

organic vegan starters

- BLACK BEAN CAKES** *serving of 5*
Sautéed Spinach, Adzuki & Black Beans, Vegan Parmesan, Blackberry Salsa 13
- GRILLED BRUSSELS SPROUTS**
Sautéed Mushroom, Vegan Parmesan 10
- HANDCUT FRIES**
White Truffle Oil, Thyme 8

organic vegan salads

- QUINOA**
Baby Spinach, Avocado, Cherry Tomatoes, Blueberries, Pine Nuts 10
- SHREDDED BRUSSEL SPROUTS**
Raisins, Pomegranate Seeds, Walnuts, Mustard-Shallot dressing 11
- RED LENTIL**
Red Cabbage, Avocado, Sun-Dried Tomato, Dried Cranberries, Cherry Tomato, Pine Nuts, Vegan Cheddar Cheese, Olive Oil & Balsamic dressing 11
- BUTTERNUT SQUASH**
Baby Spinach, Cherry Tomato, Avocado, Vegan Mozzarella, Basil, Apple, Capers, Pecans, Olive Oil & Balsamic dressing 13
- CITRUS-BEETS**
Spring Mix, Roasted Beets, Orange, Grapefruit, Scallion, Pomegranate Seeds, Vegan Parmesan, Citrus dressing 10

organic vegan zucchini pasta

- SPAGHETTI SKILLET**
Baby Spinach, Harissa, Tomato, Pine Nuts, Garlic, Vegan Parmesan 13
- CREAMY AVOCADO PESTO** 13
Basil, Cherry Tomatoes, Vegan Parmesan

organic vegan pizzetas

- MARGHERITA**
Vegan Mozzarella, Tomato, Basil 12
- MIXED CHEESE** 14
Vegan Cheddar, Mozzarella, Parmesan & American cheese, Grape, White truffle oil
- CHEDDAR & MUSHROOM** 13
Sautéed Spinach, Roasted Red Peppers, Caramelized Onion

organic vegan burgers

Gluten free options: Whole grain Sliders or Whole Wheat Sliced
All served w/ cheese, fries, spring mix, tomato, onion, homemade cole slaw, pickles

- ADZUKI & BLACK BEAN** 4 sliders 14
- GARDEN HERBS** 4 sliders 15
Brown Rice, Carrots, Sunflower Seeds, Fresh Herbs

organic vegan tartines

- BUTTERNUT SQUASH**
Sautéed Spinach, Ricotta, Cherry Tomato, Avocado, Apple, Capers, Dry Cranberry, Pecan, Cranberry-Pecan Bread 10
- AVOCADO & ASPARAGUS**
Baby Arugula, Vegan Parmesan, Pine Nuts, Truffle Oil, Country Bread 10
- CHEDDAR & MUSHROOMS**
Sautéed Spinach, Portabella Mushrooms, Roasted Bell Peppers, Caramelized Onion, Kalamata Olive Bread 11



german beers

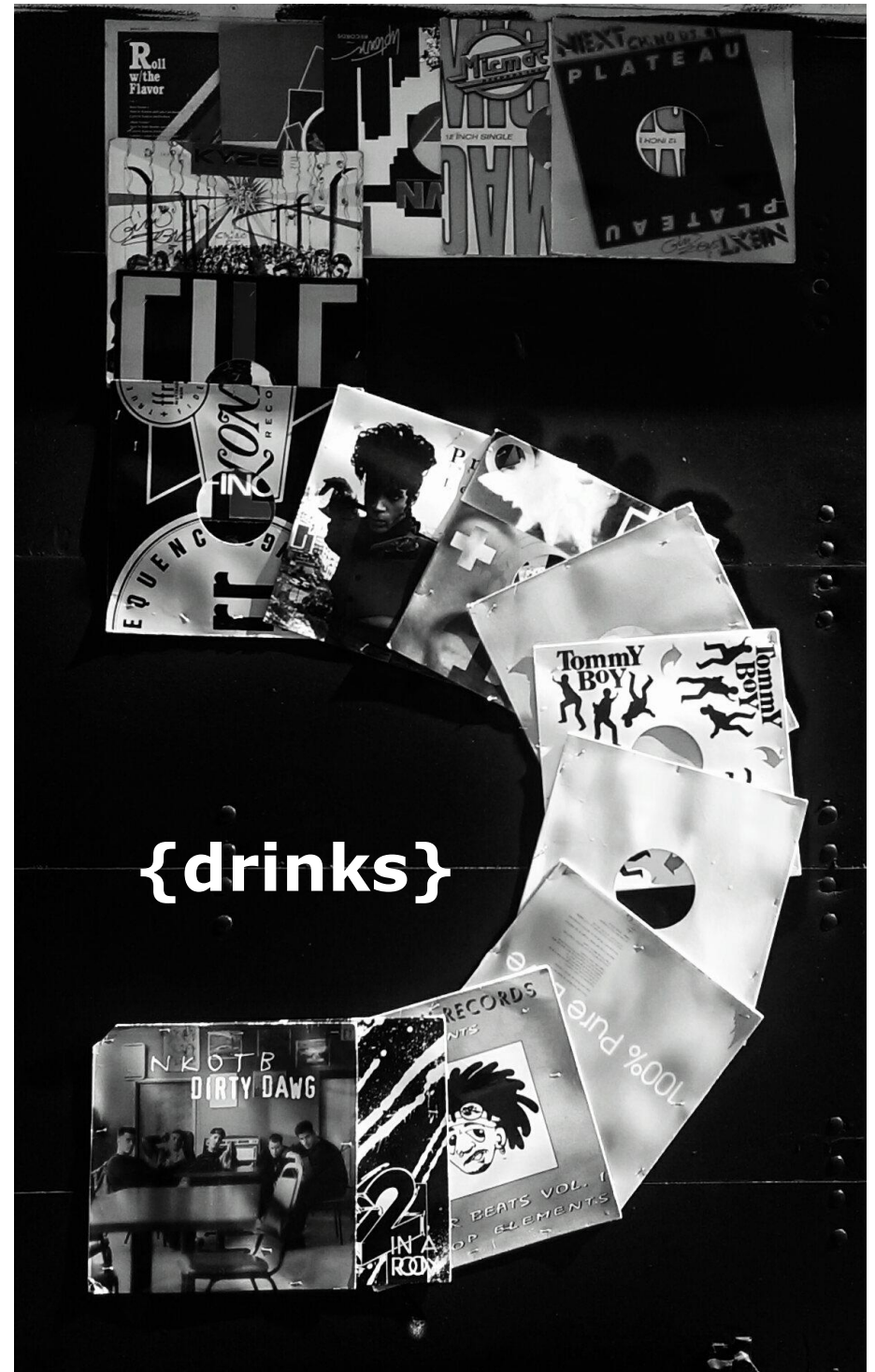
SCHNEIDER WEISSE 0.5 LT
HEFEWEIZEN 5.4% 9
HOFBRAU ORIGINAL
MUNICH HELLES LAGER 5.1% 6
RADEBERGER
GERMAN PILSENER 4.8% 6
WEIHENSTEPHAN
GERMAN PILSENER 5.1% 6

craft beers

ALLAGASH "WHITE"
WITBEER 5% 7
ALLAGASH "BLACK"
BELGIAN STRONG DARK ALE 8% 8
BALLAST POINT "SCULPIN IPA"
AMERICAN IPA 7% 7
BALLAST POINT "VICTORY AT SEA"
AMERICAN PORTER 10% 8
BEAR REPUBLIC "HOP ROD RYE"
AMERICAN IPA 8% 7
BEAR REPUBLIC "RED ROCKET"
AMERICAN AMBER 6.8% 7
BELL'S "KALAMAZOO"
AMERICAN STOUT 6% 6
BELL'S "TWO HEARTED ALE"
AMERICAN IPA 7% 6
FIRESTONE WALKER "UNION JACK"
AMERICAN IPA 7.5% 6
FIRESTONE WALKER "WOOKEY JACK"
AMERICAN BLACK ALE 8.3% 8
FOUNDERS "CENTENNIAL IPA"
AMERICAN IPA 6.8% 6
FOUNDERS "DIRTY BASTARD"
SCOTCH ALE 8.5% 7
GREAT DIVIDE "YETI"
RUSSIAN IMPERIAL STOUT 9.5% 8
LAGUNITAS "SUCKS"
DOUBLE/IMPERIAL IPA 7.85% 7
LEFT HAND "MILK STOUT"
SWEET STOUT 6% 6
SMUTTYNOSE "ROBUST PORTER"
AMERICAN PORTER 6.2% 6
STONE "IPA"
AMERICAN IPA 6.9% 7
VICTORY "PRIMA PILS"
GERMAN PILSENER 5.3% 6
MCKENZIE'S "BLACK CHERRY"
HARD CIDER 5% 6

domestic beers

HEINEKEN, STELLA ARTOIS, CORONA, BLUE MOON 6



tuesdays & wednesdays
half price wine bottles

excluding CHAMPAGNE

red wine

MALBEC "Broquel", Trapiche Argentina 2013
Wine Spectator score 87 gl 9/ bttl 33

RIOJA RESERVA "Montecillo", Spain 2009
Wine Spectator score 90 gl 10/ bttl 39

COTES du RHONE ROUGE "Chateau Saint-Roch", France 2009
gl 9/ bttl 34

PINOT NOIR "Hob Nob", France 2012
gl 8/ bttl 30

BORDEAUX "Chateau Bonnet", France 2011
Wine Spectator score 88 gl 9/ bttl 34

CARMENERE "1865", Chile 2012
Wine Spectator score 91 gl 10 / bttl 38

MERLOT "J. Lohr Estates", CA USA
Wine Spectator score 88 gl 9/ bttl 34

CABERNET SAVIGNON "1865", Chile 2012
Wine Spectator score 91 gl 12/ bttl 46

CABERNET SAVIGNON "1882", CA USA 2013
Wine Spectator score 92 gl -/ bttl 83

white wine

SAUVIGNON BLANC "Villa Maria", New Zealand 2014
Wine Enthusiast score 90 gl 9 / bttl 34

BORDEAUX BLANC "Chateau Bonnet", France 2014
Wine Spectator score 85 gl 10/ bttl 38

PINOT GRIGIO "Barone Fini", Italy 2014
gl 9/ bttl 33

SANCERRE BLANC "Domaine Jean Paul Balland", France 2014
Wine Spectator score 87 gl -/ bttl 57

rose wine

ROSE "Le Caprice de Clemntine", Cotes de Provence, France 2014
gl 10/ bttl 39

SANCERRE ROSE "Domaine Jean Paul Balland", France 2013
Wine Spectator score 87 gl -/ bttl 61

sparkling wine

PROSECCO "Ruffino", Italy 2014
gl 10 / bttl 40

PROSECCO ROSE "ENZA", Italy 2014
gl 9/ bttl 33

VUEVE CLICQUOT, France
gl -/ bttl 95

thursdays
\$25 sangria pitchers

sangria

RED gl 8/ pitcher 35

WHITE gl 8/ pitcher 35

ROSE gl 9/ pitcher 40

cocktails

APEROL SPRITZ 8

Prosecco, Aperol, soda

AXIS KISS 9

Champagne, Crème de Cassis, Amaretto Liqueur

ELDERFLOWER COCKTAIL 8

St. Germain, Champagne

BLUSHING BRIDE 8

Champagne, Peach Snaps, Grenadine

MINT CHAMPAGNE 8

Prosecco, Crème de Menthe

POINSETTIA 10

Prosecco, Orange Liqueur, Cranberry Juice, Pomegranate Juice

KIR ROYALE 8

Champagne, Crème de Cassis

BELLINI 8

Prosecco, Peach Snaps

MIMOSA 8

Champagne, Orange Liqueur, Orange Juice

mondays
\$4 craft & german beers

excluding BELGIAN BEERS

belgian beers

DUVEL
BELGIAN STRONG PALE ALE 8.5% 8

LA CHOUFFE
BELGIAN STRONG PALE ALE 8% 8

DELIRIUM "TREMENS"
BELGIAN STRONG PALE ALE 8.5% 9

DELIRIUM "NOCTURNUM"
BELGIAN STRONG DARK ALE 8.5% 9

ROCHFORT "#8"
BELGIAN STRONG DARK ALE 9.2% 9

TRIPEL KARMELIET
ABBEY TRIPEL 8.4% 9

URTHEL "SAISONNIERE"
FARMHOUSE ALE 6% 8

organic fresh juices & smoothies

No Ice/ Water Added

12 oz / \$8

- ORANGE BLUSH** pineapple, apple, carrot/ **smoothie**
- ANTI-AGING** strawberries, blueberries, beet, spinach/ **smoothie**
- SIMPLY AGELESS** blueberry, apple, banana/ **smoothie**
- PERFECT SKIN** orange, mixed berries, ginger/ **smoothie**
- SUPER C** grapefruit, orange, tangerine, lime, pomegranate
- DETOX IMMUNE BOOST** grapefruit, carrot, ginger
- ORANGE JUICE** \$7
- GRAPEFRUIT JUICE** \$7
- APPLE JUICE** \$7

soft drinks

3

- BLACK CHERRY, "BLUE SKY"** organic soda
- GINGER ALE, "BLUE SKY"** organic soda
- COKE, DIET COKE, CLUB SODA, SPRITE, PERRIER**

coffee fair trade, organic

- FILTERED COFFEE** 3
- ESPRESSO, AMERICANO, MACCHIATO** 3
- CAPPUCCINO/LATTE/MOCHA/FRAPE** 4

tea fair trade, organic

- EARL GREY/ENGLISH BREAKFAST/**
- CHAMOMILE/PEPPERMINT/LEMON VERBANA/**
- GREEN TEA/ NANA MINT/**

desserts

MACARONS

4pc/\$7 8pc/\$12 12pc/\$16

BANANA, STRAWBERRY & CHOCOLATE CREPE serving of 3 **Gluten free**
Organic Eggs, Almond Milk, Quinoa Flour 12

MIXED BERRY & CHOCOLATE CREPE serving of 3 **Gluten free**
Strawberries, Blueberries, Raspberries 12

CARAMELIZED APPLE TART

Sauteed Apples in Grand Marnier, Brown Sugar & Cinnamon, Vanilla Gelato 9

CRÈME BRULÉE CHEESE CAKE

served w/ Mango Sorbet 8

FLOURLESS CHOCOLATE CAKE **Gluten free**

served w/ Vanilla Gelato 9

RASPBERRY CHOCOLATE CAKE

Chocolate Genoise, Chocolate Ganache, Vanilla Whipped Cream w/ Raspberries 8

CRÈME BRULÉE **Gluten free** 7

718. 361.6930

35-43 37th St (@36th Ave)

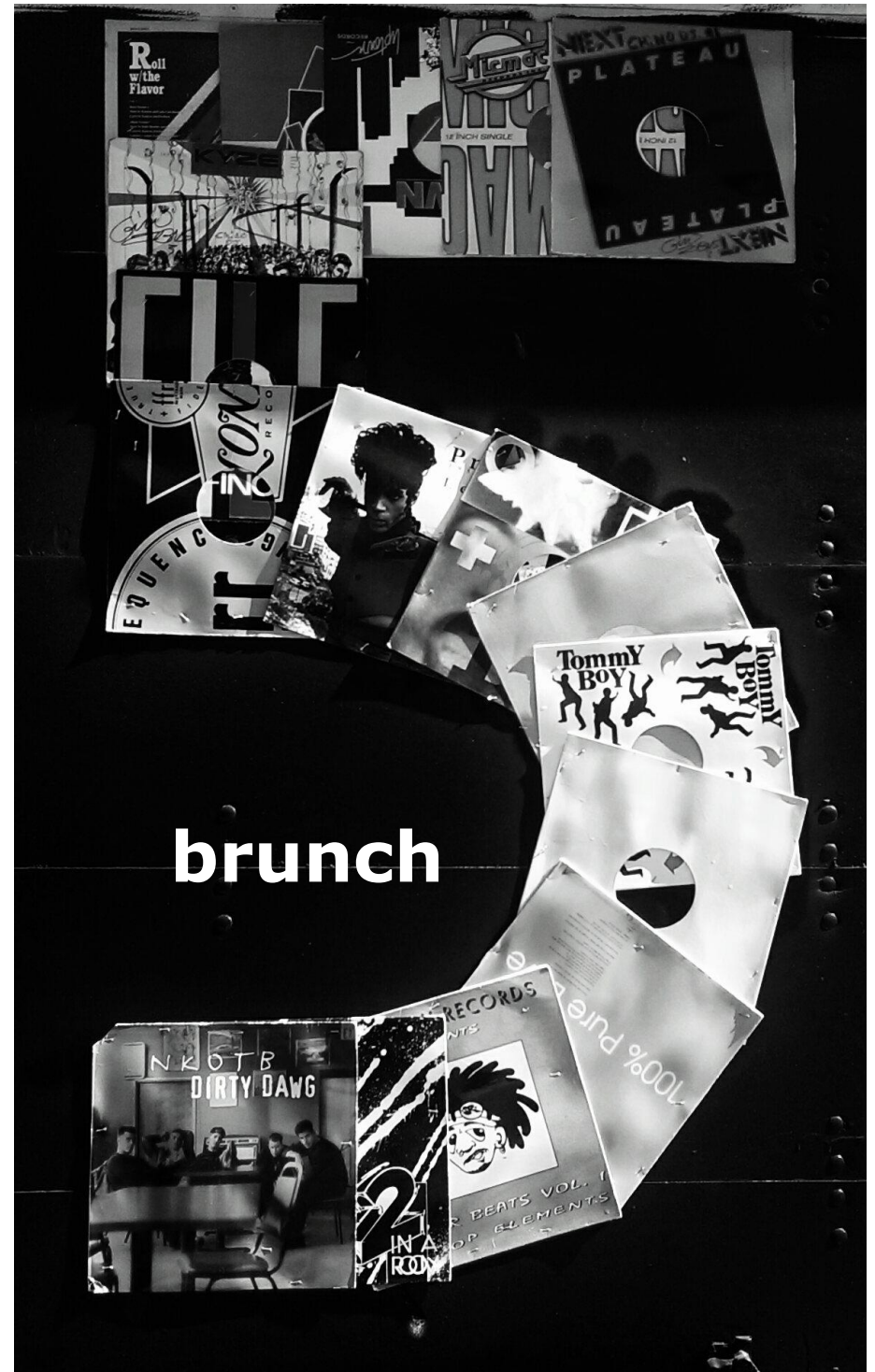
Long Island City, 11101, NY

www.no5nyc.com

Delivery: Broadway to 39th ave/Northern blvd & Crescent to 50th st

Business Hours :

Mon-Thur 11am-11pm Fri&Sat 11am-12am Sun 10am-11pm



Served Saturdays & Sundays 12pm-5pm.
Complimentary Mimosa or Bellini included.
Bottomless brunch +\$15 for 1hr/p.p

organic omelets

Organic, Cage-Free Eggs

QUINOA & FETA (3 eggs)

Sautéed Baby Spinach, Roasted Red Peppers, Sun-Dried Tomatoes,
Kalamata Olives, Cherry Tomatoes, Pine Nuts, served w/ Home Fries 13

EGG WHITE (3 eggs)

Goat Cheese, Sauteed Spinach, served w/ Home Fries 12

organic eggs benedict

Serving of 2

Organic, Cage-Free Eggs

All served w/ Home Fries, Mixed Greens , on English Muffin

BEEF

ABF Skirt Steak, Turkey Bacon, Carrots, Onions, Spicy Tomato Sauce 13

SMOKED SALMON 13

AVOCADO & ASPARAGUS

w/ Baby Arugula, Parmesan, Pine Nuts, Truffle Oil 12

QUINOA CAKES

w/ Creamy Spinach & Grilled Tomatoes 12

organic quinoa crepes

Gluten free Serving of 3

Organic Eggs, Almond Milk, Quinoa Flour

SPINACH

Creamy Spinach, Quinoa Cakes, Tomatoes, served w/ mixed green salad 13

SHRIMP & MANCHEGO

Melted Manchego Cheese, Sauteed Spinach, Roasted Bell Peppers, Marinated Beets,
Edamame Mayo, served with mixed greens salad 14

BANANA, STRAWBERRY & CHOCOLATE 12

MIXED BERRY & CHOCOLATE

Strawberries, Blueberries, Raspberries 12

french toast

Butter Croissant, Ricotta Cheese, Strawberries, Blueberries, Chocolate 12

whole grain pancakes

Serving of 2

Gluten free Dairy free

PLAIN

Served w/ Maple Syrup & Homemade Strawberry Butter 11

STRAWBERRY, BANANA & CHOCOLATE 11

BLUEBERRY

Served w/ Maple Syrup & Homemade Strawberry Butter 12

tartines

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noun

1. a fancy French open-faced sandwich topped with spreadable ingredients.

2. an open sandwich with a rich or elaborate topping

SMOKED SALMON

Homemade Egg salad, Lemon, Dill, Country Bread 12

CROQUE MADAME

Sauteed Spinach, Roasted Bell Peppers, Portabella Mushroom, Turkey Bacon,
Melted Manchego, Edamame Mayo, Fried Egg, Country Bread 13

ABF SKIRT STEAK

Roasted Bell Peppers, Caramelized Onion, Sauteed Mushrooms, Chipotle Sauce,
Fried Egg, Country Bread 15

SHRIMP & MANCHEGO

Melted Manchego Cheese, Sauteed Spinach, Roasted Bell Peppers, Marinated Beets,
Edamame Mayo, Kalamata Olive Bread 14

pizzetas

MARGHERITA

Burrata, Tomato, Basil 12

BIANCA 14

Brie, Gorgonzola, Manchego & Goat cheese, Grape, White truffle oil

PROSCIUTTO & FIG

Prosciutto, Gorgonzola, Fig, White Truffle oil 13

MANCHEGO & MUSHROOM

Spinach, Portabella Mushrooms, Roasted Bell Peppers, Caramelized Onion 14

organic burgers

Gluten free options: Whole grain Sliders or Whole Wheat Sliced

All served w/ cheese, fries, spring mix, tomato, onion, homemade cole slaw, pickles

Cheeses: Gorgonzola, Goat, Manchego, Brie, Feta

BEEF 4 sliders

Antibiotic & Hormone Free, Grass-Fed Ground Beef 15

TURKEY 4 sliders

Antibiotic & Hormone Free Ground Turkey 16

QUINOA 4 sliders

White Quinoa, Yams, Parmesan, Basil 15

brunch cocktails

AXIS KISS 8

Champagne, Crème de Cassis, Amaretto Liquor

ELDERFLOWER COCKTAIL 7

St. Germain, Champagne, Soda

BLUSHING BRIDE 7

Champagne, Peach Snaps, Grenadine

MINT CHAMPAGNE 7

Prosecco, Crème de Menthe

BELLINI 6

Prosecco, Peach Snaps

MIMOSA 6

Champagne, Orange Liquor, Orange Juice