



A la Carte

BABA IS PROUD TO SERVE AMISH ORGANIC MEATS,
CAGE FREE EGGS AND LOCALLY GROWN VEGETABLES

EGGS

BALKAN EGGS \$11

open sandwich / sauteed vegetables

BACON EGG & CHEESE \$12

open sandwich / cheddar cheese

VEGGIE OMELET \$11

red & yellow peppers / onion / tomato
spinach / creamy ajvar sauce

SALMON BENEDICT \$13

english muffin / creme fraiche / kajmak sauce

CHEF'S SPECIALS

BABA'S SLIDER \$15

organic house ground veal & beef
smoked gouda / walnut gribick salsa / red cabbage coleslaw
balkan salad / hash browns

SMOKED SALMON CREPES \$10

herb kajmak / capers / grated hardboiled egg

HAM & CHEESE CREPES \$8

ham / mozzarella cheese

BABA'S PERFECT BOWL \$8

oatmeal/ caramelized banana / almonds
pineapple/ peanut butter / raspberry butter

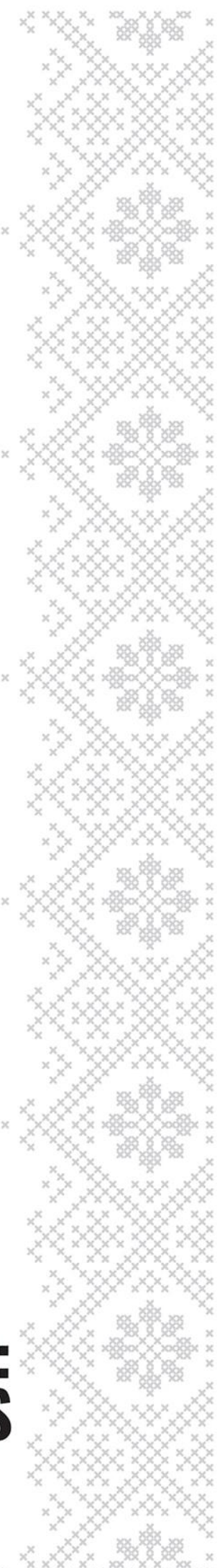
ARUGOLA AVOCADO SALAD \$8

walnuts / grapes / cranberry vinaigrette



BABA'S BRUNCH: GRANDMA KEEPS THE TABLE FULL

The Baba brunch offer must be enjoyed by entire party





Brunch Drinks

MY MELON \$6

vodka/ cantaloupe / lime juice / cayenne ginger



APPLE BERRY PUNCH \$6

rum / velvet falernum / lime juice
apple berry juice / orange essence



BABA'S CELERY DRINK \$6

gin / lime juice / celery cucumber / juice / jalapeno



BABA & BEETS \$6

rum / beet juice / lime / mint



TIME TO SPARE \$6

espresso infusion / coconut milk
cinnamon / orange essence



ICED TEA ON FIRE \$6

whiskey / lemon juice / ice tea reduction
frozen grilled lemon / creole bitters

TRADITIONAL MIMOSA \$5

SEASONAL BELLINI \$5

BLOODY MARY \$5

DRIP COFFEE, ICED TEA AND ORANGE JUICE
INCLUDED WITH THE BUFFET



BABA'S BRUNCH: GRANDMA KEEPS THE TABLE FULL

The Baba brunch offer must be enjoyed by entire party





Made to Order

BABA IS PROUD TO SERVE AMISH ORGANIC MEATS,
CAGE FREE EGGS AND LOCALY GROWN VEGETABLES

EGGS

EGGS ANY STYLE

organic eggs

BALKAN EGGS

open sandwich / eggs / sauteed vegetables

BACON EGGS & CHEESE

open sandwich / eggs / cheddar cheese

VEGGIE OMELET

organic eggs / red & yellow peppers / onion

tomato / spinach / creamy ajvar sauce

SALMON BENEDICT

eggs / english muffin / creme fraiche / kajmak sauce

CHEF'S SPECIALS

BABA'S SLIDER

organic house ground veal & beef

smoked gouda / gribick salsa / red cabbage coleslaw

balkan salad / hash browns

SMOKED SALMON CREPES

herb kajmak / capers / grated hardboiled egg

HAM & CHEESE CREPES

ham / mozzarella cheese

BABA'S PERFECT BOWL

oatmeal/ caramelized banana / almonds

pineapple/ peanut butter / raspberry butter

ARUGOLA AVOCADO SALAD

walnuts / grapes / cranberry vinaigrette

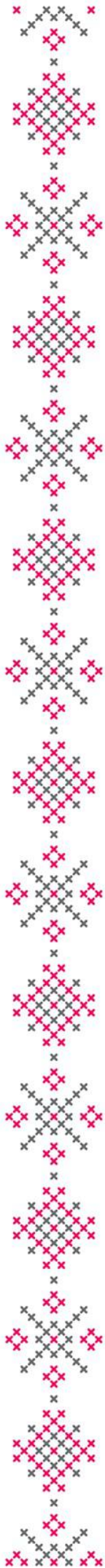


RESTAURANT & COCKTAIL BAR

BABA'S BRUNCH: GRANDMA KEEPS THE TABLE FULL

The Baba brunch offer must be enjoyed by entire party





CHEESECAKE

\$9

marinated strawberries
citrus madeleines
almond crocante

DARK CHOCOLATE MOUSSE

\$9

Madagascar vanilla crème anglaise
nougat and hazelnuts thin crust

RASPBERRY SORBET & CHAMPAGNE

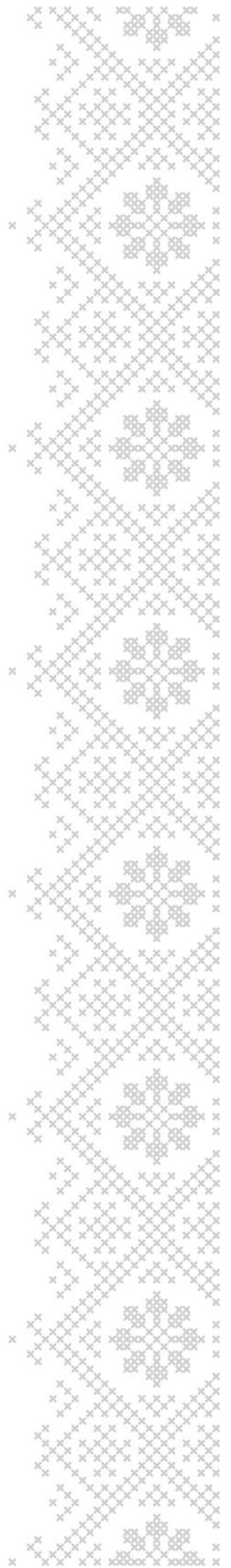
\$18

Verdi / Sparkletini / Italian Spumante
passion fruit espuma



RESTAURANT & COCKTAIL BAR

**BABA'S
SWEETS:
FROM OUR
CHILDHOOD**



APPETIZERS

BACON WRAPPED PRUNES \$9
stuffed with goat cheese / almond



STEAK TARTARE \$14
kajmak / pine nuts
brioche croutons / crispy capers



SALMON TARTARE \$10
beet / capers / quinoa / pine nuts / cucumber



PROSCIUTTO CROQUETTES \$9
mustard dressing / horseradish cream



CALAMARI FRIES \$11
tartar sauce



GREEK SALAD \$9
peppers / cucumber
kalamata olives / feta cheese



FOIE GRAS MOUSSE \$16
Hudson Valley goose and chicken liver
plum marmalade / brioche



CHICKEN SKEWER \$9
Mediterranean marinade / fennel



BEEF SKEWER \$12
ajvar marinade
kimchi yogurt



TRUFFLE POTATOES \$14
truffle cream / lardo / truffles / chives

PASTA

BARLEY RISOTTO \$13
garden vegetables
parmesan / mascarpone



SEAFOOD LINGUINI \$17
shrimp / mussels / cat fish / white wine



**DRY AGED
BEEF BOLOGNESE \$16**
sautéed mushrooms / garganelli pasta
chipotle breadcrumbs

VEGGIE

CAULIFLOWER \$9
eggplant yogurt spread
pomegranate molasses / fresh herbs



EGGPLANT \$12
feta cheese / brioche croutons
apricots / kalamata jam / almond flakes



FOREST MUSHROOMS \$9
kajmak / crispy polenta with truffles



BABY CARROTS \$9
leek mousse with almonds



GRILLED VEGETABLES \$9
garlic bean spread

SEAFOOD

SCALLOPS \$17
nori-bacon crust / cauliflower puree



SHRIMPS \$13
ginger-lime aioli / microgreens blend



***SALMON \$14**
ginger aioli / black oil
mashed potato and leek

MEAT

FILET MIGNON 6oz \$17
foie gras croquette / parmesan puree / roast pepper



BABA BURGER \$17
smoked gouda / beef prosciutto / jalapeno / fries



VEAL SCHNITZEL \$14
stuffed with aged kajmak / tartar sauce



5 HOUR LAMB \$19
mashed potato / pomegranate vinaigrette



**BABA'S
KITCHEN:
SIMPLY THE
WARMEST**

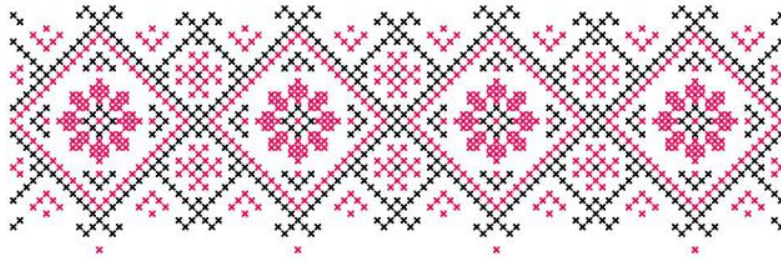
*These items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please inform your server of any food allergies.



RESTAURANT & COCKTAIL BAR

BABA'S HAPPY HOUR

MONDAY-FRIDAY 4PM-7PM
ASK FOR SUNDAY SPECIALS



FOOD

HAND CUT CHIPS \$5

kimchi yogurt



GREEK SALAD \$5

peppers / cucumber
kalamata olives / Feta cheese



GRILLED VEGETABLES \$5

garlic bean spread



PROSCIUTTO CROQUETTES \$5

mustard dressing / horseradish creme



SHRIMP \$5

ginger-lime aioli / microgreens blend



CHICKEN SKEWERS \$3.5

Mediterranean marinade



BEEF SKEWERS \$4.5

kimchi yogurt

DRINKS

\$6 COCKTAILS

B&B | Serbian Sombrero
Brazilian Smash | Zastava Sidecar
Don't Forget to Breathe
Raspberry Fizz

\$5 HEINEKEN

\$5 BABA RED WINE

\$5 BABA WHITE WINE

\$5 BABA SPARKLING WINE

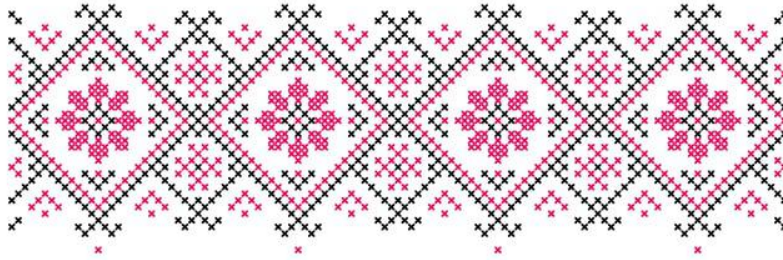




RESTAURANT & COCKTAIL BAR

BABA'S NIGHTLIFE IS NO BEDTIME STORY

AVAILABLE
FRIDAY TO SATURDAY
11:30PM TILL 12:30 AM



*ALL ITEMS - \$5

Sliders

BABA

house ground veal & beef
urnebes / lettuce / tomato

LAMB

house ground lamb
pickled cucumber
dill sour cream

BBQ PORK

coleslaw / fresno pepper
horseradish dressing

FRIED CHICKEN

apple wasabi salsa
almond crusted chicken / lettuce

CATFISH SLIDER

tartar sauce / organic slaw

WILD BOAR

arugula / pesto sauce

ZUCCHINI

tzatziki - cucumber
mix green / ajvar aioli

BALKAN SALAD

tomato / peppers / cucumber
onion / aged cow cheese

BABA FRIES

homemade spices / red peppercorn
ajvar emulsion





**BA
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RESTAURANT & COCKTAIL BAR

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RESTAURANT & COCKTAIL BAR

WWW.BABA.BAR

**EVERYONE'S
WELCOME AT
BABA'S HOUSE**

MIXOLOGY

LIGHT AND REFRESHING



DON'T FORGET TO BREATHE \$9

Gin / Grapefruit Juice / Honey Syrup / Lemon Juice / Vanilla Tincture / Orange Essence
HERBAL AND CITRUS WITH A NOTE OF HONEY AND VANILLA



CPR \$12

Plum Rakia / Lemon / Pear Puree
Baba Bitters / Ginger / Chamomille
FLORAL AND SWEET WITH AN EARTHY AND MELLOW GINGER FINISH



RASPBERRY FIZZ \$10

Vodka / Lemon Juice
Fresh Raspberries / Seltzer
FRUITY AND REFRESHING WITH BERRY FLAVOR AND A MINTY FINISH



WELCOME TO BELGRADE \$12

Apple Rakia / Vodka / Apple Juice / Cardamon
Lemon Juice / Rhubarb Bitters / Cardamon
PLEASANTLY CRISP WITH A COMPLEX FLAVOR PROFILE



GTF \$11

Cucumber Infused Gin
Elderflower Tonic / Rose Water
Edible Flower Petals / Orange Essence
DELICATE, FLORAL AND AROMATIC, REFRESHING

BABA'S SECRET \$10

Whatever grandmother feels like today
***ASK YOUR SERVER**



SAME SAME BUT DIFFERENT \$11

Pisco / Berry Cordial / Lime Juice / Ginger Beer
BERRIES AND EARTHY GINGER FLAVORS WITH A LIGHT AND REFRESHING LIME FINISH



B&B \$12

Rum / Beet Juice / Lime Juice
Maraschino Liqueur / Mint
RICH EARTHY, SWEET AND TART WITH HINTS OF CHERRY AND MINT



BRAZILIAN SMASH \$11

Cachaça / Muddled Mandarin
Lime Juice / Honey / Mint
PLEASANTLY CITRUS, RICH HONEY AND MOLASSES NOTES



TIME TO SPARE \$11

Patron XO Caffe / Coconut Milk
Cinnamon / Orange Essence
BOOZY AND DELIGHTFUL COFFEE FRAPPE



TIGER COFFEE \$12

Irish Whiskey / Demerara Sugar
Chilled Espresso / Mole Bitters / Light Cream
IRISH COFFEE-CHILLED EDITION



SCOTCH LOVER \$14

Glenmorangie 10y / Apricot Liqueur
Lime Juice / Mint Soda
MINT JULEP INSPIRED COCKTAIL WITH APRICOT FINISH

MIXOLOGY

STRONG AND BOOZY



BABA SAZAREC \$12

Rye Whiskey / Pernod / Peychauds / Angostura
Bitters / Cone Sugar / Lemon essence
AROMATIC AND COMPLEX WITH A BITTER SWEET FINISH



SOUTHERN DELIGHT \$15

Barrel Aged Bourbon / Lillet Blanc
Peach Liqueur / Creole Bitters
Orange Essence
ALCOHOL FORWARD, BALANCED AND COMPLEX WITH SPICED PEACH AND ORANGE NOTES



BELGRADE BY NIGHT \$12

Rye Whiskey / Dessert Wine
Fernet and Gorki List Blend
Orange Bitters
DARK COFFEE AND BLACK PEPPER NOTES WITH A COMPLEX BITTERNESS AND STRONG WHISKEY FINISH



IRON MAN \$14

Scotch Whiskey / Drambuie
Mole Bitters / Dried Orange
SMOKEY WITH HERBAL NOTES AND CHOCOLATE FINISH

MIXOLOGY

WARM AND COZY



PENICILLIN \$12

plum rakia / Red Label / ginger liqueur
honey / lemon juice / lemon zest
ALCOHOL-FORWARD DRINK WITH A GOOD BALANCE OF SOUR, SWEET AND SPICY AND A STRONG RAKIA AFTERTASTE



SNOWBALL \$15

Captain Morgan / spicy butter mix
Star anise
ONE OF THE OLDS, WARM AND NOURISHING. PERFECT FOR THE COLD DAYS



MULLED WINE \$10

cabernet / port wine / orange
cinnamon / nutmeg / clove
A CLASSIC WINTER WARMING UP DRINK, DOMINATED BY A SPICY FLAVOR AND A GOOD STRUCTURE OF WINE

MIXOLOGY

SPICY, SMOKEY AND SOUR



ZASTAVA SIDECAR \$11

Plum rakia / Lemon Jalapeno Orange Liqueur
Hibiscus Syrup
GENTLY SPICY AND AROMATIC WITH A SWEET LEMON HIBISCUS FINISH



MALAS DALABRAS \$13

Pineapple Infused Mezcal / Orgeat Orange Liqueur / Lime Juice
Fernet and Gorki List Blend
SMOKEY, SAVORY AND SPICY WITH A SWEET YET NUTTY FINISH AND A HINT OF ACIDITY.



SERBIAN SOMBRERO \$10

Pink Peppercorn Tequila
Jalapeno Orange Liqueur
Sour Mix / Rose Water / Hibiscus Salt
PEPPERY AND PLEASANTLY SPICY, SWEET AND TART WITH A FLORAL FINISH



MONASTERY \$12

Plum Rakia / Lime Juice / Honey Syrup
Plum Preserve / Basil Leaves
RICH AND AROMATIC, WITH AN INTENSE PLUM FLAVOR AND BASIL AROMA



LITTLE WATER SOUR \$11

Vodka / Pomegranate Juice
Lime / Egg White
Peychauds Bitters
SWEET & SOUR COCKTAIL WITH FLUFFY TEXTURE AND POMEGRANATE FLAVOR



DISCO PASSION \$10

Pisco / Lemon Juice
Honey Syrup / Passion Fruit Juice
Egg White / Dried Oranges
TWIST ON PISCO SOUR COCKTAIL WITH TROPICAL AND HONEY NOTES



BERRY MEXICANA \$14

Mezcal / Amaro Blend / Grapefruit Cordial / Fresh Blackberries
PERFECTLY BALANCED FRUITY AND SMOKY WITH REFRESHING ROSEMARY NOTE

MIXOLOGY

DRINKS WITH BENEFITS

ALL NEW



CINEMA MANHATTAN \$15

Bourbon Port Wine/Cola Reduction / Sweet and Spicy Popcorn
CLASSIC MANHATTAN COCKTAIL INCORPORATE WITH CINEMA SET



WU GENTLEMAN \$20

Old Overholt Rye Whiskey / Hennessy VS / Sweet Vermouth / Peychaud's bitters
Angostura Bitters / Benedictine
BABA'S SMOKY TWIST ON 80 YEAR OLD VIEUX CARRE SIPPER WITH HERBAL FINISH



GIpsy WEDDING \$17

Hubert Pear Rakia / Vida Miguel Mezcal / Lime Juice / Cinnamon Syrup / Pear Puree
CITRUSY PLEASURE OF DOMINANT PEAR FLAVOR AND SMOKY FINISH, WITH MINI DESERT



BALKAN CAVIAR MARTINI \$22

Hubert Apple Rakia / Tanqueray Gin / Dry Vermouth / Pickles / Caviar
BALKAN INSPIRED NOT CLASSIC MARTINI WITH CRISP APPLE AFTER TASTE



FIX ME UP \$15

vodka / espresso / Kahlua / hazelnut liqueur
almond coco milk
A HOLIDAY FAVORITE SET TO ZING AND WAKE YOU UP SERVED UP MARSHMALLOW CHOCOLATE CRUNCH

WHISKEY SELECTION

AMERICAN

- Baker's 7 years \$12
- Basil Hayden's \$12
- Booker's \$16
- Bulleit Bourbon \$11
- Dickel 12 years \$10
- Eagle Rare \$9
- Knob Creek \$11
- Maker's Mark \$10
- Makers Mark 46 \$12
- Woodford Reserve \$11
- Wild Turkey \$11

RYE

- Bulleit \$11
- Basil Hayden's Dark \$14
- Michter's \$10
- Whistle Pig \$15

BLENDED SCOTCH

- Chivas Regal 12 years \$10
- Dewars White Label \$10
- Johnnie Walker Red \$9
- Johnnie Walker Black \$12
- Johnnie Walker Blue \$48
- Talisker 10 years \$15

SINGLE MALTS

- Balvenie 12 years \$15
- Glenfiddich 12 years \$12
- Glenmorangie 10 years \$12
- Glenmorangie 12 years \$15
- Glenmorangie 18 years \$24
- Laphroaig 10 years \$12
- Macallan 12 years \$12
- Macallan 18 years \$40
- Redbreast 12 years \$12
- The Glenlivet 12 years \$12

INTERNATIONAL

- Crown Royal \$9
- Nikka Coee Grain Whiskey \$14
- Toki \$12

BRANDY

COGNAC

- Courvoisier VS \$12
- Hennessy VS \$12
- Hennessy XO \$37
- Remy Martin VSOP \$12
- Remy Martin XO \$34

RAKIA

- Maraska Sljivovica \$9
- Stara Sokolova Plum \$10
- Stara Sokolova Apricot \$10
- Stara Sokolova Quince \$10
- Hubert Plum \$9
- Hubert Pear \$10
- Hubert Apricot \$10
- Hubert Apple \$9
- Zaric Nirvana Pear \$12
- Zaric Opsesija Raspberry \$14

PISCO

- Machu Pisco \$10

ABSINTHE

- Grande Absente Originale 110 proof \$12
- Absente Refined 138 proof \$14



VODKA

Absolut.....	\$9
Absolut Citron.....	\$9
Belvedere.....	\$10
Chopin.....	\$9
Ciroc.....	\$11
Grey Goose.....	\$12
Ketel One.....	\$11
Kopper Kettle.....	\$9
Russian Standard.....	\$8
Smirnoff.....	\$8
Stolichnaya.....	\$11
Stolichnaya Orange.....	\$11
Tito's.....	\$9

GIN

Beefeater.....	\$8
Bombay Sapphire.....	\$10
Hendrick's.....	\$12
Plymouth.....	\$12
Tanqueray.....	\$8

RUM

Appleton Estate-Signature.....	\$9
Bacardi Superior.....	\$8
Bacardi 8.....	\$10
Cachaca 51.....	\$9
Captain Morgan - Spiced Rum.....	\$9
Don O Cristal.....	\$9
Gosling - Black Seal.....	\$9
Leblon Cacacha.....	\$10
Mount Gay.....	\$9
Myers - Original Dark.....	\$9
Zacapa 23 years.....	\$11



TEQUILA & MEZCAL

Don Julio Blanco.....	\$12
Del Maguey Vida Mezcal.....	\$10
Milagro Blanco.....	\$11
Herradura Blanco.....	\$11
Herradura Reposado.....	\$13
Herradura Anejo.....	\$15
Monte Alban Mezcal.....	\$9
Patron XO Cafe.....	\$11
Patron Silver.....	\$12

OTHER SPIRITS

Bailey's.....	\$8
Fernet Branka.....	\$9
Gorki List.....	\$10
Grand Marnier.....	\$10
Van Gogh Double Espresso.....	\$10



WINE LIST

❖ SPARKLING WINE ❖

- Cricova / Sparkling / Moldova \$8/31
- Montelliana / Prosecco / Italy \$9/35
- Cricova / Rose Sauvage/ Moldova \$47
- Trapan Rose Che non Che / Croatia \$69
- Gimmonet Gonet / Champagne / France \$89
- Moet / Champagne / France \$125
- Dom Perignon / Champagne / France \$400

❖ WHITE WINE ❖

- BABA House / Sauvignon Blanc / Moldova 2017 . . . \$8/31
- Budimir / Tamianika / Serbia 2016 \$12/47
- Cricova / Chardonnay / Moldova 2012 \$9/35
- Stobi / Rose / Macedonia 2017 \$10/39
- Stobi / Zilavka / Macedonia 2017 \$10/39

❖ RED WINE ❖

- BABA House / Cabernet Sauvignon / Moldova 2017 \$8/31
- K Cellar, Pinot Noir, Bulgaria 2014 \$9/39
- Stobi / Vranec / Macedonia 2015 \$10/39
- Budimir / Triada / Serbia 2009 \$51
- K Cellar Cabernet Syrah 2011 \$12/47

❖ DESSERT WINE ❖

- Elio Perrone / Moscato / D'asti \$9
- Dow's / Old Tawny 10 years / Porto \$10
- Dow's / Old Tawny 20 years / Porto \$14
- Dubonnet / Rouge \$8

BOTTLED BEER

- Nisko / Lager 16.9 oz \$10
- Lav / Lager \$7
- Heineken / Pilsner \$6
- BABA / Black Lager \$7
- Allagash / White Ale \$7
- Old Bust Head / Wild Cat / IPA \$7
- Anderson Valle / Oatmeal Stout \$7
- Straffe Hendrik / Quadrupel Ale \$15
- Angry Orchard / Apple Cider \$6





BOTTLE SERVICE

Cricova / Sparkling / Moldova	31
Montelliana / Prosecco / Italy	39
Cricova / Rose Sauvage / Moldova	47
Trapan Rose / Che Non Che / Croatia	69
Gimonnet Gonet / Champagne / France	89
Moët / Champagne / France	125
Dom Perignon / Champagne / France	400

-- 50% off on any bottle for brunch from 9:30am-3pm--

BOTTLE PACKAGES

Gold	Platinum	Diamond
1 Prosecco 10 cocktails \$100 (5-10ppl)	1 Moët 10 cocktails \$200 (5-10ppl)	1 Dom Perignon 10 cocktails \$450 (5-10ppl)
2 Prosecco 20 cocktails \$170 (10-15ppl)	2 Moët 20 cocktails \$370 (10-15ppl)	2 Dom Perignon 20 cocktails \$900 (10-15ppl)
3 Prosecco 30 cocktails \$250 (15-25ppl)	3 Moët 30 cocktails \$550 (15-25ppl)	3 Dom Perignon 30 cocktails \$1400 (15-25ppl)

BOTTLE PARADE

3 Moët, Champagne, FRANCE \$300 (5-10ppl)
5 Moët, Champagne, FRANCE \$480 (10-15ppl)
10 Moët, Champagne, FRANCE \$960 (15-25ppl)

— *Each offer includes 3 cocktails selected from the following list:—

- Dont Forget to Breathe
Gin | Grapefruit Juice | Honey Syrup | Lemon Juice | Vanilla Tincture
- Brazilian Smash
Cachaca | Muddled Mandarin Orange | Lime Juice | Honey | Mint Leaves
- Raspberry Fiz
Rum | Lemon Juice | Raspberries | Seltzer
- B & B
Rum | Beet Juice | Lime Juice | Maraschino Liqueur | Mint
- Zastava Sidecar
Maraska Slivovitz | Lemon Juice | Jalapeño Triple Sec | Hibiscus Syrup
- Serbian Sombrero
Pink Peppercorn Tequila | Jalapeño Triple Sec |
Sour Mix | Rose Water | Mexican Salt