

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:
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

SMOKED TROUT DIP 15

NEW POTATO, CREME FRAICHE, TOBIKO,
HORSERADISH, EVERYTHING CRACKER

CRISPY WINGS 17

BUFFALO SAUCE & BLUE CHEESE AIOLI

KIWI & BURRATA 18

GREEN STARWBERRIES, BASIL SEEDS,
WILD FENNEL, SOURDOUGH

DESSERTS

COOKIES & VANILLA ICE CREAM 10

DRAFT BEER \$6

Lone Mountain, IPA
Catskill Brewing, NY 6.8%

Woodstock Pilsner
Woodstock Brewing, NY 5.5%

HELLR Maibock
Upward Brewing, NY 6.8%

Shadowtricks, Smoked Helles Lager
Wayward Brewing, NY 5.4%

Bear Mountain, IPA
Catskill Brewing, NY 8.3%

CANNED BEER \$6

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

Bricknell's Thrush, American Pale Ale
West Kill Brewing, NY 5.4%

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

Gondola Session, IPA
Common Roots Brewing, NY 5.2%

Creekside, Dry Hopped Sour
West Kill Brewing, NY 4.2%

Nightshine, Black Lager
Catskill Brewing, NY 5.25%

CIDERS \$6

Rockland Cider Works
Hard Cider, NY 6.6%

Dry Run, Hard Cider
Rob Rod's Snack Time, Peanut Butter