

TRACE

Raw Bar

Rock Shrimp Ceviche 12
Tomatoes, avocado, pineapple,
mango-habanero sauce

**East & West Coast
Oysters 2.50 ea
Clams 1 ea**

Citrus cocktail sauce
pomegranate mignonette

Guacamole

**Made to Order
Single (9) Double (18)**

Snacks

Citrus Marinated Olives 3

Lobster Tacos 15
Tomatillo-red onion relish, guacamole

Flautas 7
Corn tortillas, queso oaxaca,
romaine, cotija cheese,
spicy blackened tomato sauce

Duck Spring Rolls 7
Peanut-BBQ sauce

BBQ Pulled Pork Sliders 9
Citrus red cabbage slaw

Chicken Wings 7
Sweet & sour mango glaze

Spicy Mac & Cheese 9
5 cheese, toasted bread crumbs
Chorizo or Bacon add . 3

Chicken Quesadilla 11
Black bean-corn salsa,
roasted red pepper sauce & sour cream

Flaming Queso Fresco 10
Chorizo-pinto bean chili
w/ tortilla chips

Baja Shrimp Tacos 11
Avocado, citrus red cabbage,
chipotle aioli, flour tortillas

Fried Calamari 12
Chipotle aioli, mango-habanero
& cilantro-tomato sauce

Starters

Seasonal Soup 7

Crispy Pork Belly 10
Roasted red peppers &
brioche baked egg

Grilled Octopus 12
Frisee, orange segments,
fried cayenne-chickpeas

Baby Arugula Salad 8
Watermelon, pistachio, ricotta salata
Chicken add. 5 Shrimp add. 7

Caesar Salad 8
Cotija cheese, brioche croutons
Chicken add. 5 Shrimp add. 7

Chopped Salad 8
Green leaf lettuce, strawberries,
grilled corn, blue corn tortilla chips,
pinto beans, queso fresco,
serrano vinaigrette
Chicken add. 5 Shrimp add. 7

BBQ Baby Back Ribs 13
Citrus red cabbage slaw

Sides 4 each

- Roasted garlic mashed potato
- Sautéed spinach
- Sweet potato fries
- House cut fries
- Sautéed wild mushrooms
- Sweet potato tamale
w/ pecan honey butter

Desserts 6 each

Coconut Flan, pineapple ceviche
Molten Chocolate Cake, fig gelato
Strawberry-Rhubarb Crisp, vanilla gelato
Ice Cream Selection

**3 Course Pre-Fixe
\$25 per person
Sunday thru Thursday**

**½ Price Drinks in Bar & Lounge
7 Days a Week - Noon to 7pm**

Entrees

English Pea Risotto 17
English peas, pancetta,
homemade buttermilk ricotta
Grilled chicken add. 5

Linguini Puttanesca 16
New Zealand clams, kalamata olives,
capers, roasted cherry tomatoes
Shrimp add. 7

Steamed Mussels 14
Chorizo, cilantro, roasted tomatoes,
shallots, garlic, saffron broth

**Pan Seared Organic
Atlantic Salmon 18**
Fava bean succotash & salsa verde

Roasted Cornish Hen 20
Wild mushrooms, garlic confit
smashed fingerling potatoes
w/ balsamic chicken jus

Trace Sirloin Burger 11
House cut fries, pickle
lettuce, tomato & red onion
Cheese add. 1 Bacon add. 2

Double Cut Pork Chop 21
Blue cheese mashed potatoes,
maple glazed grilled peaches
ancho-bourbon sauce

**Grilled 14 oz
Rib Eye Steak 27**
Rooftop cherry tomato salad
house cut fries

Grilled 10oz Hangar Steak 19
Sautéed spinach, sweet potato tamale
w/ pecan-honey butter

**Pan Roasted
Filet Mignon 29**
Potato galette, sautéed spinach,
wild mushrooms w/ chimichuri sauce

Chef de Cuisine: Lonnie Dyner

Wines

White (29/bottle)

Chardonnay

Alamos, Argentina
Edna Valley, California
Trace, California

Pinot Grigio

Clos du Bois, California
Stellina di Notte, Italy
Yellow Tail, Australia

Sauvignon Blanc

Faustino V, Spain
Drylands, New Zealand
New Harbor, New Zealand

Zinfandel

Sutter Home, California

Red (29/bottle)

Cabernet Sauvignon

Columbia Crest, Wa.
Concha Y Toro, Chile
Trace, California

Malbec

Dona Paula, Argentina
Terrazas, Argentina
Trapiche Broquel, Argentina

Merlot

Columbia Crest, Grand Estate, Wa.
Casa Lapostole, Chile
Trace, California

Red (29/bottle)

Chianti

Banfi Classico
Poggio Vignoso
Ruffino

Pinot Noir

Chandon, California
Meridian, California

Syrah

Jacobs Creek
Rosemount

A selection of wines are also available by the glass . . . 8

Tequila

Ultra or Extra Añejo

The newest classification of tequila, established in 2005, ultra-aged or extra añejo tequila has been aged for at least three years, in oak barrels

| | | | | | |
|--------------------|----|-----------------------|----|----------------------|----|
| Asombroso Añejo | 20 | Cabo Wabo Uno | 30 | Don Julio 1942 | 25 |
| Don Julio Real | 40 | El Tesoro Paradiso | 15 | 4 Copas Organic | 15 |
| Gran Cent. Leyanda | 25 | Herradura Suprema | 40 | Milagro Romance | 20 |
| Milagro S.B.Añejo | 15 | Milagro S. B. Reserve | 15 | Milagro S.B. Silver | 15 |
| Partida Elegante | 40 | Patron Gran Burdeos | 50 | Patron Gran Platinum | 30 |

Tequila list selections all available in three different aging categories

Añejo 12

Tequila aged in oak barrels for a minimum of one year. This process produces a smoother tequila with a more sophisticated taste. American whiskey barrels, French oak casks, or cognac barrels are commonly used when aging these tequilas. Aged between one and three years, they are darker in color, and more complex in flavor.

Reposado 10

"Rested" tequila, aged for a minimum of 2 months, and a maximum of 12 months. Barre-aging has a dramatic impact on the finished product and produces the subtle nuances that distinguish one tequila from another.

Blanco 9

Also known as silver or white, it is clear and unaged, normally bottled immediately after the distillation process. Blanco tequila can be sipped like an añejo or used to make margaritas or any cocktail that call for tequila.

| | | | | | |
|-------------|-----------------|------------------------------|-----------|-------------------|-------------|
| Asombroso | Cabo Wabo | Casa Noble | Cazadores | Chinaco | Corazon |
| Corralejo | Corzo | Don Eduardo | Don Julio | El Jimador | El Tesoro |
| Frida Kahlo | Gran Centenario | Herradura | Innocente | Jose Cuervo | Los Arangos |
| Milagro | Partida | Patron | Sauza | Sauza Hornitos | Sol Dios |
| Tenoch | Tezon | Tonala | Trago | Tres Generaciones | |
| Vida | 1921 | 1800 Only Reposado or Blanco | | | |



Margaritas

| | | | |
|--------------------------------------|-----|-------------------------|----------------|
| Glass on the rocks w Sauza Tequila | 9, | w Patron Silver Tequila | 11 |
| Pitcher on the rocks w Sauza Tequila | 32, | w Patron Silver Tequila | 40 |
| Frozen Margarita w Sauza Tequila | 8, | Half Pitcher | 12, Pitcher 24 |
| Special Frozen Flavor Drinks | 10, | Half Pitcher | 15, Pitcher 30 |

(Ask server for featured frozen drinks of the day)

Draft Beer

| | | | |
|-----------------------------|---|----------------|----|
| Dos Equis Amber | 6 | Chimay White | 12 |
| Palm | 6 | Duvel Ale | 11 |
| Stella Artois | 6 | Amstel Light | 6 |
| Blue Moon | 6 | Heineken | 6 |
| Brooklyn Pennant | 6 | Heineken Light | 6 |
| Samuel Adam's Seasonal Brew | 6 | Corona Extra | 6 |
| Blue Point | 6 | Corona Light | 6 |
| Bud Light | 5 | | |

Trace Sangria White or Red

Made with fresh seasonal fruits

| | | | | | |
|-------|---|--------------|----|---------|----|
| Glass | 9 | Half Pitcher | 12 | Pitcher | 24 |
|-------|---|--------------|----|---------|----|

Bottled Beer

| | |
|---------------------|---|
| Negra Modelo | 6 |
| Pacifico Clara | 6 |
| Becks Non-Alcoholic | 6 |
| Tecate Cans | 5 |
| Coors Light | 5 |
| Budweiser | 5 |
| Bud Light Lime | 5 |

Bottled Water

| | | | |
|------------------------------|---|------------------------------|---|
| 800 ml Vos Sparkling & Still | 7 | 375 ml Vos Sparkling & Still | 4 |
|------------------------------|---|------------------------------|---|

TRACE

Brunch Menu ~ \$13.00 Saturday & Sunday Till 4 PM

A Complementary - Mimosa, Frozen Margaritas or Sangria

Snacks

Citrus Marinated Olives 3

Duck Spring Rolls 7
Peanut-bbq sauce

Chicken Wings 7
Mango-cajun glaze

BBQ Pulled Pork Sliders 9
Citrus red cabbage slaw

Mac & Cheese 9
5 cheese, toasted bread crumbs

Chicken Quesadilla 11
Black bean-corn salsa
& sour cream

Baja Shrimp Tacos 11
Avocado, citrus red cabbage,
chipotle aioli in flour tortillas

Starters

Seasonal Soup 7

Baby Arugula Salad 8
Pickled wild mushrooms
& manchego crisp
w/ chicken add. 5

Caesar Salad 8
w/ chicken add. 5

Grilled Octopus 12
Frisee, blood orange &
fried cayenne chickpeas

BBQ Baby Back Ribs 13
Citrus red cabbage slaw

Fried Calamari 12
Chipotle aioli, mango-habanero
& charred tomato sauce

Flaming Queso Fresco 10
Chorizo-pinto bean chili
w/ tortilla chips

Raw Bar

Rock Shrimp
Ceviche 12

Tomatoes, avocados, pineapple,
mango-habanero sauce

East & West Coast
Oysters 2.50 ea

Clams 1 ea

Citrus cocktail sauce
Pomegranate mignonette

Tableside Guacamole Made to Order

Single (9) Double (18)

Sides 4 each

- Sautéed spinach
- Home Fries
- House cut fries
- Bacon
- Cole slaw
- Side of Toast \$1

Desserts 6 each

Coconut Flan-pineapple ceviche

Molten Chocolate Cake-fig gelato

Strawberry-Rhubarb Crisp-vanilla gelato

Churros-cinnamon-chocolate sauce

Ice Cream Selection

3 Course Weekday Pre-Fixe

\$25 per person

Sunday thru Thursday

½ Price Drinks
7 Days a Week
Noon to 7pm
Bar & Lounge Area

Chef de Cuisine: Lonnie Dyner

Brunch Pre-Fixe

Breakfast Burrito

Scrambled eggs, refried beans,
mexican rice, bacon & cheddar cheese

Challah French Toast

Maple syrup

Blue Cornmeal Pancakes

With maple syrup &
blueberry marmalade

Shakshuka

2 baked eggs, peppers &
tomato stew

Create Your Own Omelet

Choose two: roasted peppers,
chorizo, roasted tomatoes, spinach
& wild mushrooms

Choose one: american cheese,
cheddar cheese & monterey jack

Steak and Eggs

Two eggs any style, choice of
rice & beans OR home fries

Frittata

Eggs, potatoes, roast peppers,
baby arugula, tomatoes &
monterey jack cheese

Chicken Quesadilla

Black bean-corn salsa & sour cream

Crispy Pork Belly

Roasted red peppers &
brioche baked egg

Steamed Mussels

Chorizo, cilantro, roasted tomatoes,
shallots & garlic in a saffron broth

BBQ Pork Burrito

Refried beans, mexican rice,
citrus coleslaw

Trace Cheese Burger

House cut fries, pickle,
lettuce, tomato & red onion

TRACE

8814 Third Ave., Brooklyn, NY 11209 - (718) 921-9500

\$35 choice of 3 apps family style & 3 entrées ala carte. Guacamole add \$3 pp

\$40 choice of 3 apps & 3 entrées ala carte. Guacamole add \$3 pp

\$45 choice of 4 apps & 4 entrees ala carte. Guacamole included in price

Additional \$20 per person for unlimited sangria

Additional \$25 per person for unlimited sangria, frozen drinks & beer

All packages include Tableside Chips & Trio of Salsas

Appetizers

Caesar Salad spicy croutons, cotija cheese

Calamari 3 dipping sauces

Chopped Salad black beans, strawberries, corn, queso fresco

Arugula-Watermelon Salad ricotta salata, pistachio

Chicken Quesadilla sour cream, corn & black bean salad

Kids Entrées \$10 pp

Mac & Cheese, Quesadilla or Chicken Fingers,

Rigatoni w butter or tomato sauce

Entrées

Linguini Puttanesca

Olives, capers, roasted tomatoes, fresh home made ricotta

Roasted 1/2 Chicken

Whipped potatoes, wild mushrooms, chicken jus

Corn & Truffle Risotto

Grilled corn, truffle butter, parmesan cheese

Pan Seared Organic Salmon

Fava bean succotash, salsa verde

Grilled Hanger Steak

House cut french fries, sauce bordelaise

Roast Fillet Mignon additional \$10.00

Truffle mashed potatoes, asparagus, sauce bordelaise

Desserts

Molten Chocolate Cake fig gelato

Coconut Flan pineapple ceviche

Strawberry – Rhubarb crisp vanilla gelato

*****Menu subjected to changes pending market availability*****

TRACE

8814 Third Ave., Brooklyn, NY 11209 • (718) 921-9500

Prix Fixe Menu ~ \$15.00

Monday to Friday 12 p.m. to 4 p.m.

Classic Caesar Salad *or* Seasonal Soup

Choice of one of the following

Baja Shrimp Tacos

Avocado, citrus red cabbage, chipotle aioli in flour tortillas

Chicken Quesadilla

Red pepper-corn salsa & sour cream

Trace Burger

House cut fries, lettuce, tomato & red onion

Add cheese if you like

BBQ Pulled Pork Sliders

Citrus red cabbage slaw

Crispy Pork Belly

Roasted red peppers & brioche baked egg

Mac & Cheese

5 cheese, toasted bread crumbs

Steamed Mussels

Chorizo, cilantro, roasted tomatoes, shallots & garlic in a saffron broth

Choice of one of the following

Coconut Flan w/ pineapple ceviche

Molten Chocolate Cake w/ fig gelato

Churros w/ cinnamon-chocolate sauce

Includes Soda, Coffee or Tea

Check out Our 1/2 price drinks 7 Days a week Noon to 7PM

Excludes Tequila selection in Bar and Lounge Area only

Not available for formal parties see manager for special menu's

TRACE

8814 Third Ave., Brooklyn, NY 11209 (718) 921-9500

Weekday Pre-Fixe

\$25 per person

Three course meal

Sunday thru Thursday night

Changes daily ask server for selection

Appetizers,

Entrees & Desserts