



NYC WING SAUCES Menu





TUESDAY NIGHT WING NIGHT

A CEREMONIAL AND SACRED EVENING
DURING WHICH MANY CHICKEN WINGS
WILL BE EATEN BY A GATHERING
OF GLUTTONOUS FRIENDS



THE DEAL

£3 pound for 10 wings
1 flavour per 10 wings





Hickory Smoked Bar-B-Que

Smokey Bar-b-Que flavour for all y'all

Teriyaki

Sweet and sticky with a sprinkle of sesame seed

Salt 'n' Chilli

Our first dry rub. As authentic as your local Chinese take-away

Cajun

You won't be ragin' when you try our cajun. A blend of ranch dressing and cajun spice

Bang Bang

A sauce so nice they named it twice. A blend of Sriracha, sweet chilli and mayo

K-Pop

Our Korean inspired sauce with bold flavours of gochujang, soy, garlic and ginger

Thai Green Curry

A classic sauce, perfect on wings

Cholula's

The mother of Mexican sauce. A blend of arbol and piquin peppers

Buffalo

Just like Frank and Theresa used to make them.

Made using Frank's RedHot! sauce.

The most authentic Buffalo wings this side of the atlantic

Sahara

Awwwww NUTS! An intriguing blend of peanut butter and Frank's RedHot! sauce.

You really can put that sh*t on everything

Rooster Rojo

Smoked chipotle, Rooster Rojo tequila and lime

Sriracha

Created in Thailand, adopted by Americans, loved by all!

Voted #1 hot sauce in the U.S. Affectionately known as "Cock sauce".

This is an alarmingly red, garlicky love fire

Kamikaze

Wasabi infused sauce. Hotter than a burning missile.

Even hotter on the way out

Peri-Peri

Needs no introduction

Blazin' Hot

Keep away from your eyes,pores, pets and children. The hottest sauce we got. New improved recipe