

## BUILD YOUR OWN BURGER:

BEEF BURGER OR VEGGIE  
PATTY \$17

### ADD-ONS:

SMOKED GOUDA \$2  
BLUE \$2  
CHEDDAR \$2  
AMERICAN \$2  
CARMELIZED 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, CARMELIZED ONION,  
TOMATO, SHREDDED LETTUCE,  
SWEET BUN, THOUSAND ISLAND,  
HAND-CUT FRIES

## SMALL PLATES

### FRENCHIE SALAD 15

MIX GREENS, SOFT HERBS, DIJON VINAIGRETTE

### OYSTERS 26/48

HIBISCUS MIGNONETTE, COCKTAIL, LEMON

### CRISPY WINGS 17

BUFFALO SAUCE & BLUE CHEESE AIOLI

### KIWI & BURRATA 18

GREEN STARWBERRIES, BASIL SEEDS,  
WILD FENNEL, SOURDOUGH

## DESSERTS

COOKIES & VANILLA ICE CREAM 10

## CANNED BEER \$6

Gondola Session, Session IPA  
Common Roots Brewing, NY 5.2%

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

Fishin' Buddy, Willowemoc Lager  
Upward Brewing, NY 5.2%

Plum Sour Ale  
Catskill Brewery, NY 4.8%

Forsaken Fields, Farmhouse Ale  
West Kill Brewing, NY 6%

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

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

Kaaterskill, IPA  
Westkill Brewing, NY 6%

Staghorn, Farmhouse Ale  
with Forage Sumac  
West Kill Brewing, NY 6.5%

New Grist, Gluten-Free Pilsner  
Lakefront Brewery, WI 5%

Nightshine, Black Lager  
Catskill Brewery, NY 5.5%

Little Quarry, Franconian Rotbier  
German-Style Red Lager  
Catskill Brewery, NY 4.8%

The Dickson Home  
Imperial Stout  
Catskill Brewery, NY 7.5%

Red Hill Station  
Roggenbier