

## BUILD YOUR OWN BURGER:

BEEF BURGER OR VEGGIE PATTY \$16

HOUSE-CUT FRIES OR SIDE SALAD

### ADD-ONS:

SMOKED GOUDA \$2

BLUE \$2

CHEDDAR \$2

AMERICAN \$2

CARAMELIZED ONION \$2

RAW ONION \$1

TOMATO \$1

AVOCADO \$2

PICKLED JALAPEÑO \$1

SAUTEED MUSHROOMS \$2

BACON \$3

### SAUCES:

KETCHUP

BBQ

DIJON

SUN-DRIED TOMATO AIOLI

CHIPOTLE MAYO

ADDITIONAL SAUCES \$1

GLUTEN FREE BUNS \$3.00

## THE CLUBHOUSE BURGER 20

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

## SMALL PLATES

### FRENCHIE SALAD 14

BIBB AND MIXED GREEN LETTUCE, RADISHES,  
SOFT HERBS, DIJON VINAIGRETTE

### EAST COAST OYSTERS 21

HIBISCUS MIGNOETTE, COCKTAIL SAUCE

### SHISHITO PEPPERS 12

LIME & SEA SALT

## DESSERTS

BERRIES & CREAM 10

COOKIES & "CREAM" 10

## DRAFT BEER

Ascension, Pilsner

Upward Brewing Company, NY 5.5%

Endless Cycle, IPA

Woodstock Brewing Co, NY 6.7%

Raspberry Gose

Woodstock Brewing Co, NY 4.1%

Giant Ledge, Belgian Blonde Ale

Catskill Brewery, NY 7.3%

Rob Rod's Snack Time,

Peanut Butter Cider

Rockland Cider Works, NY

Lime Rudy, Corn Lager with Lime

Woodstock Brewing Co, NY 5%

## BEER-CANS \$6

Juniper Ridge,

Norwegian Farmhouse Ale

West Kill Brewing, NY 7.3%

Praxis, Pale Mild Ale

Wayward Lane Brewing, NY 3.8%

Watercolours, Tart Ale

Upward Brewing Company, NY 5.5%

Burry the Hatchet, Pale Ale

West Kill Brewing, NY 5.8%

Night Shine, Black Lager

Catskill Brewery, NY 5.5%

Red Hill Station, Roggenbier

German Rye Ale

Catskill Brewery, NY 5.0%

## CIDERS \$6

Naked Flock

Applewood Winery, NY 5.5%

Berry Dry, Strawberry Cider

Rockland Cider Works, NY 6.6%