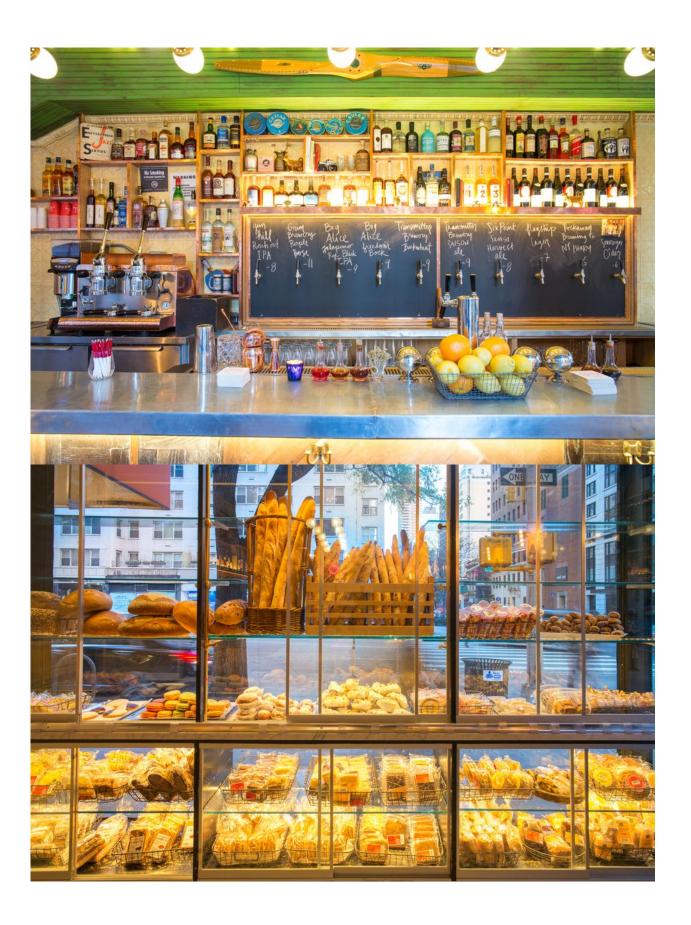














ELI'S NIGHT SHIFT

BEERS ON TAP

PUNCH OUT IPA, Gun Hill Brewery (Bronx) / 8

PURPLE PROSE (Am. Sour Ale), Grimm Brewery (Brooklyn) / 11

JALAPENO BLACK IPA, Big Alice Brewery / 9

FREEDOM BOCK, Big Alice Brewery (Long Island City) / 9

BDGL BUCKWHEAT ALE, Transmitter Brewery / 9

X1 MAHOGANY BROWN, Transmitter Brewery / 9

SENSEI (Wet Hopped IPA), Sixpoint Brewery (Brooklyn) / 8

AMERICAN LAGER, Flagship Brewery (Staten Island) / 7

NY PHARM, Rockaway Brewery (Brooklyn) / 6

CRISP & DRY CIDER, Sovereign Cider (NYC) / 6

COCKTAILS



ECHO ZULU

Salbeso, Lime, Simple Syrup, Egg White, Whiskey Barrel Bitters

1973

Eagle Rare Bourbon, Bacon, Orange Bitters, House Made Vanilla Bitters, Smoked Maple Syrup, Cherrywood Smoke

THE NIGHT AHEAD

Elite Amontillado Sherry, Mezcal Espadin Reposado, Jalepeno Infused Agave, Whiskey Barrel Bitters, Celery Root Bitters

ELI'S DEATH PUNCH

Rum, Black Tea, Pineapple, Lemon, Sugar, Milk, Alchemy

EL PANADERO

Tequila, Jalapeño, Cucumber, Cointreau, Lime, Agave

THE BLUE VEST

Botanist Gin, Concord Grape Shrub, Bitters, Twists, Botanicals, Tonic

BARTENDER'S CHOICE

ASK YOUR BARTENDER WHAT YOU SHOULD BE DRINKING!

\$13 ea.

CHECK OUR WINE BOARD FOR SELECTION



OYSTERS CHECK NIGHTLY SELECTION / 3

AVOCADO TOAST / 5
BOWL OF FRIES / 4
GUACAMOLE & TORTILLA CHIPS / 7

A PLOUGHMAN'S LUNCH / 5 WINTER VEGGIE TEMPURA / 9

PIGS IN A BLANKET / 7

KALE CAESAR SALAD WITH PARMESAN CRISPS / 8

GRUYERE & CHEDDAR BAKED MACARONI AND CHEESE / 8

FISH TACOS / 8

SOURDOUGH GRILLED CHEESE / 8

POULET ROUGE CHICKEN FINGERS / 8

MARC'S HOUSEMADE SAUSAGE PLATE / 8

HOT PASTRAMI ON RYE / 10

NIGHT SHIFT BURGER ON BRIOCHE WITH FRIES / 12 ADD CHEDDAR + I ADD BACON + 2

ELI'S NIGHT SHIFT