



## SMALL PLATES

### MARGHERITA FLATBREAD 14

roasted tomatoes, pesto oil, marinara, mozzarella, parmesan, mirco basil

### HANGER STEAK FLATBREAD 16

gorgonzola, rosemary oil, chimichurri, arugula

### GUACAMOLE & CHIPS 12

### MAC AND CHEESE FRIES 12

marinara dip

### BEEF SLIDERS 12

lettuce, tomato, swiss, caramelized onions, thousand island, cornichon

### AINSWORTH WINGS 14

choice of mild, hot or bbq

### SHORT RIB EMPANADAS 14

caramelized onions, peppers, bbq, crème fraiche

### RICOTTA MEATBALLS 13

beef & pork, fresh ricotta, parmesan, basil

### TUNA TARTARE 17

#1 sushi grade tuna, avocado, shallot-ponzu dressing

### NACHOS SUPREME 12 +chicken \$5 | +beef \$5

black beans, cheddar, jack cheese, jalapeños, guacamole, sour cream, pico de gallo

## SIDES

french fries 6 | truffle fries 11

mac & cheese 9 | grilled asparagus 9

brussels with bacon and almonds 9



## GOURMET BURGERS

All burgers are served with a side of crispy fries or a salad with mixed greens, cherry tomatoes and cucumbers.

### MAC & CHEESE BURGER 17

panko crusted mac & cheese patty, beef patty, mac & cheese, sesame bun

### CLASSIC BURGER 16

hanger grind, bacon, american, romaine, red onion, beefsteak tomato, ainsworth sauce, brioche bun

### THE SINATRA BURGER 16

bleu cheese, bacon marmalade, caramelized onions

### HANGER BURGER 17

seared hanger steak, pickled jalapeños, parmesan, mayo, brioche bun

### VEGGIE BURGER 16

handmade black bean patty, avocado, roasted tomatoes, garlic purée

### TURKEY BURGER 16

rosemary avocado aioli, frisee, avocado, roasted red peppers



## SOUTH OF THE BORDER

### CHICKEN TACOS 14

mixed peppers, fresh radish, guacamole

### FRIED FISH TACOS 15

beer-battered market fish, avocado, pickled slaw, chipotle aioli

### SHORT RIB TACOS 16

braised beef shortrib, guacamole, fried onions, whipped potatoes

### CHICKEN QUESADILLA 16

red peppers, onions, scallions, cilantro, cheddar, jack cheese, guacamole, sour cream, pico de gallo



## FROM THE GRILL

All steak entrées are served with a side of fries, horseradish aioli, chimichurri and butter.

### FILET (10 oz) 42

### RIBEYE (14 oz) 40

### SKIRT STEAK 28

pineapple-chipotle marinade, chimichurri, bacon-almond brussels sprouts

### BRICK-PRESSED CHICKEN 22

asparagus, port wine sauce

### MARKET FISH MP

seasonal vegetables

\* We support local, natural, sustainable and organic practices when possible. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase the risk of food-borne illness. Some food items we prepare may contain trace amounts of nuts. Please alert your server with any concerns.

## FOODGÖD 24K GOLD WINGS

Our gold-dusted and 24-hour brined gold coconut butter-chipotle-honey wings complimented by gourmet bleu cheese.

**WARNING: INSTAGRAM-WORTHY**

**10pc 45 20pc 90 50pc\* 1,000**

*\*served with Ace of Spades champagne*



## GREENS

Add protein to any salad for an additional charge.  
chicken \$5 | steak \$7 | market fish \$9 | avocado \$3

### COBB 16

romaine, grilled chicken, bacon, egg, avocado, blue cheese, red wine-shallot vinaigrette

### APPLE POPPY 15

romaine, cranberries, goat cheese, granny smith apple, frisée, roasted pecans, apple vinaigrette

### CHOPPED VEGETABLE 15

mesclun greens, scallions, avocado, radish, cucumber, celery, corn, feta, hearts of palm, oregano vinaigrette

### KALE & CHICKEN 17

roasted chicken, butternut squash, mint, scallions, dried cranberries, peanuts, ginger vinaigrette



## SANDWICHES

### SHORT RIB GRILLED CHEESE 17

braised short rib, caramelized onions, tomato, provolone

### GRILLED CHICKEN BLT 15

bacon, lettuce, tomato, red onion, avocado, chipotle aioli, brioche bun

### PORTOBELLO MUSHROOM 16

fried onion, roasted red peppers, goat cheese, pesto mayo, arugula, tomato, brioche bun

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# WEEKDAY SPECIALS

## HAPPY HOUR

MON-FRI **4PM TO 7PM** • **\$5** DRAFTS • **\$6** WELLS  
**1/2 PRICE** SELECT BOTTLES OF WINE

MON-FRI **9:30PM TO CLOSE** • **\$2.50** BUD DRAFT  
**\$2.50** YUENGLING DRAFT • **\$2** WELLS

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## \$11.99 LUNCH SPECIAL

MON-FRI **11AM TO 4PM**  
*your choice of the classic burger, a sandwich or  
a salad along with a soft drink*

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## TACO TUESDAYS

**1/2 PRICE** TACOS | **\$5** MEXICAN BEERS

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## SATURDAYS & SUNDAYS

**\$35** BRUNCH PACKAGE

*Order one brunch entree and get a bottle of  
prosecco with mixers. Available until 4pm.*



310 SINATRA DRIVE | HOBOKEN, NEW JERSEY | 07030



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