

BAR|32

Cocktail Menu

Intense Orange. Chocolate Old Fashioned \$12

The rind of 24 oranges are simmered in the fresh squeezed orange juice with demerara sugar, cacao nib and vanilla. House made chocolate bitters are combined with Peychaud's bitters and Russell's Reserve Bourbon to create a euphoric cocktail or epic proportions.

Yasgur's Spiked Milk Pint Mark's Chocolate Martini \$14

In 1969 on a dairy farm in NY over 400,000 people gathered in peace and love, some say they changed the world. An experience in music, arts and culture like no other. Our goal is not to change the world but save it, to make you smile and enjoy life's ultimate indulgences together: chocolate and music. Our spiked milk pints are served ice cold, we combine BAR 32 chocolate with milk and vanilla infused vodka topped with salted caramel cream and shaved BAR 32 Chocolate.

"Our House" Manhattan \$16

Through endless research, testing and practice we have developed a Manhattan like no other. Dad's Hat Rye whiskey finished in port wine casks infused with cacao and a hint of vanilla, combined with Carpano Antica and Luxardo Maraschino stirred until ice cold, served up with Luxardo cherry.

Late Night at Bimbo's 365 \$14

A true San Francisco treat with the heart of a lion. An inspired riff on a classic Irish Coffee made famous at the Buena Vista in San Francisco, the perfect cure for a late night listening to legends at Bimbo's 365. Mr. Black's Cold Brew Liquor and with our house made cacao infused godfather (Russell's Reserve Rye and Amaretto Disaronno) shaken until ice cold and topped lightly whipped cream and shaved BAR 32 chocolate.

Strømfather 2.0 \$12

Like every great cocktail inspired by humans there is a story behind this drink. This variation of the Godfather allegedly named for Marlon Brando, was inspired by a cold rainy night in Copenhagen. The story isn't important, but the result is a cacao and coffee infused combination of Amaretto Disaronno and Russel's Reserve Rye served on the rocks in an Old Fashioned glass dipped in BAR 32 chocolate and sprinkled in coffee sugar.

A-C A-L-A-B-I "What's that spell?" \$14

Much like Country Joe in 1969 Mr. Fingers Alabi Gin has made its mark on Atlantic City. AC is our home and we have collaborated with our friends to make a drink to last the test of time. We have traveled the world in search of the perfect gin and tonic and this expression is a celebration of our home, deep, bold and bright. Mr. Fingers Alabi Gin, Jack Rudy small batch tonic, raspberry cacao simple, fresh with fresh raspberries and cacao topped club soda to taste.

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Dessert Menu

Flatbush, DeKalb & Tennessee Avenue Cheesecake \$9

Classic Cheesecake with fresh berries smothered in Bar 32 Chocolate direct from the temper

Outdated on Main Street Flourless Chocolate Cake \$12

A decadently delicious flourless chocolate cake finished with salted caramel, cocoa powder, ground espresso

O.G.I.R. New Wave Bacon \$15

Straight from Albany Avenue, Chef Kevin's legendary thick cut Nueskie's bacon, with ganache & gold leaf

Brown Butter Chocolate Chip Cookie \$8

Oversized with chunks of BAR 32 Chocolate served in a pair.
Get it stuffed with cookie dough vanilla gelato for the ultimate handheld dessert

Mole Mole S'mores \$7

Charred fluff, cinnamon graham crackers, chili whipped ganache

The Opulence of Arena Rock meets the Innocence of Ice Cream on the Jersey Shore \$12

3 scoops (vanilla, chocolate, strawberry) ice cream piled high and topped with mini peanut butter cups, walnut brittle, shaved BAR 32 chocolate and finished with BAR 32 chocolate, salted caramel and fresh whipped cream

Double Chocolate Brownie Sundae \$9

Bar32 Double Chocolate brownie topped with vanilla gelato, salted caramel and fresh whipped cream.

Triple Chocolate Donut \$3/each

Double chocolate brownie mix served with warm chocolate on top

Banana Pudding \$12

Banana pudding, covered in chocolate, with warm banana fosters drizzled over top table side