

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

CLUBHOUSE POUTINE 15

WHITE CHEDDAR CURDS, ROASTED CHICKEN GRAVY,
CHIVE, HAND CUT FRIES

CRISPY WINGS 17

BUFFALO SAUCE & BLUE CHEESE AIOLI

CRISPY BRUSSEL SPROUTS 13

BACON, SMOKED HAZELNUTS, MOLASSES

DESSERTS

COOKIES & "CREAM" 10

DRAFT BEER \$6

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%

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%