

# FULTON HALL

250 ASHLAND PLACE ~ FORT GREENE, BROOKLYN, NEW YORK  
CRAFT BEER ~ SPIRITS & KITCHEN

## SMALL PLATES

### SHISHITO PEPPERS 12

Blistered shishitos, burnt lemon

### POPCORN CHICKEN 10

Sweet chili & ranch dressing dip

### CAST IRON MAC & CHEESE 13

Baked macaroni with 4 cheeses and crusted breadcrumbs

### Caccio é Pepe Style Mac n' Cheese 13

Rigatoni w/parmesan, black pepper and breadcrumbs

### FRIED PICKLE CHIPS 10

Half sours from the Pickle Guys with Sriracha mayo

### BRUSSELS SPROUTS 12

Sesame roasted, Thai glaze

### NACHOS 13

Homemade tortilla chips, queso fresco, sour cream, black beans, pickled jalapeños, pico de gallo, guacamole

### BUFFALO CAULIFLOWER 10

Crispy cauliflower, house hot sauce, celery and blue cheese dressing

### SPINACH AND ARTICHOKE DIP 13

Served w/ homemade tortilla chips

### HUMMUS & PITA 12

Pita, mixed veggies, chickpea hummus, olive tapenade

### HOMEMADE MOZZARELLA STICKS 11

Served with marinara sauce

### CRISPY CALAMARI 12

Served with spicy marinara sauce

## MAIN PLATES

### FULTON HALL PUB BURGER 17

House made blend, cheddar, American, bacon jam, garlic aioli, lettuce, tomato, brioche bun, french fries

### CLASSIC BURGER DELUXE 13

Smash style patty, cheddar, American, pickles, special sauce, IPA onions, french fries

Make it a double + \$4 • Add Bacon + \$2 • Add Avocado + \$3

### TURKEY CLUB 14

Roasted turkey breast, sliced apple, watercress, lemon herb aioli, multigrain bread, chips

### "IMPOSSIBLE" VEGGIE BURGER 19

Plant based vegan patty, cheddar, American, pickles, special sauce, onion, french fries

Add Avocado + \$3

### FISH & CHIPS 19

Catch of the day, homemade tartar sauce, french fries

### FRIED CHICKEN SANDWICH 15

Chicken thigh, pickles, homemade slaw, spicy mayo, french fries

### GRILLED CHEESE 12

Grain bread, white cheddar cheese, pickled jalapeños, tomato dipping sauce, french fries

Add Avocado + \$3 • Add Bacon + \$2 • Add Tomato + \$1 • Add American + \$1

### FISH SANDWICH 16

Panko crusted seasonal fish, homemade slaw, pickles, caper mayo, french fries

## WINGS

6 / 12 / 24 pcs

### CLASSIC WINGS

Crispy organic chicken

#### ORIGINAL BUFFALO

9 / 17 / 34

House hot sauce, carrots, celery and blue cheese dressing

#### HABANERO FIRE WINGS

10 / 18 / 34

Habanero hot sauce, carrots, celery, lightly fried wings

### HOUSE SMOKED WINGS

Smoked in house!

#### JAMAICAN JERKED

11 / 19 / 35

Homemade jerk sauce

#### SWEET THAI CHILI

11 / 19 / 35

w/ sesame seeds

#### SMOKED BBQ

10 / 18 / 34

Classic hickory BBQ sauce

## SALADS

### GRAIN BOWL 16

Quinoa, crème fraiche garbanzo beans, avocado, pickled onion and seasonal vegetables

### LITTLE GEM WEDGE 14

Gem lettuce, avocado, bacon, pickled radish, tomato, blue cheese dressing

### KALE CAESAR SALAD 13

Cashew Caesar dressing, horseradish, lemon, croutons - Vegan

### FULTON TOMATO & CUCUMBER SALAD 14

Feta cheese, arugula, tomato vinaigrette

ADD CHICKEN +5

## EXTRAS

### TATER TOTS 7

### BOWL OF FRIES 5

### ROASTED CAULIFLOWER 8

### GRILLED BROCCOLINI 8

## COME HAVE BRUNCH

### WITH US EVERY

### WEEKEND FROM

11AM-3:30PM

**WARNING:** consuming raw or undercooked meat, poultry, seafood, shellfish, & eggs may increase the risk of food-borne illness. Please inform your server if you have allergies. (gf) items are prepared gluten free. However, our kitchen is not gluten free, so there may be contamination from other sources. If you are allergic, it is not recommended to consume them.

ALL PRICES ARE SUBJECT TO 8.875% SALES TAX. WE RESERVE THE RIGHT TO PLACE A GRATUITY OF 18% ON GROUPS OF 6 OR MORE.

LET US HOST YOUR NEXT EVENT! KEEP IN TOUCH [INFO@FULTONHALL.COM](mailto:INFO@FULTONHALL.COM)

**BOTTLES & CANS**

MAGNERS CIDER	7
DOWNEAST CIDER	6
WOLFFER ROSE CIDER	11
MODELO	6
CORONA	6
HEINEKEN	6
BUDWEISER	5
RED STRIPE	6
ZEMILLA MEXICAN CIDER	8

**PITCHERS**

EVIL TWIN LOW LIFE PILSNER	23
COORS LIGHT	17
MILLER HIGH LIFE	17
MONTAUK ARROWHEAD IRISH ALE	20
BELLS TWO HEARTED ALE	23
STELLA ARTOIS	20

ASK ABOUT OUR SEASONAL DRAFT OPTIONS

**P** = AVAILABLE AS A PITCHER

# DRAFT BEER

<b>ALLAGASH WHITE</b> 8 <i>Brewed with a generous portion of wheat and spiced with coriander and Curaçao orange peel, this beer is fruity, refreshing and slightly cloudy in appearance.</i> WITBEIR 16OZ   5.0%   PORTLAND, ME	<b>OTHER HALF – FOREVER EVER</b> 9 <i>A crushable, hoptastic delight from your first or second favorite brewers in the toxic dolphin neighborhood of your favorite outer borough.</i> SESSION IPA 16OZ   4.7%   BROOKLYN, NY
<b>BELL'S TWO HEARTED ALE P</b> 8 <i>Citrusy &amp; piney IPA with 100% Centennial hops.</i> IPA 16OZ   7%   COMSTOCK, MI	<b>SIERRA NEVADA CELEBRATION ALE</b> 8 <i>Famous for its intense citrus and pine aromas, Celebration is bold and intense, featuring Cascade, Centennial and Chinook hops.</i> IPA 16OZ   6.8%   CHICO, CA
<b>FOUNDERS BREAKFAST STOUT</b> 8 <i>Brewed with flaked oats, bitter chocolate, and coffee, this stout has an intense fresh-roasted java nose topped with a frothy, cinnamon-colored head.</i> STOUT 16OZ   8.3%   GRAND RAPIDS, MI	<b>STELLA ARTOIS P</b> 7 <i>Premium European lager of noble traditions that is still brewed using natural ingredients in the same processes of mixing and fermentation used in the old days.</i> PALE LAGER 16OZ   5.2%   BELGIUM
<b>CIGAR CITY JAI-ALAI</b> 8 <i>Bold hop flavor and aroma from six different hop varieties is front and center in this flavorful American IPA.</i> IPA 16OZ   7.5%   TAMPA, FL	<b>GRIMM AMERICAN PALE ALE</b> 10 <i>Featuring mosaic, simcoe, ekuanor and citra lupulin powder.</i> AMERICAN PALE ALE 10OZ   5.5%   BROOKLYN, NY
<b>COORS LIGHT</b> 5 <i>First, aged (lagered) below freezing to give our beer its crisp taste. Then it's filtered cold so that it gets that brilliant, bright appearance.</i> PALE LAGER 16OZ   4.2%   MILWAUKEE, WI	<b>MAINE BEER CO. PEEPER</b> 10 <i>The beer is fermented with a neutral yeast strain and allowed to dry out so it finishes crisp and clean.</i> AMERICAN ALE 10OZ   5.5%   FREEPORT, ME
<b>BROOKLYN CIDER HOUSE KINDA DRY</b> 8 <i>Kinda Dry transports you to an orchard on a crisp, fall day. Fresh tart apples greet you, waking the palate up.</i> CIDER 16OZ   5.5%   NEW PALTZ, NY	<b>KCBC SUPERHERO SIDEKICKS</b> 8 <i>2-Row, Munich &amp; Wheat Malt + Flaked Oats + Mosaic, Idaho 7, Centennial &amp; Cascade Hops.</i> IPA 16OZ   6.9%   BROOKLYN, NY
<b>OTHERHALF DDH DOUBLE MOSAIC DAYDREAM</b> 10 <i>Imperial oat cream IPA.</i> IPA 10OZ   8.5%   BROOKLYN, NY	<b>EVIL TWIN LOW LIFE PILSNER</b> 8 <i>American spin on a classic pilsner.</i> PILSNER 16OZ   5.5%   BROOKLYN, NY
<b>GUINNESS</b> 8 <i>Rich and creamy. Distinctively black. Velvety in its finish. This iconic beer is defined by harmony.</i> STOUT 20OZ   4.2%   DUBLIN, IRELAND	<b>INDUSTRIAL ARTS METRIC PILSNER</b> 8 <i>Classic, creamy and herbaceous. Clean malt and refined noble hop character come together in the best way. Repeatable.</i> PILSNER 16OZ   4.7%   GARNERVILLE, NY
<b>MILLER HIGH LIFE P</b> 5 <i>An American-style lager recognized for its consistently crisp, smooth taste.</i> PALE LAGER 16OZ   4.7%   MILWAUKEE, WI	<b>FIVE BOROUGHS IPA</b> 9 <i>A modern take on the West Coast style. Huge hop aroma of citrus fruits balanced with herbs and pine. Flaked wheat and Optic malt add some complexity and body.</i> IPA 16OZ   6.8%   BROOKLYN, NY

## CLASSIC COCKTAILS

- MOSCOW MULE 12**  
*Vodka, fresh ginger, ginger beer, lime*
- MEZCAL PALOMA 12**  
*Mezcal, grapefruit, salt, lime*
- APEROL SPRITZ 13**  
*Aperol, prosecco, club soda, fresh orange peel*
- WINTER SPICED OLD FASHIONED 13**  
*Bourbon, bitters, orange bitters, Luxardo cherry*
- NEGRONI 11**  
*Gin, Campari, orange bitters, sweet vermouth*
- CHICA CALIENTE 12**  
*Jalapeño infused tequila, agave, lime, passionfruit*
- BASIL LEMONADE 12**  
*Infused vodka, fresh basil, lemon*
- DARK & STORMY 13**  
*Goslings rum, ginger beer, lime*

## WINE

RED	GLASS / BOTTLE
<b>CRIOS, MALBEC</b>  <i>Argentina   2015   14.5% ABV</i>	9 / 36
<b>STORYPOINT, CABERNET SAUVIGNON</b> <i>California   2015   14.5% ABV</i>	11 / 41
<b>J-VINYARDS, PINOT NOIR</b>  <i>California   2016   14.5% ABV</i>	12 / 42
<b>CHAPOUTIER, COTES DU RHÔNE</b>  <i>France   2016   14.5% ABV</i>	12 / 42
WHITE	
<b>SANTA MARINA, PINOT GRIGIO</b> <i>Italy   2016   12% ABV</i>	9 / 37
<b>MATUA VALLEY SAUVIGNON BLANC</b>  <i>New Zealand   2016   13% ABV</i>	11 / 41
<b>BONTERRA, CHARDONNAY</b>  <i>California   2017   13% ABV</i>	12 / 39
<b>DR. FRANK GRUNER</b> <i>New York   2017   12.5% ABV</i>	11 / 38
ROSÉ & BUBBLES	
<b>JULIETTE, ROSÉ</b> <i>France   2016   12.5% ABV</i>	11 / 38
<b>LA MARCA, PROSECCO</b> <i>Italy   2017   11% ABV</i>	12 / 43
<b>FLEU DE MER, ROSÉ</b> <i>Côtes de Provence   2017   13% ABV</i>	12 / 42

 ORGANIC WINES

<b>MONTAUK ARROWHEAD RED ALE</b> 7 <i>Our Irish Red Ale is an easy drinking pint! This malt-centric ale has a caramel sweetness with low hop aroma.</i> IRISH RED ALE 16OZ   5.5%   MONTAUK, NY
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<b>PEEKSKILL SIMPLE SOUR</b> 8 <i>This Sour is quick, dry and refreshing.</i> SOUR ALE 10OZ   4.5%   PEEKSKILL, NY
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## \$10 BEER & SHOT

**OL' FAITHFUL**  
Lite Draft Beer & shot of Whiskey

**VAQUERO**  
Modelo can & shot of Tequila

**IRISH BAR TRICK**  
1/2 Pint of Guinness & shot of Irish Whiskey

11 AM TO 7PM | MON-FRI

## HAPPY HOUR

SELECT DRAFT BEER

\$6

COCKTAILS

Dark & Stormy  
Margarita

\$7

SELECT WINE

Pinot Grigio  
Malbec  
Rosé

\$6

## WINE WEDNESDAY

ALL WINE BOTTLES  1/2 PRICE ALL DAY