

SHARES AND SNACKS

WINGS 16

Sauce option: buffalo, bbq, honey sriracha or sweet chili

BIG PRETZEL 12

Soft baked pretzel topped with sea salt, served with a warm gouda fondue cheese and mustard

BUTTERMILK CHICKEN TENDERS 14

Golden fried chicken tenders, fresh cut fries

DUTCH PEA SOUP 14

Split pea, ham, topped with kielbasa sausage

GARLIC SHRIMP 18

Pan seared jumbo shrimp with fresh garlic and herbs, toasted focaccia bread

FRIES WITH THREE DIPPING SAUCES 10

Au poivre, kalamata aioli and basil aioli

CAPRESE BITES 12

Mozzarella balls, cherry tomatoes, fresh basil, balsamic glaze

SANDWICHES

Served with Fries, Salad or Mac Salad

HALF MOON DOUBLE CHEESEBURGER 18

Two beef patties loaded with all the fixings

B.L.A.T 18

Thick cut bacon, lettuce, avocado, heirloom tomato, basil aioli, toasted sourdough

BROODJE ROOKWORST SANDWICH 18

The dutch answer to the american hotdog.
Slow-roasted dutch sausage, sauerkraut

DUTCH DIP 22

Shredded strip steak, gouda cheese, horseradish cream, served with au jus

CRISPY CHICKEN SANDWICH 18

Golden fried chicken breast, pepper jack cheese, heirloom tomato, coleslaw, jalapeño

CHICKEN CUTLET CAPRESE PANINI 18

Chicken cutlet, fresh mozzarella, tomato, basil aioli, roasted red pepper, balsamic glaze

VEGGIE SANDWICH 16

Fresh mozzarella, tomato, basil aioli, romaine lettuce, onions, roasted peppers, cucumbers, avocado, balsamic glaze

WHITE BEAN AND ROASTED VEGETABLE WRAP 16

White bean, hummus and seasonal vegetables

SALADS

SUNDAY SALAD 16

Lettuce, fennel, pepperoncini, cherry tomato, cucumber, black olives, diced salami, tossed with red wine vinaigrette.
A native new yorker favorite

CAESAR SALAD 14 GFO

Romaine lettuce, croutons, parmesan cheese, tossed with house made caesar dressing

SPINACH SALAD 16 GFO

Organic baby spinach, roasted beets, feta cheese, and candied pecans, tossed with balsamic vinaigrette

**Add ons: Grilled Chicken \$6, Crispy Chicken Cutlet \$8, Shrimp(4pcs) \$12, 5oz Steak \$16*

PLATES

FRIED SHRIMP 22

Crispy jumbo shrimp served with fries and mac salad

NEW YORK STRIP STEAK 42

Cast iron seared steak, garlic herb compound butter, mashed potatoes, asparagus

STEAK FRITES 38

Cast iron prime ny strip steak topped with au poivre sauce, served with fresh cut fries

CHICKEN POT PIE 28

Slow-roasted chicken, farm fresh vegetables, puff pastry crust

RIGATONI 22

Fresh rigatoni, sausage and peas in a pink sauce

DESSERTS

STROOPWAFEL AND ICE CREAM 12

Delicious dutch cookie served vanilla ice cream, topped with chocolate and caramel syrup

NEW YORK CHEESECAKE 12

BEVERAGES

REGULAR JUICE 4

Orange
Apple
Pineapple
Cranberry
Lemonade

SODA 3

Coke
Diet Coke
Sprite
Ginger Ale

28OZ SARATOGA STILL 8
28OZ SARATOGA SPARKLING 8

VO =VEGETARIAN OPTION / GFO = GLUTEN-FREE OPTION
V = VEGAN

HALF MOON Bar Restaurant

COCKTAILS 18

ESPRESSO MARTINI

Titos, shot of espresso, kahlua

GOLD RUSH

Michters bourbon, lemon, honey

HALFMOON-MARGARITA

Casamigos, lime juice, cointreau

FRENCH MARTINI

Belvedere, chambord, pineapple juice

DOWN SOUTH DADDY

Bulleit Rye, lemon juice, mint

FRENCH 75

Belvedere, lemon, champagne

CYNAR NEGRONI

Tanquery, sweet vermouth, cynar

CLASSIC OLD FASHIONED

Michters Bourbon, demerara, angostura bitters, orange bitters

HOT APPLE CIDER

Bulleit bourbon, honey, lemon juice, apple cider

POMEGRANATE G&T

Tanqueray, pomegranate juice, lime juice, tonic

APPLE CIDER MARTINI

Titos, cointreau, apple cider, lemon juice, maple syrup, cinnamon

WINE

RED

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| Eloun Pinot Noir OR 2018 | 14/55 |
| Proverb Cabernet Sauvignon CA 2016 | 15/60 |
| Catena Vista Flores Malbec | 16/65 |
| Castello Banfi Super Tuscans Blended | 16/65 |
| Luke Cabernet Sauvignon WA 2020 | 16/65 |

WHITE

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| Proverb Chardonnay CA 2018 | 15/60 |
| Emmolo Sauvignon Blanc 2022 Napa Valley, CA | 15/60 |
| Kung Fu Girl Reisling Columbia Valley, WA 2016 | 15/60 |
| Elouan Chardonnay OR 2021 | 15/60 |

SPARKLING

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| Prosecco La Marca Italy | 14/55 |
| Piper Sonoma Brut CA | 15/60 |
| Veuve Clicquot | •/100 |

ROSE

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| Daou Discover Rose 2020 Provence, France | 15/60 |
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BEER

DRAFT 10

Guinness ~ 4.2% ABV ~ Stout
Heineken ~ 5% ABV ~ Lager
Blue moon ~ 5.4% ABV ~ Wheat Ale
Kona Big Wave ~ 4.4% ABV ~ Golden Ale
Stella Artois ~ 5.2% ABV ~ Lager
Voodoo Ranger ~ 7% ~ IPA
Brooklyn ~ 6.5% ~ Lager

BOTTLE 8

Amstel Light ~ 3.5% ABV ~ Lager
Coors Light ~ 4.2% ABV ~ Lager
Corona Extra ~ 4.6% ABV ~ Lager
Labatt Blue ~ 5.0% ABV ~ Lager
Michelob Ultra ~ 4.2% ABV ~ Lager
Miller lite ~ 4.2% ABV ~ Lager
Kona Big Wave ~ 4.4% ABV ~ Golden Ale
Goose Island ~ 5.9% ABV ~ IPA
Hoegaarden ~ 4.9% ABV ~ Witbier
Heineken ~ 5% ABV ~ Lager

ATHLETIC BREW NON ALCOHOLIC 7

Run Wild IPA
Free Wave HAZY IPA
Upside Dawn GOLDEN

HIGH NOON SELTZER 10

Black Cherry
Grapefruit
Pineapple
Watermelon

NON-ALCOHOLIC

PINEAPPLE JALAPEÑO MARGARITA 14

Seedlip Garden 108, Agave syrup, Pineapple Juice, Lime, Jalapeño

GROVE GINGER HIGHBALL 14

Seedlip Grove 42, Ginger Ale

SEEDLIP MULE 14

Seedlip Spice 94, Ginger, Lime Juice, Club soda

VIRGIN MARGARITA 10

Lime juice, sparkling water, agave

NO RUM PUNCH 10

Pineapple, orange, grapefruit, cranberry, grenadine

SHIRLEY TEMPLE 10

Ginger ale, grenadine, maraschino cherries



HAPPY HOUR

12-7PM

HALFMOON MARGARITA 12

Tequila, lime juice, triple sec

ESPRESSO MARTINI 12

Vodka, espresso, Kahlua

GOLD RUSH 10

Whiskey, lemon, honey

HOUSE WINE 9

Red, White, Prosecco

DRAFT BEERS 8

Guinness
Bluepoint
Heineken

BOTTLE 6

Amstel light
Coors light
Miller lite

Happy Hour Bites

BIG PRETZEL 8

Soft baked pretzel, topped with sea salt served with a warm gouda fodeu cheese and mustard

FRIES WITH THREE DIPPING SAUCES 8

Au poivre, kalamata aioli and basil aioli

DUTCH PEA SOUP 8

Split pea, ham, bacon topped with kielbasa sausage

BURGER W/ FRIES 10

Single patty loaded with all the fixings

CHICKEN TENDERS W/ FRIES 10

Four crispy tenders served with honey mustard

WINGS W/ FRIES 12

Five wings

Sauce options: buffalo, bbq, honey sriracha or sweet chilli

SHRIMP SLIDERS 12

Three sliders with avocado, chipotle mayo served on hawaiian sweet rolls