

## 開胃食品 APPETIZERS

### 蔬菜棒 VEGGIE BASKET 30RMB

季節時蔬搭配芝麻菜醬。  
SEASONAL RAW VEGGIES WITH GREEN GODDESS DRESSING.

### 炸薯條 HOUSE FRIES 30RMB

細切馬鈴薯條搭配花俏醬。  
THIN CUT FRIES WITH FANCY SAUCE.

### 啤酒洋蔥圈 BEER BATTERED ONION RINGS 35RMB

大躍特製啤酒裹粉洋蔥圈搭配蜂蜜芥末醬。  
BEER BATTERED ONION WITH HONEY MUSTARD DRESSING.

### 秋葵與椒 FRIED OKRA AND PICKLED PEPPERS 40RMB

脆皮油炸秋葵和泡椒配以甜辣醬。  
CORNMEAL DUSTED FLASH FRIED OKRA AND PICKLED PEPPERS SERVED WITH A HORSE RADISH SWEET CHILI AIOLI.

### 啤酒炸雞塊 BEER BATTERED FRIED CHICKEN 40RMB

大躍特製啤酒裹粉祕方雞腿肉、芹菜條、胡蘿蔔條、黃瓜條搭配辣蛋黃醬和芝麻菜醬。  
BEER BATTERED CHICKEN, CELERY, CARROT, CUCUMBER WITH SPICY MAYO AND GREEN GODDESS DRESSING.

### 芝香菠菜玉米脆 SPINACH CHEESE DIP 40RMB

菠菜、炸玉米片搭配綜合奶酪。  
SPINACH WITH HOUSE BLENDED CHEESES AND FRIED TORTILLA CHIPS.

### 脆炸黃金蘑菇 CRISPY FRIED OYSTER MUSHROOMS 45RMB

美国南部風味炸平菇、塔巴斯科辣醬、蜜汁芥末醬。  
CAJUN SEASONED OYSTER MUSHROOMS FRIED CRISPY AND SERVED WITH TABASCO AIOLI AND HONEY MUSTARD.

### 大躍翅膀 GLB WINGS 55RMB

八隻特製炸雞翅裹中式醬、芹菜條、胡蘿蔔條、黃瓜條和大蒜醬。  
CRISPY WINGS (8) WITH HONEY-GINGER VINAIGRETTE SAUCE, CELERY, CARROT, CUCUMBER, AND GARLIC AIOLI.

### 布法羅雞翅 BUFFALO CHICKEN WINGS 8 FOR 55RMB

八隻特製炸雞翅裹大躍布法羅醬、芹菜條、胡蘿蔔條、黃瓜條和藍奶酪醬。  
CRISPY WINGS (8) WITH GLB BUFFALO SAUCE, CELERY, CARROT, CUCUMBER, , AND BLUE CHEESE SAUCE.

請選擇辣度： 微酸辣  酸辣  
CHOOSE SPICINESS:  MILDLY SPICY AND SOUR  VERY SPICY AND SOUR

原搭配雞翅沾醬,亦可免費替換成下列任意一款醬料  
藍奶酪醬/芝麻菜醬/田園醬  
YOU CAN SUBSTITUTE THE FOLLOWING SAUCES WITH YOUR WINGS:  
BLUE CHEESE / GREEN GODDESS DRESSING / RANCH

## 熱餐主食 ENTREES

所有三明治都配有薯條, 加10元可替換可換成洋蔥圈。  
加15元可替換為小份沙拉(田園、凱撒或大刀沙拉)。  
SANDWICHES COME WITH FRIES. SUBSTITUTE ONION RINGS FOR AN EXTRA 10RMB.  
SUBSTITUTE A SMALL SALAD (GARDEN MIX, CAESAR OR CHOP)  
FOR AN EXTRA 15RMB.

### 素三明治 EGGPLANT ZUCCHINI PARMESAN 45RMB

茄子、西葫蘆、法式長棍、香蒜醬、大躍自製義式馬瑞那拉醬和蛋黃醬。  
EGGPLANT, ZUCCHINI, BAGUETTE, PESTO, HOUSE MARINARA, AND MAYO.

### 老式經典漢堡 THE OLD FASHIONED 50RMB

100% 澳洲可誠天然草飼安格斯牛肉、芝麻漢堡包、生菜、蕃茄、酸黃瓜和蛋黃醬。  
100% AUSTRALIA KC NATURAL ANGUS GRASS-FED BEEF, SESAME BUN, LETTUCE, TOMATO, HOUSE MADE PICKLES, AND MAYO.

### 香辣炸雞三明治 SPICY FRIED CHICKEN SANDWICH 50RMB

炸雞腿肉、芝麻漢堡包、生菜、蕃茄、泰式辣蛋黃醬、蛋黃醬。  
FRIED CHICKEN THIGH, SESAME BUN, LETTUCE, TOMATO, SRIRACHA MAYO, AND MAYO.

### 香煎雞肉三明治 GRILLED CHICKEN SANDWICH 50RMB

香煎醃製雞胸肉、芝麻漢堡包、生菜、蕃茄、酸黃瓜和羅勒大蒜蛋黃醬。  
MARINATED CHICKEN BREAST, SESAME BUN, LETTUCE, TOMATO, HOUSE MADE PICKLES, AND BASIL MAYO.

### 五花肉三明治 PORK BELLY SANDWICH 50RMB

醬五花肉、芝麻漢堡包、爽口沙拉、辣蛋黃醬和蛋黃醬。  
BRAISED PORK BELLY, SESAME BUN, CRISP COLESLAW, SPICY MAYO, AND MAYO.

### 培根奶酪漢堡 THE BACON CHEESEBURGER 60RMB

100% 澳洲可誠天然草飼安格斯牛肉、芝麻漢堡包、煙燻培根、番茄、奶酪、和煙燻蕃茄蛋黃醬。  
100% AUSTRALIA KC NATURAL ANGUS GRASS-FED BEEF, SESAME BUN, SMOKED BACON, TOMATO, CHEESE, AND SMOKED TOMATO MAYO.

### 奶酪漢堡 THE CHEESEBURGER 65RMB

雙層100% 澳洲可誠天然草飼安格斯牛肉、芝麻漢堡包、酸黃瓜、雙層奶酪、花俏醬和蛋黃醬。  
DOUBLE PATTY 100% AUSTRALIA KC NATURAL ANGUS GRASS-FED BEEF, SESAME BUN, HOUSE MADE PICKLES, DOUBLE CHEDDAR, FANCY SAUCE, AND MAYO.

### 鱈魚漢堡 KING WILSON 65RMB

炸鱈魚、芝麻漢堡包、圓生菜、檸檬汁、蕃茄、酸黃瓜、塔塔醬和蛋黃醬。  
FRIED HADDOCK, SESAME BUN, ICEBERG LETTUCE, LEMON JUICE, TOMATO, HOUSE MADE PICKLES, TARTAR SAUCE, AND MAYO.

## 披薩 PIZZAS

披薩為16寸傳統手拉薄餅, 覆蓋有綜合奶酪, 如有需要, 可免費提供番茄醬料。  
PIZZAS ARE 16", HAND TOSSED, AND TOPPED WITH CHEESE BLEND. FREE TOMATO SAUCE IS AVAILABLE.

### 大蒜油底料 WHITE PIES, GARLIC OIL BASE

### 素披薩 THE GREEN MACHINE 120RMB

西葫蘆、紅彩椒、大蒜、紅辣椒末、甘藍、冬蔥、黑胡椒乾酪醬。  
ZUCCHINI, RED PEPPERS, GARLIC, RED CHILI FLAKES, KALE, SHALLOT, BLACK PEPPER RICOTTA.

### 蘑菇披薩 THE 'SHROOM 120RMB

蘑菇、芝麻菜、百里香、大蒜、帕馬森奶酪、檸檬蜂蜜乾酪醬。  
MUSHROOMS, ARUGULA, THYME, GARLIC, PARMESAN, LEMON HONEY RICOTTA.

### 雞肉披薩 THE CHICKEN 130RMB

雞肉、香烤蕃茄、羅勒葉乾酪醬。  
CHICKEN, HERB ROASTED TOMATO, PESTO RICOTTA.

### 美滿人生披薩 VINNIE ANTONELLI 130RMB

肉丸、大蒜、紅彩椒、芝麻菜。  
MEATBALL, GARLIC, RED PEPPERS, ARUGULA.

### 蕃茄醬底料 RED PIES, TOMATO SAUCE BASE

### 奶酪披薩 THE CHEESE 110RMB

羅勒葉、帕馬森奶酪。  
BASIL, PARMESAN CHEESE.

### 義式香腸披薩 THE PEPPERONI 120RMB

意式香腸、羅勒葉、帕馬森奶酪。  
PEPPERONI, BASIL, PARMESAN CHEESE.

### 肉末披薩 THE LITTLE NUNZIO 130RMB

手工肉末、泡酸辣椒、紅辣椒末、羅勒葉。  
HOUSE MADE SAUSAGE, PICKLED PEPPERS, RED CHILI FLAKES, BASIL.

### 寶島披薩 PRECIOUS ISLAND 130RMB

臘肉、青辣椒、菠蘿。  
CHINESE BACON, SLICED GREEN CHILE, PINEAPPLE.

### 燒烤雞肉披薩 THE BIG ARISTOTLE 130RMB

雞胸肉、臘肉、BBQ醬、小蔥、小乾蔥。  
CHICKEN BREAST, CHINESE BACON, BBQ SAUCE, SCALLION, SHALLOT.

### 布魯克林披薩 BROOKLYN SUPREME 140RMB

手工肉末、意式香腸、小乾蔥、黑橄欖、紅彩椒、泡酸辣椒、紅辣椒末。  
HOUSE MADE SAUSAGE, PEPPERONI, RED ONION, BLACK OLIVES, RED PEPPERS, PICKLED PEPPERS, RED CHILI FLAKES.

### 双拼披萨 HALF AND HALF PIZZA

同樣底料的披薩可以雙拼出爐, 價格按照較高單價的披薩計價。  
HALF AND HALF ONLY FOR SAME SAUCE BASED PIZZAS. PRICING SETS BY HIGHEST PRICED PIES.

## 沙拉 SALADS

加5元搭配一個水煮蛋  
加15元搭配香煎雞胸肉

ADD A HARD BOILED EGG FOR 5RMB  
ADD GRILLED CHICKEN FOR 15RMB

### 田園沙拉 GARDEN MIX

45RMB

菠菜、聖女果、蘿蔔、小乾蔥、胡蘿蔔、黃瓜、葵花籽、饅頭丁和法國芥末醬。

SPINACH, CHERRY TOMATO, RADISH, SHALLOT, CARROT, CUCUMBER, SUNFLOWER SEEDS, MANTOU CROUTONS, AND DIJON VINAIGRETTE.

### 凱撒沙拉 CAESAR SALAD

45RMB

羅曼生菜、雞蛋、帕馬森奶酪、烤黃檸檬、饅頭丁和凱撒醬。  
ROMAINE LETTUCE, HARD BOILED EGG, PARMESAN CHEESE, CHARRED LEMON, MANTOU CROUTONS, AND CAESAR DRESSING.

### 烤雞肉沙拉 BBQ CHICKEN SALAD

55RMB

烤雞肉、牛油果、玉米粒、芸豆、玉米粉薄條、綜合蔬菜、配田園沙拉醬。

BBQ CHICKEN, AVOCADO, CORN, KIDNEY BEAN, CUCUMBER, TOMATO, MIXED GREENS, TORTILLA STRIPS, AND RANCH DRESSING.

### 大刀沙拉 THE CHOP

60RMB

薩拉米腸、綜合豆類、橄欖、泡辣椒、聖女果、小乾蔥、黃瓜、馬蘇里拉奶酪、煙燻奶酪、綜合蔬菜和披薩草醬。

DICED SALAMI, MIXED BEANS, OLIVE, PICKLED PEPPER, CHERRY TOMATO, SHALLOT, CUCUMBER, SHREDDED MOZZARELLA, SMOKED GOUDA, MIXED GREENS, AND OREGANO DRESSING.

### 加州卡博沙拉 COBB SALAD

60RMB

雞肉、雞蛋、聖女果、小乾蔥、胡蘿蔔、黃瓜、藍奶酪、葵花籽、綜合蔬菜、饅頭丁和酪梨調味醬。

CHICKEN, EGG, CHERRY TOMATO, SHALLOT, CARROT, CUCUMBER, BLUE CHEESE, SUNFLOWER SEEDS, MIXED GREENS, MANTOU CROUTONS, AND AVOCADO BLUE CHEESE DRESSING.

原沙拉醬可替換成下列任意一款醬料  
法國芥末醬/凱撒醬/披薩草醬/酪梨調味醬

YOU CAN SUBSTITUTE THE DEFAULT SALAD DRESSING WITH THE FOLLOWING:  
DIJON VINAIGRETTE / CAESAR DRESSING / OREGANO DRESSING / AVOCADO BLUE CHEESE DRESSING

## 甜品 DESSERTS

### 冰淇淋曲奇 COOKIES & C.R.E.A.M.

40RMB

手工制作巧克力曲奇餅乾淋上香草冰淇淋。  
CHOCOLATE COOKIES TOPPED WITH VANILLA ICE CREAM.

### 手工蘋果派 HAND CRAFTED APPLE TART

40RMB

用肉桂小火慢燉新鮮蘋果再配上手工製作的餡餅，淋上香草冰淇淋和蜂蜜麥芽糖漿。

PASTRY FILLED WITH STEWED CINNAMON APPLES WITH A CRUMBLE TOPPING AND TOPPED WITH VANILLA ICE CREAM AND HONEY MALT EXTRACT SYRUP.

## 軟飲與烈酒 BEVERAGES & LIQUOR

### 咖啡和茶 COFFEE & TEA

只限每日11:30至18:00提供  
ONLY SERVED BETWEEN 11:30 - 18:00

20RMB

咖啡 FRENCH PRESS COFFEE

紅茶 BLACK TEA

### 軟飲 SOFT DRINKS

15RMB

可樂 COKE 健怡可樂 DIET COKE 零度可樂 COKE ZERO 雪碧 SPRITE 蘇打水 SODA WATER 湯力水 TONIC WATER 乾薑水 GINGER ALE

### 果汁 JUICE

20RMB

橙汁 ORANGE JUICE

蔓越莓汁 CRANBERRY JUICE

### 葡萄酒 WINE

40RMB

紅葡萄酒  
LAS CONDES 2013  
CABERNET SAUVIGNON

白葡萄酒  
LAS CONDES 2013  
SAUVIGNON BLANC

### 調製飲料 MIXED DRINKS

40RMB

從兩邊各選一種調製您的專屬飲品(配以冰塊)。  
MAKE A COCKTAIL BY CHOOSING ONE OF EACH OF THE FOLLOWING (SERVED WITH ICE):

基酒 ALCOHOL	威士忌 WHISKY	伏特加 VODKA	朗姆酒 RUM	金酒 GIN
調飲 MIXERS	可樂 COKE	健怡可樂 DIET COKE	零度可樂 COKE ZERO	雪碧 SPRITE
	蘇打水 SODA WATER	湯力水 TONIC WATER	乾薑水 GINGER ALE	大躍乾薑水 CRAFT GINGER SODA

### 艾倫10年單一麥芽蘇格蘭威士忌

50RMB

ARRAN 10 YEARS SINGLE MALT SCOTCH WHISKY

香草、奇異果、香蕉、哈密瓜、可可粉、麥芽、肉桂、柑橘與橡木。  
VANILLA, KIWI, BANANA, CANTALOUPE, COCOA POWDER, MALT, CINNAMON, CITRUS, AND OAK.

### 香樹調和型蘇格蘭威士忌

50RMB

SPICE TREE BLENDED SCOTCH WHISKY

藥草、香料、橡木、香草、波本酒、胡椒、薑汁餅乾、和太妃糖。  
HERBS, SPICES, OAK, VANILLA, BOURBON, PEPPERCORN, GINGERNUT BISCUITS, AND TOFFEE.

### 道格拉斯貝斯啼限量版蘇格蘭威士忌

50RMB

TIMOROUS BEASTIE HIGHLAND BLENDED MALT WHISKY

香甜、花香、大麥、蜂蜜、甜香草、橡木和奶油。  
SWEET, FLORAL, BARLEY, HONEY, FRUCTIFEROUS, MELLOW, SUGARY VANILLA, OAKY, AND MERINGUE.

### 克萊蒙陳年朗姆酒

50RMB

RHUM CLÉMENT XO

金銀花、香橙花、肉桂、甜爽和煙熏橡木、柑橘、白胡椒氣息。  
HONEYSUCKLE, ORANGE BLOSSOM, CINNAMON, SMOKY OAK, CITRUS, AND WHITE PEPPERCORN.

### 邱園金酒

50RMB

KEW ORGANIC GIN

松木、柑橘以及花香。杜松子、香菜、白胡椒、香料和薰衣草。  
PINE, CITRUS, FLORAL, JUNIPER, CORIANDER, WHITE PEPPER, SPICE, AND LAVENDER.



# 大躍啤酒新源街店菜單 GREAT LEAP BREWING #45 BREWPUB MENU

北京市朝陽區新源街45-1號  
#45-1 XINYUAN ST. CHAOYANG DIST. BEIJING

010.5947.6984

RESERVATION@GREATLEAPBREWING.COM

WWW.GREATLEAPBREWING.COM