



B A R M E N U

small plates

*

CASTELVETRANO OLIVES

comes with your drink

TO START

extra virgin olive oil, aceto balsamico, served w/ french baguette

5

Cheese Plate

F E T A

TURKEY

PARMIGIANO REGGIANO

ITALY

\$ 18

B R I E

FRANCE

HOUSE SALAD

tomatoes, cucumbers, herbed feta, lemon dressing, sumac

9

CARROT DIP

shredded carrots, hint of garlic, yogurt, chili flakes

12

DOLMA

stuffed grape leaves

11

LION'S MILK SPECIAL

meat flatbread rolls, yogurt sauce, chili flakes

15

VEGGIE SPECIAL

mushroom flatbread rolls, yogurt sauce, sumac

14

dessert

*

\$ 8 each

MOSAIC CAKE

biscuit chocolate cake

AFFOGATO

vanilla ice cream + espresso shot

cocktails

*

\$ 12 each

MIMOSA

oj, prosecco

RASPBERRY SANGRIA

raspberries, blueberries, white wine

SPICY MICHELADA

your choice of beer, lime, hot sauce, tajin salt

wine

*

BUBBLES

Laluca, Prosecco, Italy • 11/42

RED

Kavaklidere, Egeo, Cabernet Sauvignon, Izmir, Turkey • 12/44
RGNY, Scielo NY Tinto, North Fork, Long Island • 15/56
Angeline, Pinot Noir, California • 14/52

WHITE

Kavaklidere, Misket, Aegean, Turkey • 14/52
Olivier & Lafont, Ventoux Blanc, Rhone, France • 11/42
Arboleda, Sauvignon Blanc, Chile • 13/48

ROSÉ

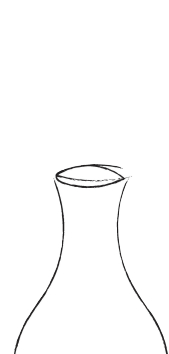
Buradan, Sirin Rosé, Aegean, Turkey • 11/42

beer

*

\$ 8 each

Efes Pilsen
Hoegaarden
Lagunitas
Peroni
Brooklyn Lager



104 ROEBLING STREET

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PLEASE INFORM IF YOU HAVE ANY ALLERGIES.