

## 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

CHARRED GREEN BEANS 13  
MISO AIOLI, FURIKAKE

CRISPY WINGS 17  
BUFFALO SAUCE & BLUE CHEESE AIOLI

CRISPY BRUSSEL SPROUTS 13  
BACON, SMOKED HAZELNUTS, MOLASSES

## DESSERTS

COOKIES & "CREAM" 10

## DRAFT BEER

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

Comeback Kolsch  
Return Brewing, NY 4.2%

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%

Saphouse, Maple Brown Ale  
West Kill Brewing, NY 5.8%

Polished Pilsner  
Return Brewing, NY 5.2%

## CIDERS \$6

139 Dry White  
Wolffer Estate, NY 6.9%

Crush It, Orange Cider  
Rockland Cider Works, NY 6.6%