

## BUILD YOUR OWN BURGER

BEEF BURGER OR VEGGIE PATTY \$18  
HAND-CUT FRIES OR SIDE SALAD

### ADD-ONS:

SMOKED GOUDA \$2	SAUCES: (\$1 EACH)
BLUE \$2	
CHEDDAR \$2	HOUSEMADE BBQ
AMERICAN \$2	
MUSHROOMS \$3	HOUSEMADE
CARAMELIZED ONION \$2	CHIPOTLE MAYO
RAW ONION \$1	
TOMATO \$1	DIJON
PICKLED JALAPEÑO \$1	
BACON \$5	
AVOCADO \$5	

GLUTEN-FREE BUNS \$3

### THE CLUBHOUSE BURGER \$23

AMERICAN CHEESE, CARAMELIZED ONION,  
TOMATO, SHREDDED LETTUCE,  
SWEET BUN, THOUSAND ISLAND,  
HAND-CUT FRIES

## SMALL PLATES

FRENCHIE SALAD 15  
MIXED GREENS, SOFT HERBS, DIJON VINAIGRETTE

BARAVIAN PRETZEL 17  
EVERYTHING SPICE, DILL CREAM CHEESE

SWISS RACLETTE 18  
CAULIFLOWER, CORNICHONS,  
PICKLED MUSTARD SEED,  
PEARL ONION, SOURDOUGH

STEAMED MUSSELS 24  
TOMATO BROTH, CONFIT GARLIC,  
BASIL, FRENCH BAGUETTE

## DESSERTS

SEASONAL PIE A LA MODE 12  
VANILLA ICE CREAM, CINNAMON-SYRUP

## DRAFT BEER \$8

Devil's Path, IPA  
Catskill Brewing, NY 7.5%

Ball Lightning, Pilsner  
Catskill Brewing, NY 5%

Fur Bearing Trout, Pale Lager  
West Kill Brewing, NY 5%

Hex, Hazy IPA  
Upward Brewing, NY 6.66%

Darbee's Irresistible Pale Ale  
Catskill Brewing, NY 6.2%

Kaaterskill, IPA  
West Kill Brewery, NY 6%

## FEATURED BEER CANS \$8

\*full list of beers found in beverage menu\*

Sugar Weather, Maple Blonde Ale  
Upward Brewing w/ West Kill Brewing,  
NY 6%

Polished Pilsner, German Pilsner  
Return Brewing NY 5.2%

Maple Hill, Imperial Brown Ale  
West Kill Brewing, NY 8.8%

Fall Seasonal IPA  
Sloop Brewing, NY 6%

Black Dome, Imperial Raspberry Stout  
West Kill Brewing, NY 9.5%

Trickster, Dark Lager  
Arrowood Farms, NY 4.8%

## CIDERS \$8

Imperial Peach Cider  
Hudson Cider Co., NY 8.2%

Berry Dry, Strawberry Cider  
Rockland Cider Works, NY 6.6%