
MENU KORZO SUMMER^{END} 2010

Volume 1, Issue 5

Korzo, 667 5th Avenue, between 19th & 20th, South Slope

Appetizers/Small Plates

We source all our meats locally and buy organic ingredients whenever available. We eat here too...

Soup Of The Day

made daily from fresh seasonal ingredients 6

Arugula Salad

apples, fennel, candied walnuts, Gorgonzola cheese, Late Harvest Tokaj honey vinaigrette 9
(add grilled chicken paillard 5)

Beet Salad

fresh roasted beets, seasonal greens, root vegetables, feta crumbs, sunflower seeds, herb vinaigrette 9
(add beer-battered tilapia 5)

Apple raisin Potato Latkes

paprika pulled pork ragù 10
chive crème fraiche, black caviar 11

Bacon Wrapped Dates

stuffed with Gorgonzola blue cheese 9

Korzo Plates

Grilled Hanger Steak Salad

bull's blood Hungarian wine tomato compote, black eyed peas, whole-grain barley, lavender-lemon-mint dressing 18

Wunderwurst Platter

grilled German, Hungarian & Polish sausages, home-made sauerkraut, fresh horseradish, Landsberg mustard, paprika and parsley oils 14

Chicken Paprikás

organic white meat chicken stew, champignons, rustic butter spatzle, grilled lemon asparagus 15

Home-made Pirogi Special Of The Day

seasonal sides 13

Klassik Pork Schnitzel

German bacon parsley potato salad, apple fennel slaw 15

Maria's Vegetarian Palatschinken

crepes with Riesling-wild mushroom ragù, roasted peppers, baby Gouda, warm arugula 14

Spicy Hungarian Goulash

slow-cooked paprika beef brisket stew, pan-seared spatzle, caramelized onions, red peppers 14

Garlic-Specked Roast Pork

Four-hour oven-roasted pork neck, sweet caraway-sautéed red cabbage, garlic confit home-made Czech stale-bread dumplings 17

INSIDE THIS ISSUE

- 3 New Craft Beers on the menu...Bittburger, Kostritzer, Goose Island, Aventinus & more...
- 4 Bull's Blood is available by glass again! Our Hungarian wine delivery has arrived, so try a glass of this unique – earthy – spicy red.
- 2 New brunch hours: Sat & Sun: 11am – 4pm
- 4 Try the Plum P., now the best selling drink on the cocktail menu.
- 6 \$5 LANGOS MONDAYS back by popular demand... all Langos flatbreads only \$5 all night Monday, incl. our *Pub, Imperial & more*

Kids' Menu

pirogi (revolving seasonal varieties)	5
chicken fingers	5
grilled home-cured sausage	5
fries	5
halušky w/ feta (bacon optional)	5
grilled cheese sandwich	5



Bar Fare

Now available in the entire restaurant

Halušky

petite hand-cut spätzle, bryndza cheese, crispy bacon bits, chives 9

Flat Iron Max

grilled free range Flat Iron Steak, Kölsch beer-boiled onions, Edam cheese, apple-smoked bacon, German mustard, on egg battered rustic bread 13

Euroburger

grass-fed organic fresh patty, wild mushroom, caramelized onions, Emmentaler cheese on German Kaiser roll (vegetarian version available) 11

Bratwurst Sandwich

grilled German bratwurst on potato-onion steak roll, home-made sauerkraut, wild mushrooms, hot Hungarian style peppers 10

Paprika Chicken Fingers

battered in Golden Pheasant Slovak Lager, side of greens 8

Langoš, Hungarian Fried Bread

choice of:

Klassik: garlick butter, grated Emmentaller cheese 7

Imperial: apples, Roquefort foam, walnuts 10

Pub: spicy Slovak sausage, mushroom, Edam 9

Buttermilk Crusted Fried Edam cheese

home-made tartar sauce, wild lingonberry sauce, home fries 9

Three cheese Portabella Sandwich

grilled Portabella, Edam, Feta, Emmentaller, spicy Hollandaise, arugula, roasted red peppers, on grilled German potato-onion bread 12

The Original Korzo Fried Burger

organic beef patty, Edam Cheese, bacon, German mustard, pickles wrapped in Maria's Langoš dough (vegetarian version available) 12

Fish n' Chips

Krušovice beer battered seasonal catch three house dipping sauces, mixed greens, light vinaigrette 14

Handcut Potato Frites

mix of Canadian Red Bliss & Sweet Potato 5

ADD

home fries	2
seasonal grilled vegetables	5
grilled bratwurst	5
bacon potato salad	4
mesclun, light vinaigrette	5

Seasonal House-Made Desserts

Hungarian Kremes

Triple layered custard on puff pastry crust 6

Apfel Pantoffel

Apple Strudel with cinnamon crème fraiche 6

Langoš Bon Bon

Sweet langoš, wild lingonberry preserves, home-made whip cream, hot caramel 6



News & Events

Brunch is Now served until 4PM

On Saturday and Sunday, let the Champagne flow longer...

\$10 Pitchers

every day after 10 PM, 7 days, no exceptions

August, 15th Korzo Haus opens in the East Village!

178 East 7th Street,
Between Avenues A & B
New York, NY 10009

check out Korzo's younger sister – a small street-food-craft beer hangout right on Tompkins Sq. Park

Early Friday...

Korzo opens at NOON every Friday, with 2 for 1 Drink Specials until 3:00 PM



please join our facebook page at
www.korzorestaurant.com/facebook

Draught Beer

Korzo Organic Ale (Portland, Maine) 4 /pint 8/liter 13/pitcher

Brewed from the purest ingredients, including organic hops – based on our recipe, in cooperation with Peak Organic. The result is a wonderful ale with “amber-ish” hue, rich layers of hops and crisp finish. A complex, yet easy drinking brew.

Bitburger Pilsner (Bitburg, Germany) 5 /pint 10/liter 16/pitcher

Best enjoyed in 1-liter steins, this is Germany's best selling draught beer. Balanced taste of freshness and distinctive but crisp hop character. Deep golden color. Don't forget a good German pilsner will always work with bar foods, especially our bratwurst, burgers, chicken fingers & Langoš

Zlaty Bažant “Golden Pheasant” (Hurbanovo, Slovakia) 6 /pint 12/liter 17/pitch.

Rich golden color takes you back to a Slovak village, with a thin veil of lacy carbonation and perfect balance. Fresh dough, creamy roasted barley, and a slight lemon spritz. Awesome well-rounded lager. Korzo is one of only a handful places in the U.S. that have it on draft.

Czechvar „Budvar“ (České Budějovice, Czech Republic) 5 /pint 10/liter 16/pitcher

Founded in 1895 under the name “Budweiser”... this is the original. The hops in this beer dance on top of a malty “sweet” base, giving it just the right note of citrus, but mostly imparting a clean, crisp, dry finish. Smooth, and even a little creamy. The light body makes it a nice, summery lager. Winner of the 2010 Grand Gold – Wiesbaden medal.

Staropramen (Praha, Czech Republic) 6 /pint 11/liter 16/pitcher

The epitome of a true Czech Pilsner. Notably soft and malty with a full but delicate flavor; fermented in shallow vessels for delicately preserved nuanced flavor. From Prague, the brew of Kings.

Palm Amber Lager (Steenhuffel, Belgium) 6 /pint 11/liter 16/pitcher

Surprisingly “easy drinking” Belgian lager retains all the intensity and fullness of ales from this region, while spoiling you with smoothness in every sense of the word.

Speakeasy Prohibition (San Francisco, California) 7 /pint 13/liter 18/pitcher

Prohibition Ale is a boldly hopped amber ale that strikes a perfect balance between caramel maltiness and its aggressive hopping. From San Francisco, CA.

Aventinus Doppelbock (Freising, Germany) 7 /pint 13/liter 18/pitcher

Created in 1907, this is a dark-ruby-colored brew, streaked with fine top-fermenting yeast. Unlike any other wheat beer, this is a very intense doppelbock with a complex spicy chocolate-like aroma, and hints of bananas, raisins and caramel. It finishes in a rich soft and pleasantly bitter manner. Vintage beer that improves with age, 8% Alcohol by volume

Six Point Sweet Action (Brooklyn, New York) 6 /pint 12/liter 16/pitcher

made with Pilsner and Pale Malts, but is hopped with only noble hops. It's fermented with a Belgian yeast that provides rich, dry spiciness. Look for a unique orange taste underneath it all.. 6.9% ABV

Blanche De Bruxelles (Rebecq-Quenast, Belg.) 7 /pint 13/liter 18/pitch.

Classic Belgian White with natural spice aromas of coriander and bitter orange with a fresh, mellow finish. The perfect summer comfort beer.

Boddingtons Pub Ale (Manchester, England) 6 /pint 11/liter 16/pitcher

Boddingtons is a refreshing, smooth & sessionable beer. It is renowned for its golden color, full-bodied flavor and malty, morish taste with smooth, tight creamy head. Brewed in Manchester since 1778.

Kostritzer Schwarzbier (Bad Kostritz, Germany) 6 /pint 11/liter 16/pitcher

Brewed since 1543 this is one of the oldest examples of black beer in Germany. Famously, this was the choice drink of Johann Wolfgang von Goethe. Smooth, malty with a hint of hops and endless dark layers, it is hard to believe this is a cold fermented *lager*. The original, the amazing Kostritzer...

O'Hara's Celtic Stout Irish Dry Stout (Carlow, Ireland) 6 /pint 11/liter 17/pitcher

Full bodied and luxuriously smooth it is the combination of traditional stout hops, an extra pinch of roast barley and crystal clear Irish water.

Julius Echter Hefe Weissbier (Würzburg, Germany) 6 /pint 11/liter 16/pitcher

This pale hefeweizen displays a rich, lingering head foam, a honey-hued body, and the subtle aroma of banana and clove. The spicy flavor is enhanced by the silky mouth feel obtained through the use of wheat. The lingering finish mellows for quite some time. Have one with our oven-roasted pork. Brewed in Würzburg since 1643.

Hofbräu Seasonal Draught (München, Germany) 6 /pint 11/liter 18/pitcher

(Summer 2010) “Summer Beer” is a beautifully balanced big German brew with Pilsner hops, an almost-orange color, pleasant hints of citrus, apples and buttery maltiness and refreshingly strong carbonation.

Goose Island IPA (Chicago, Illinois) 7 /pint 13/liter 18/pitcher

A hop lover's dream with a fruity aroma, set off by a dry malt middle, and long hop finish. Beautiful Bourbon color, 6% ABV results in an easy drinking beer... One of the best new American craft brews.

DOMESTIC CHEAP BEER

DOMESTIC BOTTLE

LAMBIC-STYLE BOTTLE

NON-ALCOHOLIC BOTTLE

Pabst Blue Ribbon (Milwaukee, WI, United States) 2

Yuengling Traditional Lager (Pottsville, PA, United States) 3

Honsebrouck St. Louis Frambois (Ingelmunster, Belgium) 10

Clausthaler Premium (Frankfurt, Germany) 5

SUSTAINABLY PRODUCED HOUSE WINE

Rapel Valley Cabernet / Merlot '08

Alto Cabapoal region, produced from 100% organic grapes.

glass	6
half liter carafe	17
full bottle	24

Burgunland Gruner Weltliner '08

Biodynamically grown grapes from Northeast Austria.

glass	6
half liter carafe	17
full bottle	24

Other Wines By Glass

WHITE

Rayun Sauvignon Blanc '09 (Chile) 7

Von Schleinitz Dry Riesling 2006 (Mosel – Saar Ruwer, Germany) 8

RED

Le Fou Pinot Noir '08 (Aude Valley, France) 8

Egri Bikáver „Bull's Blood“ 2004 (Szekzárd. Hungary) 7

ROSÉ

Tolnai Blue Danube Rose '07 (Szekzárd, Hungary) 7

SPARKLING

DiFiore Prosecco Spumante '07 (Veneto, Italy) 8

DESSERT

Fritz Windisch Riesling Spatlese '07 (Rheinhessen Germany) 8

About our House Wines

Environmentally Sensible, Delicious, Plentiful ...

We at Korzo select our house wines carefully, choosing producers who use renewable resources and respect the intangible benefits of conserving water, energy, maintaining open space, landscape integrity and rural character. We buy wine from small organic producers whenever possible.

Being from Eastern Europe, we also believe in finding wines which represent a good value, ones you can actually drink (and have more than a glass with your dinner, without continuously re-calculating your tab). Try one of our carafes under 20 dollars or a full bottle under 25 and share it with friends.

Please see our complete wine list for more selection from around the world

Korzo Cocktails

Plum Pussy | 9

Jelinek Slivovitz 5 year old 100 proof Plum Brandy, Barenjager Honey Liquor, 10 Cane Rum, Chambord, splash of pineapple, cranberry, strained, up.

Korzo Sazerac | 9

Czech Fernet Citrus muddled with raw sugar, Rye Whiskey, Grande Wormwood Absinthe, twist.

Dry Danube Martini | 9

Double Cross Slovak Vodka, St. Germain Elderflower liqueur, Tokaj Furmint Hungarian dry white wine, strained.

Greenwood Donkey | 9

Fresh cucumber muddled with Potato Vodka, ginger beer, splash of lime juice, fresh mint.

The Ottomobile | 9

Absinthe, Absolute Mandarin Vodka, fresh-squeezed lime juice, splash of cranberry juice, secret elixir.

FULL BAR AVAILABLE

Scotch Single Malt Whisky: Oban 14 ¹⁰, Laphroaig Quarter Cask ¹¹, Aberlour A'Bundah ¹¹, Dallmore 12 ¹⁰, Auchentoshen 12 ¹⁰,

Scotch Blended: Compass Box (Asyla ¹⁰, Pied Monster ¹⁰) Glenlivet 12 ¹⁰, Chivas Regal 18 ¹², Dewars 12 ¹⁰, J. Walker Black ⁹,

Irish Whiskey: Michael Collins ⁷, Jameson ⁷, Tullamore Dew ⁷, Red Breast Single Pot ¹⁰

American Whiskey: Basil Hayden's ⁸, Blanton's ¹⁰, Maker's Mark ⁸, Jack Daniel's Single Barrel ¹¹, Vintage 17 Bourbon ¹²

Korzo Specialty Spirits: Jelinek Slivovitz ⁷, Becherovka ⁷, Fernet ⁷, Double Cross Slovak Premium Vodka ⁸

White

Von Schleinitz Dry Riesling 2006

(Mosel – Saar Ruwer, Germany) | 34
from steep sides of the Mosel Valley, this is a dry-style Riesling with refreshing, fragrant fruit flavors with slight effervescence, nicely balanced acidity

Pozzan Dante Chardonnay 2007

(Napa Valley, California) | 32
rich and juicy decadent Chardonnay; fruity notes of apricot, peach and apple are accompanied by just a hint of banana.

Sancet Alain Faget Ugni Blanc 2007

(Gascony, France) | 31
fresh, clean, zipp; green apple tart lime & lemon flavors, crisp finish; pairs nicely w/ seafood & white meats

Fritz Windisch Riesling Spätlese 2007

(Rheinhessen, Germany) | 37
late-harvest Riesling; straw-golden color; big aromas of spiced apples, peach, creamy long finish, a perfect winter dinner bottle

Black Tower Pinto Grigio 2005

(Rheinhessen, Germany) | 35
medium-dry, golden-hue with deep spicy character, expressive summer fruit essence, this award winning German Pinot is perfect with salads and vegetable dishes

Arona Sauvignon Blanc 2009

(Marlborough, New Zeland) | 39
long ripening season in this region assures explosive and intense fruit notes that include hints of passion fruit and pineapple; refreshingly bright and exuberant

Wolfgang Concerto Grüner Veltliner 06

(Burgunland, Austria) | 42
dry Gruner; explosive, lean; racy fruit, pleasant earthy undercurrent; complex floral spectrum, this is one of the most respected Austrian Gruners; great with grilled or roasted meats

Rosé

Tolnai Blue Danube Dry Rosé 2007

(Eger, Hungary) | 32
try this wine, a Hungarian Rosé! Raspberry, strawberry, cherry, and deep floral notes; the acidity is surprisingly mild and pleasant throughout; taste complex earthy layers and enjoy a long velvety finish;

Sparkling

Gasparini Prosecco Brut 2007

(Veneto, Italy) | 34

Marquis De La Tour Brut Champagne

(Loire, France) | 33

Vranken Demoiselle Tête de Cuvée

(Champagne, France) | 129

Red

Artner Blauer Zweigelt Klassik 2008

(Carnuntum, Austria) | 39
Deep, dark garnet, intriguing scent of subtle red fruit with a hint of white pepper. Fresh, fruity and tart, whiff of red berries, shaped by mouth-watering acidity, perfect pairing with steak and our home-cured sausages

Le Fou Pinot Noir 2008

(Aude Valley, France) | 33
a luscious, textural unique red made without oak, displaying intense, sweet berry fruit with a savoury twist, the defining crackly edge of Pinot Noir streaks through the palate to a fruity, utterly sensuous finish.

Egri Bikáver „Bull’s Blood“ 2004

(Szekzárd, Hungary) | 24
light and austere pure w/ flavors of currants, pine & black cherries, hint of vanilla; nice pairing w/ our spicy goulash

Cheron Côtes du Rhône Les Dentelles 2007

(Rhône Valley, France) | 31
Yves Cheron brought his Burgundian touch to the southern Rhône Valley; explosive aromas of kirsch, stone fruits, suave spices and violets; supple texture and elegance, and a long, satisfying finish

Accornero Anima Barbera 2005

(Piedmont, Italy) | 38
100% Barbera from Monferrato; deep cherry & chocolate notes, perfect example of this fruit-forward varietal; pairs nicely w/ our Langoš bread

Château De Macard Bordeaux Superieur 2005

(Bordeaux, France) | 39
Classic Bordeaux mix of Merlot, Cab. Sauvignon & Cab. Franc. Beautiful purple hue with chocolate raspberry and red fruit nose, pleasant hints of dry cherries; perfect with steak & grilled meats

Mouton Noir - 'Code Noir' Merlot 2006

(Yakima Valley, Washington) | 42
from Rattlesnake Hills, by Andre Mack...sommelier phenom of French Laundry/Per Se fame; Merlot based blend with small amounts of petit verdot and malbec creating a sophisticated and unique new-world blend

Château Saint Baulery 2007

(Languedoc, France) | 49
this is a classic Saint-Chinian from 30+ year old vine in north of Beziers; aromas of cassis, bay leaf and a touch of pepper with soft, ripe tannins and a rich deep finish

Feudi Primitivo Ognissole 2007

(Manduria, Italy) | 54
deep ruby red with violet reflections; omplex, powerful, spicy hints of clove and black pepper with woody undertones. Suggestions of wild cherry and prune

Morey Saint Denis 1er Cru La Millandes 2003

(Domaine Arlaud, Côte d'Or, Fra) | 240
expressive minerality that continues onto the pure, refined, intense and detailed medium-bodied flavors that also culminate in a delicious and persistent finish; perfect balance and harmony here as well.

Daily Specials / Happenings

Seven Day Reversed Happy Hour

ALL BEER PITCHERS \$10 after 10 PM

Monday

Langoš Monday
all Hungarian fried flat breads are \$5 all night

Tuesday

KONCEPTIONS@KORZO... now with NO COVER
long-running improvised music series, featuring avant-garde jazz artists

Wednesday

3-COURSE TASTING \$20
seasonal selections from our kitchen at an amazing price, plus ½ off all wine bottles

Thursday

BURGER NIGHT
three or more unique burgers on the menu, prepared from market fresh ingredients, all \$10

Friday

EARLY FRIDAY HAPPY HOUR
Korzo opens early for 2 for 1 drink specials from noon to 4:00 PM
D.J. Dizzy spins Friday Night.

Saturday, & Sunday

BRUNCH, WEEKEND SPECIALS, MUSIC & MORE
best brunch in Park Slope, Saturday and Sunday, now until 4:00 PM

Korzo

667 5th Avenue
Brooklyn, NY 11215

R train to Prospect Ave.
(718)-285-9425

DINNER

seven days a week 3:00 PM to 11:30 PM

BRUNCH

Saturday & Sunday 11:00 AM to 4:00 PM

LUNCH

Friday **ONLY** from noon to 3:00 PM

www.KorzoRestaurant.com



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