

APPETIZERS

HOUSE MADE PRETZEL
The Crisp cheese sauce, Resin IPA mustard 11

WINGS
Buffalo or BBQ smoked, blue cheese or ranch 17

CRISPY CAULIFLOWER 
blistered Shishito peppers, sesame chili sauce 15

SIXTEL SLIDERS
warm ham & cheese, herbed aioli, salt and caraway rolls 14

OYSTERS SIXPOINT
charbroiled, Sweet Action butter, cocktail sauce 21

DUCK CONFIT & GOAT CHEESE FRITTERS
smoked fruit, pickled onions, spicy tomato preserves 15

CHICKEN MEATBALLS †
lemon-dill mushroom sauce, chili oil 15

SMOKED CHICKEN NACHOS †
cheese sauce, black beans, pickled jalapeños, shredded lettuce, marinated red onions, white bbq crema 17

SHRIMP COCKTAIL
lemon, cocktail sauce 18

FRIED PICKLES
Nashville Hot aioli 14

GUAC AND CHIPS
house made & house fried 12

WHITE CHICKEN CHILI † cup 6 | bowl 9
cannellini beans, jalapeños

SALADS

THE BIG CAESAR
romaine, black pepper croutons, parm, classic Caesar dressing 15

COBB
mixed greens, romaine, tomato, blue cheese, pickled egg, bacon balsamic vinaigrette 15

CITRUS WINTER SALAD
butternut squash, beets, kale, goat cheese, oranges, pumpkin seeds, red onions, lemon-thyme vinaigrette 15

steak 9, chicken † 6
salmon* 10, shrimp 9*

BURGERS & CHICKEN

fries, chips, or dressed field greens

CLASSIC CHEESEBURGER*
American, shredded lettuce, tomato, pickle, burger sauce, sesame seed bun 17

KNIFE & FORK BURGER*
gruyere, caramelized onions, bibb lettuce, house steak sauce, brioche bun 19

PICKLE BRINED FRIED CHICKEN SANDWICH †
dill pickle mayo, shredded lettuce, sesame seed bun 17

GRILLED CHICKEN SANDWICH †
arugula, lemon-basil aioli, pickled onions, brioche 18


HANDHELDS

fries, chips, or dressed field greens

THE CLUB PANINI
ham, roasted turkey, lettuce, tomato, potato chips, American cheese, bacon, avocado, herbed aioli, sourdough 18

CHEESESTEAK*
sirloin, griddled onions, beer cheese, hoagie 18

CRAB CAKE SANDWICH
bibb lettuce, fennel & red onions, tartar sauce, brioche bun 22


IT'S A WRAP 
crispy cauliflower & brussels, red and green cabbage, carrots, pickled onions, scallions, chili garlic sauce, toasted tortilla 15
add chicken 6

CAPRESE PANINI
fresh mozz, roasted tomatoes & peppers, arugula, spicy-balsamic aioli 15

BOWLS & SUCH

add to any bowl: steak 9, chicken † 6, salmon* 10, shrimp 9*

LEMON-ARTICHOKE BOWL 
cauliflower rice, artichokes, pickled onions, grape tomatoes, arugula, lemon-Dijon vinaigrette 17

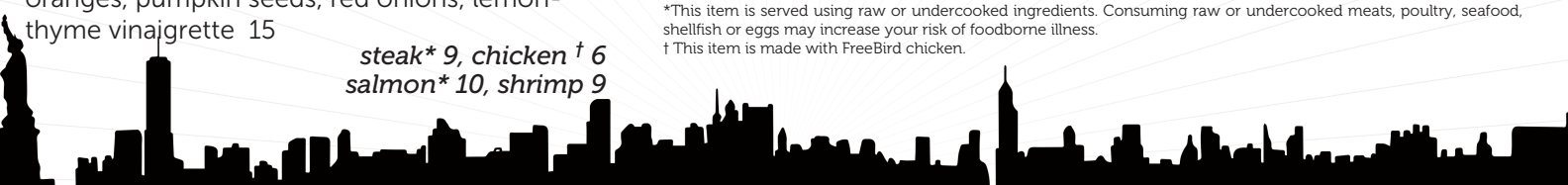
SPICY BUDDHA BOWL 
roasted butternut, brussels sprouts, cilantro rice, beets, crispy potatoes, sesame chili sauce 15

BAJA BOWL
cilantro rice, avocado, pickled onions, black beans, garlic-lime sauce 15

ROASTED CHICKEN POT PIE †
carrots, potatoes, peas, mushrooms, onions, herbed gravy, puff pastry 19

*This item is served using raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

† This item is made with FreeBird chicken.



BORN IN BROOKLYN

SIXPOINT BREWERY

Sixpoint was founded in 2004 in Red Hook, Brooklyn, where we still brew our innovations to this day. In 2010, we first released our creations in cans, and have tweaked and improved our releases with every new beer drop since. In 2022, we opened our FIRST taproom at City Point in Downtown Brooklyn, knowing we wanted to connect with drinkers all over the city.

Now, just over a year later, we are excited to open our doors at Brookfield Place in lower Manhattan. Here, you'll experience the classic Sixpoint favorites along with our innovative small batch brews and taproom-only Mad Science series releases, getting a taste of the spirit that has made Sixpoint so beloved since the beginning.



BROOKFIELD PLACE, NYC

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bibb lettuce, fennel & onions, tartar sauce, brioche bun 22

IT'S A WRAP

crispy cauliflower & brussels, red and green cabbage, carrots, pickled onions, scallions, chili garlic sauce, toasted tortilla 15
add chicken 6

MAINS

CHILI-BOURBON CHICKEN †

pan roasted airline chicken breast, Parmesan polenta, roasted Brussels, fried garlic, chili-bourbon sauce 27

GRILLED STEAK FRITES*

prime flat-iron, garlic fries, field greens, black peppercorn butter 32

FISH-N-CHIPS

beer battered cod, fries, pickled jalapeno slaw, tarter sauce 24

ROASTED CHICKEN POT PIE †

carrots, potatoes, peas, mushrooms, onions, herbed gravy, puff pastry 19

GRILLED MISO SALMON*

herbedcauliflower rice, sautéed kale, toasted sesame seeds, miso glaze 30

DUCK CONFIT

Parmesan polenta, roasted Brussels, cherry-bourbon sauce 32

SPICY BUDDHA BOWL

roasted butternut, brussels sprouts, cilantro rice, beets, crispy potatoes, sesame chili sauce 15

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BROOKFIELD PLACE, NYC



SIXPOINT®
BREWERY

**BEVERAGE
MENU**





OUR BEER



All beers are \$9 pours unless otherwise noted. Flights of five are \$18.50

SIXPOINT CORE

The favorites of the Mad Scientists, brewed year round

Resin | DIPA | 9.1%

Hop candy up front, but drinks super clean for the size of the beer. RESIN uses a ton of different hops, for a massively complex hop bouquet.

Crisp | Pils | 5.4%

THE CRISP blasts you with a snappy hop aroma, but finishes crisp, clean, and refreshing.

Bengali | IPA | 6.6%

Bengali is that go-to IPA you want by the pint. Big tropical hop character up front, super clean, with a dryness on the back end that leaves you wanting more.

Stooper | Hazy IPA | 6.4%

Hazy IPA-for-the-good-times, is bursting with tropical and citrusy aromas from copious Galaxy and Citra hops.

Sweet Action | NYC Pale Ale | 5.0%

Early-harvested Simcoe hops give Sweet Action a peachy aroma, while Canadian White Wheat smooths out the body and gives the beer that hazy look.

The Piff | Hazy DIPA | 8.6%

Hazy DIPA combines cushy soft malts & a tropical hop stash of lemon, grapefruit and pineapple aromas. One hit and it's an e-Piff-any.

SIXPOINT SEASONAL

Not here for a long time, they're here for a good time

Wintery Fix | Winter Lager | 5.5%

Malt-forward lager balanced by an aromatic blend of cinnamon, clove, orange peel, and star anise for a warming, yet easy-drinking brew.

SIXPOINT INNOVATIONS

These beers come out of the original Mad Scientist laboratory in super small batches

Lil' Shucker | Kölsch | 5.2%

In partnership with Billion Oyster Project, this Kölsch has subtle malt sweetness, wine-like apple & pear fruitiness and a balanced hop profile.

Czech Your Six | Lager | 5.5%

A dark malty Czech lager with a roast character. A complex flavor profile that is perfect for those colder months. This beer is great for pairing with your favorite holiday meals.

Maple Bacon Porter | Robust Porter | 6%

This Porter is breakfast in a glass for dinner. Flavors of coffee, bacon, and maple syrup. This is a malt forward treat coming in at 6% with hints of chocolate, caramel, coffee, maple syrup, and a delicate hint of smoke.

Slice Sipper | Farmhouse Ale | 5%

Farmhouse ale hopped with Hallertau Blanc for bright citrus and peppercorn aromas combined with a touch of mild chili pepper heat from adding Mike's Hot Honey directly to the brew!

Apricot Plum Sour | Fruited Sour | 5.5%

Using fresh, delicious apricot and plum puree, which gives the sour a nice golden purple hue with a burst of ripe apricot and plum flavor.

First Prize Wit | Belgian Wit | 6%

A subtle Belgian wit with a note of Orange peel, clove, and grains of paradise. a great beer for the Holiday season.

The Liars Club | IPA | 6.6%

In collaboration with our friends COHEED & CAMBRIA, this juice-forward IPA packs a major punch. Citrus sweetness and floral aromas from Citra, El Dorado, Galaxy, and Mosaic hops combine with a subtle malty sweetness for a hop-candy experience. Liars Club IPA is fruity, hoppy, aromatic, juicy, and crushable.

Prickly Pear Sour | Fruited Sour | 5.5%

The flavors imparted by the prickly pear are a fusion of watermelon and classic bubblegum creating a unique sour ale.

Sick Burn | Stout | 7%

Silky, roasty and just the right amount of spicy. Finished with a sick blend of Ancho, Habanero, Chipotle and Scorpion chillies for a subtle spice complexity.

SISTER BRANDS

BOLD ROCK HARD CIDER



Apple | 4.7%

Crisp and refreshing, in this expertly crafted blend of Blue Ridge apples, the tart and vibrant taste of Granny Smith comes through in every sip. Slightly higher acidity and sparkling effervescence give it liveliness that dances on the tongue. **Gluten Free | Vegan**

SOUTHERN TIER BREWING COMPANY



Old Man Winter | Imperial Ale | 8.6%

Malty, well-balanced winter ale with earthy hop notes and fruity esters from our house ale/British heritage strain yeast are evident.

Juice Jolt | Hazy IPA | 6.8%

This Extra Juicy IPA is bursting with tropical fruit flavor at an easy drinking 6.8% ABV. Juice Jolt delivers a punch of delicious fruit juice with an intense aroma to match.

VICTORY BREWING COMPANY



Golden Monkey | Belgian Tripel | 9.5%

Nose is loaded with Belgian yeast character of banana & clove with an equally fruity body balanced with a light, earthy hop character. Savor notes of orange & spice followed by a dry finish.

Layered Up | Wintertime Stout | 6.5%

This smooth-bodied stout starts with a roasty richness and a hint of dark, unsweetened chocolate followed by notes of biscuit. This curious blend will have you ready to embrace the cold this season.

Juicy Monkey | Hazy Imperial IPA | 9.5%

Loaded with notes of fruit juice and ripe for the picking, Juicy Monkey is packin' a punch as he joins the crew. Upfront pineapple and orange aroma meet Sabro, Lotus and Sultana hops to drop a Hazy Imperial IPA that will have you on Monkey Time in no time.

Koffee Kake | Ale | 6%

This very tasty collaboration between Victory Brewing Company and TastyKake takes the delicious flavors of TastyKake's Koffee Kake into a sweet ale with notes of pound cake and cinnamon.

SOUTHERN TIER

• DISTILLING CO •

We are pleased to offer craft spirits from our partners at Southern Tier Distilling Co. Their small batch products are made much like our beers, with close attention to detail & craftsmanship.

SPECIALTY COCKTAILS 17

Vengeance

smoked bourbon, corn syrup, reaper simple, egg white, house corn dust

Liberty

vodka, licor 43, lemon juice, golden simple, egg white

Smoky Tom

smoked bourbon, lemon juice, corn syrup, house made tomato preserves

Red Ace

rye, cinnamon apple whiskey, barrow's intense ginger, beet juice, goat cheese whip

Tiki Fun-Guy

barrel aged rum, amaro, falernum, lime, candy cap syrup

Hop 2B Squared

2X hopped, barrel rum, curacao, golden raisin simple, lemon juice

Bog Water

vodka, cherry liquor, hemp tea, lemon simple, cranberries, bitters

SPIRIT OFFERINGS

Vodka

Gin

Rye

Toasted Bourbon

American Whiskey

Bourbon

Smoked Bourbon

7yr Bourbon

Peanut Butter Cup Whiskey

Cinnamon Apple Candy Whiskey

Coffee & Cream Pumking

Crème Brulee

2X Hopped Whiskey

CLASSIC COCKTAILS 17

Negroni

gin, campari, sweet vermouth

Phin's 7yr Old Fashioned

7yr bourbon, demarara syrup, bitters, orange, cherry

Daiquiri

rum, simple, lime

Espresso Martini

vodka, licor 43, coffee liquor, espresso demarara syrup

Tom Collins

gin, lemon juice, simple, soda

Manhattan

rye, sweet vermouth, ango bitters

Vesper Martini

gin, vodka, lillet blanc

CANNED COCKTAILS 12

Cherry Vodka Spritz

Vodka Citrus

Vodka Madras

Bourbon Smash

Vodka Transfusion

SPIRIT FLIGHTS

Sample 5 spirits
of your choice

30

FROM THE VINE

WHITE

Seven Hills | Sauvignon Blanc | 14/52

Yalumba | Viognier | 12/40

Pomponette | Chardonnay | 11/36

Forge Cellars | Riesling | (NY) | 19/68

Stadt Krems | Gruner | 12/44

Peju | Legacy Chardonnay | 20/72

Drouhin Vaudon | Chablis | 100/btl

RED

Nanit | Bobal | 11/36

Terra Noble | Carmenere | 13/48

Boroli | Nebbioli 1661 | 20/72

Lini | Lambrusca Riserva | 15/56

Alto Moncayo | Grenacha | 22/80

Dough | Cabernet Sauvignon | 15/56

Trefethen '19 | Cabernet Sauvignon | 135/btl

BUBBLES/OTHER

Krasno | Orange Wine | 11/36

Bellafina | Pink Moscato | 11/36

Tinto Rey | Rose | 13/48

Peyrat | Peytar | 50/btl

Fre | Non Alcoholic Cabernet | 9/32

Fre | Non Alcoholic Chardonnay | 9/32

Laurent Perrier 375mL | 40/btl