

## FOR STARTERS

**ASPARAGUS APPETIZER \$9.50**  
Grilled asparagus, tomato and fresh Mozzarella in Press 195's famous pure maple syrup basil pesto

**VEGGIE SALSA \$9.50**  
Fresh roasted veggie salsa and guacomole with lime, fresh cilantro and tortilla chips

**ARUGULA APPETIZER \$9.50**  
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 \$8.00**  
Brie cheese, Granny Smith apple slices and NY state wildflower honey

**HUMMUS PLATE Small \$9.50 Large \$12.00**  
Black bean hummus, grilled marinated Portabella mushrooms, Calamata olives and imported roasted red peppers with grilled spicy bread rounds

**ASSORTED MEAT PLATE Small \$11.00 Large \$16.00**  
Bresaola, sopressatta, aged Genoa salami, Provolone, Fontina, Calamata olives, imported roasted red peppers and shaved Parmesan Reggiano

**BRESAOLA APPETIZER Small \$9.00 Large \$15.00**  
Thin slices of Bresaola, a drizzle of extra virgin olive oil, lemon and shaved Parmesan Reggiano

**CHEESE PLATE Small \$10.00 Large \$14.00**  
Slices of smoked Gouda, Brie, Fontina and Provolone served with imported roasted red peppers, Calamata olives and grilled bread rounds

## KNISH CORNER \$8.25

**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**

## FOR THE CHILDREN \$6

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)*

## DESSERTS serves 2 people

Nutella Press with fresh banana and ice cream **\$8.00**

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 **\$10.00**

*substitute the syrup with Nutella for a chocolaty twist*

Cheesecake **\$6.00**

Carrot cake **\$6.00**

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

### SODA FOUNTAIN (16 Oz.) \$2.00

Coke, Diet Coke, Sprite, Root Beer, Ginger Ale, Seltzer

Root Beer Float, Orange Crème Float **\$4.50**

### COFFEES AND TEAS

Coffee & Decaf **\$1.75**

Latté & Mocha **\$3.50**

Espresso Small **\$2.50 Large \$3.00**

Cappuccino **\$3.50**

Iced Coffee & Iced Tea **\$2.50**

Teas assorted variety available **\$1.75**

Raspberry Zinger Iced Tea **\$2.50**

## WE DELIVER BEER

**CALL FOR PRICE AND AVAILABILITY**

DELIVERIES 11:30 pm to 9:30 pm  
MONDAY – SUNDAY

**FREE LOCAL DELIVERY**

NAMED BY THE FOOD NETWORK

**“SANDWICH KINGS  
OF BROOKLYN”**



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

▪  
Corporate Accounts Welcome,  
“let us cater your lunch or event!”

## BELGIAN FRIES \$6

hand cut and double cooked for the ultimate fry  
TRY THEM ONCE AND YOU WILL BE HOOKED...  
serves 2. dipping sauces \$.75

Chipotle Jalapeno Mayo • Roasted Pepper • BBQ •  
Roasted Garlic • Honey Jalapeno Mustard

## ADD-ONS

ADD THE FOLLOWING TO YOUR SANDWICH, SALAD  
OR PIZZA PRESS

\$ .50	Tomato, Bermuda onions, artichokes, Sweet onion jam, sun-dried tomatoes
\$1.25	Beets, Monterey Jack, Cheddar, Fontina, Swiss, Feta, Roasted Peppers, avocado
\$2.25	Fresh Mozzarella, Parmesan Reggiano, goat cheese, grilled vegetables, turkey or ham, grilled Portabella mushrooms, grilled chicken, crispy bacon
\$3.00	Prosciutto di Parma 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

CHICKEN AVOCADO SALAD \$10.50 **NEW!**  
Mixed greens with marinated chicken, crispy bacon,  
sliced egg, avocado, tomato, onion and a  
creamy cilantro-lime 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**

## 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 **\$8.50**
- 3 Turkey, fresh Mozzarella, grilled marinated mushrooms and sweet onion jam **\$8.50**
- 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 **\$9.25**
- 6 Bresaola, shaved Parmesan Reggiano and grilled asparagus with fresh lemon and roasted garlic spread **\$9.25**
- 7 Ham, Cheddar cheese and fresh tomato with Dijon mustard **\$8.50**
- 8 Roast pork, ham, Swiss cheese, pickle chips and roasted garlic spread **\$9.00**
- 9 Roast pork, Monterey Jack, pickled jalapenos, fresh cilantro, onions and roasted garlic spread **\$9.00**
- 10 Prosciutto di Parma with fresh Mozzarella, fresh tomato and extra virgin olive oil **\$9.50**
- 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 **\$8.50**
- 13 Sliced ripe tomato, fresh basil, fresh Mozzarella cheese and Press 195's famous pure maple syrup basil pesto Maple syrup from Ashland Farms, Prattsville, NY **\$8.00** + Prosciutto **\$9.50**
- 14 Grilled zucchini, yellow squash and red pepper with fresh spinach, aged Provolone, black olive and roasted garlic spread **\$8.50**
- 15 Grilled Portabella, goat cheese and fresh arugula with black olive and roasted garlic spread **\$8.75**
- 16 Feta cheese, fresh spinach, fresh tomato and black olive spread **\$8.25**
- 17 Ham, Brie cheese, sliced Granny Smith apples and Dijon mustard **\$8.50**
- 18 Marinated spicy grilled chicken cutlet, black bean hummus, onions, fresh cilantro, Monterey Jack and Cheddar cheese **\$9.00**
- 19 Roast beef, fresh Mozzarella, tomato, Bermuda onion and homemade horseradish sauce **\$9.00**
- 20 Roast beef, Mozzarella, marinara sauce and roasted garlic spread **\$9.00**
- 21 Turkey and Fontina cheese with a cranberry and roasted pear chutney **\$8.50**
- 22 Albacore tuna salad, Cheddar cheese and fresh tomato **\$8.50**
- 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 **\$8.50**
- 25 Thinly sliced, breaded and grilled eggplant, fresh Mozzarella, Parmesan Reggiano, fresh basil, and marinara sauce **\$9.00**
- 26 Turkey, smoked Canadian bacon, smoked Gouda, fresh tomato and roasted garlic spread **\$8.75**
- 27 Grilled chicken smothered in barbecue sauce, onions, jalapenos, smoked Gouda and tomato **\$8.75**
- 28 Grilled eggplant, roasted red peppers, smoked Gouda cheese and roasted garlic spread **\$8.50**
- 29 Grilled marinated sliced steak, Provolone cheese, tomato, onions and homemade Chimichurri sauce **\$9.25**
- 30 Pastrami, sauerkraut, Swiss cheese and spicy brown mustard **\$8.75**
- 31 Turkey, crispy bacon, tomato, Monterey jack, chipolte mayonaise and guacomole **\$9.00**

## THE COLD PRESS

All sandwiches are seved 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 **\$8.75**

**BRIAN'S CLASSIC** Turkey, Provolone, lettuce, onions, spicy brown mustard and mayonnaise **\$8.75**

**THE VEGETARIAN** Feta cheese, grilled vegetables, fresh tomato and black olive spread **\$8.50**

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

**CHRIS'S CLASSIC** Ham, Cheddar, fresh tomato, lettuce and mayonnaise **\$8.50**

**THE ITALIAN COMBO** Sopressatta, salami, ham, Provolone, lettuce, tomato, onion, oregano, roasted peppers and house red wine vinaigrette **\$9.50**