

BUILD YOUR OWN BURGER:

BEEF BURGER OR VEGGIE
PATTY \$17

ADD-ONS:

SMOKED GOUDA \$2	SAUCES \$1 EACH
BLUE \$2	
CHEDDAR \$2	HOUSE MADE BBQ
AMERICAN \$2	
CARAMELIZED ONION \$2	HOUSE MADE
RAW ONION \$1	CHIPOTLE MAYO
TOMATO \$1	
SMASHED AVOCADO \$3	DIJON
PICKLED JALAPEÑO \$1	
BACON \$3	
MUSHROOMS \$3	

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 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

WHITE STRAWBERRIES, BASIL SEEDS,
MINT, SOURDOUGH

DESSERTS

COOKIES & VANILLA ICE CREAM 10

DRAFT BEER \$6

Pilsner

Five Borough's Brewing, NY 5%

Recurrence III, Brett Pale Ale
Wayward Brewing, NY 6%

Monarca Gold, Mexican Style Lager
Wayward Brewing, NY 4.8%

Shadowtricks, Smoked Helles Lager
Wayward Brewing, NY 5.4%

Terraform, American IPA
Wayward Brewing, NY 6.8%

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