

island style

New York Beer Project Mothers Day Brunch

*Come celebrate our amazing Moms at this very Special Celebration in true NYBP style!
We feature delightful brunch items, and entrees that invoke that Vacation style vibe, and every Mom will receive a Mother's Day tropical flowered lei to let her know how amazing she is on her special day!*

ST. BARTS OMELETTE

Black forest ham and cheddar inside a three egg omelette. Served with our famous homefries -21

THE BIG KAHUNA STEAK AND EGGS PLATTER

Two farm fresh eggs served with an 8 oz. sirloin steak, grilled to perfection, alongside crispy home fries and your choice of toast or an English muffin -24

LUAU BREAKFAST PLATTER

Chef carved, maple-glazed roast ham, 2 scrambled eggs, NYBP home fries, English muffin and fresh fruit -22

THE COZUMEL BREAKFAST BOWL

Bacon-fried rice, black beans, avocado, two sunny side eggs, Destination IPA crema, pico de gallo, and house-made tortilla shell -22

Brunch Cocktails

Mom's Day Mimosa -8

NYBP's Outrageous Bloody Mary -14

Tiki Party Pouch -15

choice of orange, watermelon or pineapple

Spicy Wailea Watermelon Marg -12

Breakfast Bourbon -14

bourbon, blackberry brandy, simple syrup and lemon juice. garnished with crispy bacon

Kids Menu

*inc. choice of milk or fountain drink
for kids 12 and under -12*

NYBP French Toast Stix

2 Egg Cheese Omelet *with toast*

Chicken Fingers *with fresh cut fries*

Mini Brewer's Egg Plate
1 egg, bacon, and toast

BORA BORA

BRISKET HASH N EGGS

Our signature dish! Memphis BBQ brisket, NYBP's famous homefries, and sharp cheddar cheese, topped with two sunny side eggs -23

TROPICAL STUFFED FRENCH TOAST

Cheesecake filling and housemade Buckleberry syrup -21

ST. KITTS CRABCAKE CAESAR

An entree sized Caesar salad featuring fresh romaine, pretzel bread croutons, crumbled bacon, two of our housemade Crabcakes, and Caesar dressing -22

FIJI LOBSTER MAC & CHEESE

Tender premium lobster meat and delectable NYBP cheddar mascarpone cheese sauce, folded into gemelli pasta, and served with toasted garlic bread -24

HAWAIIAN HAM DINNER

Chef carved, maple-roasted ham served with NY Amber house gravy, mashed potatoes and charred asparagus -24

THE BIG ISLE

DECONSTRUCTED CHICKEN POT PIE

Our delicious spin on a comfort food fave! Fresh chicken and local vegetables in a delicious NYBP house white wine cream sauce, served atop mashed potatoes and served with a fresh rosemary and sea salt puff pastry on the side -21

KING KAMEHAMEHA PLATE

USDA choice 8 oz. sirloin steak topped with a decadent veal demi-glace accompanied by garlic mashed potatoes and charred asparagus -25

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