



ONE EIGHTEEN CLUB

AT THE SUFFOLK THEATER

APPETIZERS

DIP DUO	\$14
hummus, labne with everything bagel seasoning, served with warm pita	
BIG PRETZEL	\$15
bavarian style pretzel, served with beer cheese and mustard dipping sauce	
BLISTERED SHISHITOS	\$15
shiso lime sea salt	
COCONUT SHRIMP	\$17
served with sweet chili aioli	
ASIAN STYLE MEATBALLS	\$16
ginger-garlic meatballs, tomato-kaffir lime sauce, cotija cheese, cilantro	
GUACAMOLE AND PICO DE GALLO	\$14
served with homemade tortilla chips	

SOUPS & SALADS

CAESAR	\$15
romaine, lemony caesar dressing, croutons, parm	
"I LOVE A GOOD WEDGE"	\$17
iceberg, cherry tomato, bacon lardons, house made blue cheese dressing	
CHOPPED GREEK	\$19
romaine, cucumber, bell pepper, tomatoes, kalamata olives, feta cheese, pickled red onion, pita croutons, dill-lemon vinaigrette	
HOUSE SALAD	\$14
mesclun, cucumber, tomato, sherry vinaigrette	
NORTH FORK CHOWDA	\$13
a cross between the red and the white	
<i>Add: grilled chicken (\$10), falafel (\$8), coconut shrimp (\$10), grilled shrimp (\$10), 8 oz grilled steak (\$18), grilled tuna (\$13)</i>	

MAIN COURSE

FRIED CHICKEN MEAL	\$29	ONE-EIGHTEEN CLUB SMASH BURGER*	\$19
half fried chicken, served with potato salad and braised collard greens		two 3-ounce burgers, sharp cheddar cheese, onion bacon jam, l+t, pickles, served with fries or salad	
GRILLED TUNA BANH MI	\$24	ADOBO CHICKEN TACOS	\$18
citrus marinated tuna, pickled carrots and cucumber, cilantro, pickled jalapeño, sriracha mayo, on a hero roll, served with fries or salad		two tacos, served on warm corn tortillas, topped with guac and pico	
STEAK FRITES*	\$36	FALAFEL	\$17
grilled 8-ounce flat iron steak, served with fries and house salad		served in pita, topped with hummus, marinated cucumber and tomato, yogurt sauce, served with fries or salad	

SIDES

FRIES \$9 | TRUFFLE FRIES \$14 | ROASTED ASPARAGUS \$12
BRAISED COLLARD GREENS \$11 | MAC N' CHEESE \$12

*Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. If you have any concerns regarding food allergies please alert your server prior to ordering. There will be a 20% gratuity added for parties larger than six.

COCKTAILS - \$14

OLD FASHIONED

bourbon, baked bitters orange, sugar, cherry, club soda

PUMPKING MULE

Crop pumpkin vodka, ginger beer

MANHATTAN

whiskey, sweet vermouth, bitters

COSMO

vodka, triple sec, cranberry juice, lime

GIN & TONIC

Empress gin, lime

DESSERT COCKTAILS - \$14

ONE EIGHTEEN CLUB BLACK RUSSIAN

Kahlua, espresso vodka, Chambord liqueur

SALTED CARAMEL CROONER

caramel vodka, Rumchata, salted caramel liqueur

SUBSTITUTIONS SUBJECT TO ADDITIONAL CHARGE | PREMIUM SPIRITS +\$2 TOP SHELF SPIRITS +\$4

BEER - \$8

DRAFT

Hold Me Closer Tiny Lager (Pilsner), Run the Juice (NEIPA), Fat Tire, Long Ireland Celtic Ale, Blue Moon, Coors Light, Pumpkin Ale

BOTTLE

Bud Light, Budweiser, Corona Extra, Heineken, Stella Artois, O'Doul's, High Noon Vodka Seltzer (Peach, Black Cherry, Watermelon)

WINE

WHITE

Chardonnay Estate | Macari \$13/45
Sauvignon Blanc | Shared Table \$11/38
Pinot Grigio | Lenz \$11/38

RED

Sette | Macari \$13/45
Merlot Reserve | Anthony Nappa \$15/52
Cabernet Sauvignon | Lenz \$15/52
Cabernet Franc | Palmer \$15/52

PINKS & SPARKLING

Dry Rosé | Macari \$11 / 38
Prosecco \$11/ x

NON-ALCOHOLIC BEVERAGES

Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale, Seltzer, Tonic, Unsweetened Iced Tea, Snapple
San Pellegrino Italian Sodas (\$8), San Pellegrino Sparkling Water (\$8), Aqua Pana (\$8)