

BUILD YOUR OWN BURGER:

BEEF BURGER OR VEGGIE
PATTY \$17

ADD-ONS:

SMOKED GOUDA \$2
BLUE \$2
CHEDDAR \$2
AMERICAN \$2
CARAMELIZED ONION \$2
RAW ONION \$1
TOMATO \$1
SMASHED AVOCADO \$3
PICKLED JALAPEÑO \$1
BACON \$3
MUSHROOMS \$3

SAUCES:
KETCHUP
BBQ
DIJON
CHIPOTLE MAYO

ADDITIONAL SAUCES \$1

GLUTEN FREE BUNS \$3

THE CLUBHOUSE BURGER 22

AMERICAN CHEESE, CARAMELIZED ONION,
TOMATO, SHREDDED LETTUCE,
SWEET BUN, THOUSAND ISLAND,
HAND-CUT FRIES

SMALL PLATES

FRENCHIE SALAD 14
MIX GREENS, SOFT HERBS, DIJON VINAIGRETTE

SHRIMP COCKTAIL 19
TRADITIONAL COCKTAIL, REMOULADE, LEMON

CRISPY WINGS 17
BUFFALO SAUCE & BLUE CHEESE AIOLI

CHARRED BROCCOLI DI CICCIO 13
CALABRIAN CHILI PEPPER, PARMESEAN, LEMON

DESSERTS

COOKIES & "CREAM" 10

DRAFT BEER \$6

G'Suffa, Märzen
Upward Brewing Company, NY 5.6%

Rider Hollow, Pilsner
Catskill Brewery, NY 5.2%

Last Chair, Lager
Sloop Brewing Co., NY 5%

I Dream in Yellow, DBL IPA
Woodstock Brewing Co, NY 8%

Kaaterskill, IPA
West Kill Brewing, NY 6%

Yirgacffe Joe, Oatmeal Stout
Woodstock Brewing, NY 8.1%

BEER-CANS \$6

Inhale, West Coast Style Pale Ale
Wayward Lane Brewing, NY 5%

Fur-Bearing Trout, French Style Lager
West Kill Brewing, NY 5%

Red Hill Station, Roggenbier
German Rye Ale
Catskill Brewery, NY 5.0%

Gondola Session, IPA
Common Roots Brewing, NY 5.2%

Plum Sour Ale
Catskill Brewing, NY 4.8%

Nightshine, Black Lager
Catskill Brewing, NY 5.25%

CIDERS \$6

139 Dry White
Wolffer Estate, NY 6.9%
Bounceberries, Cranberry Cider
Rockland Cider Works, NY 6.6%