

## FOR STARTERS

### ASPARAGUS APPETIZER \$9.00

Grilled asparagus, tomato and fresh Mozzarella in Press 195's famous pure maple syrup basil pesto

### VEGGIE SALSA \$6.00

Fresh roasted veggie salsa with lime, fresh cilantro and tortilla chips

### ARUGULA APPETIZER \$9.00

Fresh Mozzarella, tomato and imported roasted red peppers served on a bed of arugula with balsamic vinegar, extra virgin olive oil and fresh black pepper

### APPLE BRIE APPETIZER \$7.50

Brie cheese, Granny Smith apple slices and NY state wildflower honey

### HUMMUS PLATE Small \$9 Large \$12

Black bean hummus, grilled marinated Portabella mushrooms, Calamata olives and imported roasted red peppers with grilled spicy bread rounds

### ASSORTED MEAT PLATE Small \$10 Large \$16

Bresaola, sopressata, aged Genoa salami, Provolone, Fontina, Calamata olives, imported roasted red peppers and shaved Parmesan Reggiano

### BRESAOLA APPETIZER Small \$8 Large \$15

Thin slices of Bresaola, a drizzle of extra virgin olive oil, lemon and shaved Parmesan Reggiano

### CHEESE PLATE Small \$9 Large \$13

Slices of smoked Gouda, Brie, Fontina and Provolone served with imported roasted red peppers, Calamata olives and grilled bread rounds

## KNISH CORNER \$8

PRESSED BETWEEN A POTATO KNISH...  
LIKE NOTHING YOU HAVE EVER HAD!

### STEAK KNISH

Grilled marinated sliced steak and fresh Mozzarella

### TURKEY KNISH

Turkey, Canadian bacon, tomato and Swiss cheese

### VEGGIE KNISH

Grilled veggies and melted Mozzarella

### ROAST BEEF KNISH

Roast beef, Cheddar cheese, sweet onion jam and spicy brown mustard

### PASTRAMI KNISH

Pastrami, Swiss, sauerkraut and tangy roasted pepper dressing

## SOUPS

Homemade daily, ask what's available today \$5.00

Combine with a small mixed salad \$8.50

Vegetarian Chili (seasonal) \$5.50

## DESSERTS

Nutella Press with fresh banana and ice cream \$7.50

Ghirardelli double chocolate brownie sundae \$7.00

Banana Bread Press with fresh banana and strawberry slices, NY state pure maple syrup, ice cream and candied walnuts \$8.00

*substitute the syrup with Nutella for a chocolaty twist*

Cheesecake \$6.00

Carrot cake \$5.00

Root Beer Float, Orange Crème Float \$4.50

## BEVERAGES

### JUICE

Fresh Strawberry Lemonade \$2.50

Hot cider (seasonal) \$2.50

### WATER

Poland Spring \$1.50

San Pellegrino Sparkling S \$2.50 L \$5.00

### SODA CANS & BOTTLES

Aranciata, Limonata \$2.50

Coca-Cola, Diet Coke, Sprite \$1.50

Saranac (Adirondacks, NY) \$2.50

Orange Crème, Ginger Beer, Diet Root Beer

Root Beer Float, Orange Crème Float \$4.50

### COFFEES AND TEAS

Coffee & Decaf \$1.75

Latté & Mocha \$3.50 Cappuccino \$3.50

Espresso Small \$2.50 Large \$3.00

Iced Coffee & Iced Tea \$2.50

Teas assorted variety available \$1.75

Raspberry Zinger Iced Tea \$2.50

### BOTTLES

Otter Creek Stovepipe Porter *Vermont* \$5.00

Corona *Mexico* \$5.00

Old Speckled Hen (pub can) *England* \$6.00

Saranac black and tan *New York* \$5.00

Harpoon Brown Session Ale *Massachusetts* \$5.00

Harpoon UFO hefeweizen *Massachusetts* \$5.00

Amstel Light *Holland* \$5.00

Jever Pilsner *Germany* \$5.00

Sierra Nevada pale ale *California* \$5.00

Magic Hat #9 *Vermont* \$5.00

Stone India pale Ale *California* \$5.00

Peak Organic amber Ale, *Maine* \$5.00

### CIDER

Doc's Draft hard apple cider New York \$5.00

**WE DELIVER BEER DISCOUNT ON QUANTITY**

DELIVERIES 12 pm to 9:00 pm

MONDAY – SUNDAY

**FREE LOCAL DELIVERY**

**\$10 MINIMUM [within radius one]**

**\$20 MINIMUM [within radius two]**

CASH ONLY

NAMED BY THE FOOD NETWORK

**“SANDWICH KINGS  
OF BROOKLYN”**



195 5TH AVE. PARK SLOPE, BROOKLYN  
N/R TRAIN – UNION ST. SUBWAY

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[www.press195.com](http://www.press195.com)

VISIT OUR BACKYARD GARDEN

VISIT OUR QUEENS LOCATION

40-11 BELL BLVD. BAYSIDE

## ADD-ONS

ADD THE FOLLOWING TO YOUR SANDWICH, SALAD OR PIZZA PRESS

- \$5.00 Tomato, Bermuda onions, artichokes, Sweet onion jam, sun-dried tomatoes
- \$1.00 Beets, Monterey Jack, Cheddar, Fontina, Swiss, Feta, Roasted Peppers,
- \$2.00 Fresh Mozzarella, Parmesan Reggiano, goat cheese, grilled vegetables, turkey or ham, grilled Portabella mushrooms
- \$3.00 Prosciutto di Parma, grilled chicken or roast beef

## FRESH SALADS

HOUSE SALAD Small **\$5.00** Large **\$7.50**  
Mixed greens and fresh vegetables with Chianti red wine house vinaigrette

HUDSON VALLEY SALAD **\$9.50**  
Mixed greens, crumbled blue cheese, hazelnuts, apples and Doc's Draft hard apple cider vinaigrette  
Doc's Draft is an award-winning Hudson Valley hard cider

ROASTED BEET SALAD **\$9.50**  
Mixed greens with roasted beets, marinated onions, goat cheese and pure maple syrup walnut vinaigrette

FETA SALAD **\$9.50**  
Mixed greens with roasted vegetables, Feta cheese and a toasted pumpkin seed and wildflower honey dressing

CHICKEN CITRUS **\$10.50**  
Mixed greens with grilled lemon chicken, goat cheese, fresh orange, caramelized walnuts and a cranberry-citrus dressing

STEAK SALAD **\$10.50**  
Mixed greens with grilled marinated sliced steak, fresh Mozzarella, corn, red pepper, tomato, Bermuda onion and a tangy creamy roasted pepper dressing

## PIZZA PRESS \$6.25

IT'S PIZZA WITH A PRESS 195 TWIST  
Start with a crispy handcrafted Ciabatta roll filled with melted fresh Mozzarella, marinara sauce and fresh basil for

**Then it's time to get creative....**  
**Add any of your favorite ingredients to have it your way**

## FOR THE CHILDREN \$5

SANDWICHES SERVED ON COUNTRY WHITE BREAD WITH A SIDE OF CHIPS AND SLICES OF APPLE  
PRESSED HOT DOG

GRILLED HAM AND CHEDDAR CHEESE

PIZZA *Fresh Mozzarella and marinara sauce*

PBJ PRESS *with peanut butter and strawberry preserves*

GRILLED CHEESE *Cheddar cheese (tomato optional)*

## THE HOT PRESS

All sandwiches are pressed using handcrafted Ciabatta bread For a lighter bite, ask for our crispy pressed wrap.

- 1 Turkey, Monterey Jack, fresh cilantro and Traphagen's not-too-spicy Honey Jalapeno mustard Honey jalapeno mustard from Traphagen's Honey Farm, Hunter, NY. **\$8.50**
- 2 Turkey, Brie cheese, imported roasted peppers and roasted garlic spread **\$8.00**
- 3 Turkey, fresh Mozzarella, grilled marinated mushrooms and sweet onion jam **\$8.00**
- 4 Aged Genoa salami, aged Provolone, imported roasted peppers and spicy brown mustard **\$8.25**
- 5 Sopressatta, fresh Mozzarella, imported roasted peppers, fresh basil and roasted garlic spread **\$9.00**
- 6 Bresaola, shaved Parmesan Reggiano and grilled asparagus with fresh lemon and roasted garlic spread **\$9.00**
- 7 Ham, Cheddar cheese and fresh tomato with Dijon mustard **\$8.00**
- 8 Homemade roast pork, ham, Swiss cheese, pickle chips and roasted garlic spread **\$8.75**
- 9 Homemade roast pork, Monterey Jack, pickled jalapenos, fresh cilantro, onions and roasted garlic spread **\$8.50**
- 10 Prosciutto di Parma with fresh Mozzarella, fresh tomato and extra virgin olive oil **\$9.00**
- 11 Marinated spicy grilled chicken cutlet, fresh blue cheese and carrot shavings **\$8.50**
- 12 Provolone, Fontina, sun-dried tomatoes and artichoke hearts with black bean hummus **\$8.00**
- 13 Sliced ripe tomato, fresh basil, fresh Mozzarella cheese and Press 195's famous pure maple syrupbasil pesto **\$8.00 + Prosciutto \$9.00**
- 14 Grilled zucchini, yellow squash and red pepper with fresh spinach, aged Provolone, black olive and roasted garlic spread **\$8.00**
- 15 Grilled Portabella, goat cheese and fresh arugula with black olive and roasted garlic spread **\$8.50**
- 16 Feta cheese, fresh spinach, fresh tomato and black olive spread **\$8.00**
- 17 Ham, Brie cheese, sliced Granny Smith apples and Dijon mustard **\$8.00**
- 18 Marinated spicy grilled chicken cutlet, black bean hummus, onions, fresh cilantro, Monterey Jack and Cheddar cheese **\$8.50**
- 19 Homemade roast beef, fresh Mozzarella, tomato, Bermuda onion and homemade horseradish sauce **\$8.50**
- 20 Homemade roast beef, Mozzarella, marinara sauce and roasted garlic spread **\$8.50**
- 21 Turkey and Fontina cheese with a cranberry and roasted pear chutney **\$8.00**
- 22 Albacore tuna salad, Cheddar cheese and fresh tomato **\$8.00**
- 23 Grilled lemon-garlic chicken with fresh spinach, Fontina cheese and extra virgin olive oil **\$8.75**
- 24 Grilled marinated Portabella mushrooms, fresh spinach, Swiss cheese and extra virgin olive oil **\$8.00**
- 25 Thinly sliced, breaded and grilled eggplant, fresh Mozzarella, Parmesan Reggiano, fresh basil, and marinara sauce **\$8.50**
- 26 Turkey, smoked Canadian bacon, smoked Gouda, fresh tomato and roasted garlic spread **\$8.50**
- 27 Grilled chicken smothered in barbecue sauce, onions, jalapenos, smoked Gouda and tomato **\$8.50**
- 28 Grilled eggplant, roasted red peppers, smoked Gouda cheese and roasted garlic spread **\$8.00**
- 29 Grilled marinated sliced steak, Provolone cheese, tomato, onions and homemade Chimichurri sauce **\$9.25**
- 30 Pastrami, sauerkraut, Swiss cheese and spicy brown mustard **\$8.50**

## THE COLD PRESS

All sandwiches are served on fresh Italian Bread. Feel free to create your own combination

THE AMERICAN Homemade roast beef, turkey breast, Cheddar cheese, lettuce, tomato and roasted garlic spread **\$8.50**

BRIAN'S CLASSIC Turkey, Provolone, lettuce, onions, spicy brown mustard and mayonnaise **\$8.50**

THE VEGETARIAN Feta cheese, grilled vegetables, fresh tomato and black olive spread **\$8.25**

THE BEETNIK Roasted beets, grilled vegetables, shredded carrots and goat cheese **\$8.50**

CHRIS'S CLASSIC Ham, Cheddar, fresh tomato, lettuce and mayonnaise **\$8.25**

THE ITALIAN COMBO Sopressatta, salami, ham, Provolone, lettuce, tomato, onion, oregano, roasted peppers and house red wine vinaigrette **\$9.00**