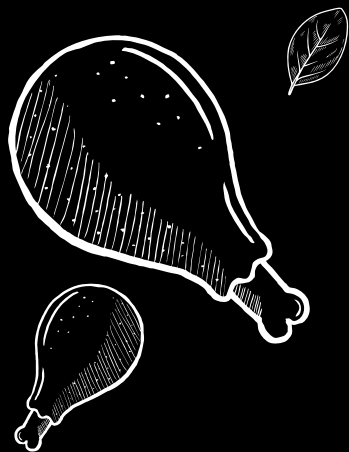




MENU



EAT A
BURGER
ITS GOOD
FOR THE
SOUL

APPETIZERS

Mac & Cheese Bites served with a chipotle aioli

Pepper & Monterrey Jack Cheese Bites **\$10.99**

Smoked Gouda, Bacon, & macaroni **\$11.99**

Mozzarella Sticks

Served with our house-made marinara **\$11.99**

Western Cowboy Corn Bites

Sweet corn kernels, jalapenos, cream cheese, & bacon – served with a chipotle aioli **\$11.99**

Fried Pickle Chips

Kosher dill coated in a tempura batter – served with a cucumber wasabi dressing **\$10.99**

Duck Drumette Wings (4 pcs)

Perfectly crispy and tender, tossed in a honey & chili infused teriyaki sauce **\$12.99**

Chicken Tenders (3 pcs)

Classic American staple, crispy and golden fried. Served with ff **\$12.99**

Alaskan Cod Fish & Chips (2 pcs)

quality beer battered Alaskan cod, served with fries and tartar sauce **\$17.99**

Crab Cakes (2 pcs)

Quality crab cakes served with a lemon tartar sauce and a sriracha mayo **\$13.99**

Wisconsin Cheese Curds

Wisconsin cheese blend, lightly battered and fried. Served with a chipotle aioli. **\$10.99**

Choice of Spicy or Normal

Basket of Fries

Regular French fries **\$7.99**

Seasoned Waffle ff, Seasoned Curly ff **\$8.99**

Beer Battered Onion Rings or Sweet Potato Fries **\$10.99**

Large Bavarian Pretzel

Large soft Bavarian pretzel, served warm with a side if house-made beer cheese dip & honey mustard **\$13.99**

Buffalo Chicken Rangoon Bites

served with a buffalo ranch sauce Buffalo style chicken breast, mozzarella, cream cheese, & Roquefort cheese **\$11.99**

Hot Honey & Pimento Pretzel Bites

Hot honey, cream cheese, mozzarella cheese, pimento peppers. Breaded and coated with lightly crushed pretzel bits. Served with our hot honey dipping sauce. **\$11.99**

Fried Cauliflower

Fried and battered cauliflower, tossed in any of our twenty-one different sauces. **\$13.99**

11-13 pcs

Mini Empanadas

Buffalo Chicken – buffalo seasoned chicken breast, cream cheese, celery, blue cheese & drizzled with a house-made buffalo buttermilk ranch sauce. **\$11.99**

or Steak & Cilantro – tender steak marinated with lime, garlic & cilantro and drizzled with a cucumber & wasabi dressing.



SALADS

Crispy BLT

spring mix blend, crispy bacon bits, tomatoes, battered & fried guacamole, guacamole, blue cheese crumbles, & side of blue cheese dressing **\$15.99**

Caprese Shrimp Salad

panko breaded & fried shrimp, spring mix blend, cherry tomatoes, fresh mozzarella, balsamic glaze drizzle & side of balsamic dressing **\$15.99**

Cranberry Walnut Salad

spring mix blend, fresh mozzarella, cucumbers, dried cranberries, walnuts, toasted sesame seeds, & side of raspberry vinaigrette. **\$15.99**

Cesar Salad

Italian style breaded chicken, spring mix Crispy Bacon, Shaved Parmesan, Parmesan Cheese Crisps & Garlic and Cheese Croutons & ceasar dressing **\$15.99**

Garden Salad

Spring Mix, Cherry Tomatoes, Cucumbers, Green Peppers, Mushrooms, Onions & Garlic and Cheese Croutons

Side **\$8.99**

Full **\$14.99**



BURGERS



The Classic Burger

lettuce, tomatoes, onions, & cheese

\$17.99

The Cowboy Burger

cheddar cheese, onion strings, smoked bacon, & BBQ sauce

\$19.99

The Thunder Burger

smoked pork belly, bacon, lettuce, tomatoes, onions, American cheese, & homemade Jack Daniels BBQ sauce

\$17.99

The Paradise Burger

seared Cajun spiced shrimp & Cajun spiced crab cake, colby jack cheese, & spicy sriracha mayo

\$21.99

The Smoked Mac & Cheeseburger

smoked gouda & bacon mac and cheese bites, smoked gouda cheese, smoked bacon, & homemade campfire sauce

\$18.99

The JD Burger

our homemade Jack Daniels whiskey infused BBQ sauce, smoked bacon, & sharp cheddar cheese

\$19.99

The Godfather

garlic butter toasted bun, fresh mozzarella, balsamic glazed sauteed mushrooms, & grilled pastrami

\$20.99

The New York Pizza Burger

garlic butter toasted bun, homemade marinara, fresh mozzarella, pepperoni, parmesan cheese, & fresh basil

\$19.99

The Crab Rangoon Burger

warm crab cream cheese, fried wonton strips, sweet chili Thai sauce

\$20.99

El Gordo Burger

jack cheese, pickled jalapenos, battered and fried avocado slices, chipotle mayo, & homemade salsa

\$19.99

The Buffalo Bill Burger

buffalo seasoned burger, American cheese, blue cheese crumbles, & lettuce

\$18.99

The Breakfast Over-Easy Burger

thick-cut peppered bacon, fried egg, lettuce, American cheese & ketchup

\$19.99

The Smoked Campfire Burger

house made campfire sauce, brown sugar glazed bacon, smoked gouda cheese, & fried onion strings

\$19.99

The Tex-Mex Burger

fried jalapenos, homemade salsa, jack cheese, lettuce, tom, & sriracha mayo

\$18.99

The Ghost Burger

fried spicy cheese curds, honey chili infused bacon, ghost chili jack cheese, our homemade ghost chili aioli, & Cajun style guacamole

\$20.99

The Philly Cheese Steak Burger

sauteed mushrooms, onions, green peppers, & sharp cheddar cheese

\$18.99

The Big Catch

quality beer battered Alaskan cod, lettuce, tomatoes, onions, & tartar sauce

\$15.99

The Avocado Picante Burger

guacamole, sriracha mayo, lettuce, tomatoes, & three colby jack cheese

\$18.99

The Mushroom, Onion, & Swiss Burger

sauteed mushroom, sauteed onions, & Swiss cheese

\$18.99



WELL DONE
20 MIN COOK-TIME

MED WELL
20 MIN COOK-TIME

MEDIUM

MED RARE

WAPPINGER'S EXCLUSIVE BURGERS

The Korean BBQ Burger

kimchi aioli, teriyaki glazed sauteed mushroom & cabbage, gochujang infused thick cut pork belly, & toasted sesame seeds

\$19.99

The Hawaiian Burger

Thick cut bacon, shaved parmesan cheese, grilled Korean BBQ infused pineapple, sauteed onions, & Swiss cheese

\$19.99

SUBSTITUTE

the regular ff for one of the following:

Seasoned Waffle,
Seasoned Curly \$2.99

Sweet Potate Fries,
Battered Onion Rings \$3.99

Tossed Garden
Salad \$4.99

SUBSTITUTE

any of the burgers for

Turkey Burger
0.99+

Garden Veggie Patty

Breaded Italian style
Chicken Cutlet

SUBSTITUTE

any of the buns for

Hearty Potato Bun
\$1.49

Pretzel Bun
\$1.49

Gluten Free Bun
\$2.49

SMASH IT! MAKE ANY BURGER A SMASH BURGER FOR **\$3.99 EXTRA**

COCKTAILS



liquid
therapy

Sweet Like Honey

Busker Irish Whiskey, fresh mint, fresh pineapple, pineapple puree, fresh lime juice, house-made wildflower honey, & ginger beer.

\$15.00

Smoked Old Fashioned

Fistful of Bourbon, Angostura Bitters, Orange Bitters, House-made old fashion barrel-aged bitters, House-made Orgeat Simple Syrup & Smoked with Applewood Chips.

\$14.00

The Vaquero

Illegal Mezcal, Yuzu, House-made Lemon & Ginger Simple Syrup, Pomegranate Juice, & Fresh Lime Juice

\$14.00

Love Potion No 9

Bombay Bramble Gin, Lychee Puree, Yuzu Puree, Pomegranate Juice, & House-made Mandarin Orange Simple Syrup

\$14.00

From Mexico with Love

Mi Campo Silver Tequila, Mango Puree, Fresh Lime Juice, Triple sec, rimmed with house made chili salt, & smoked with Applewood Chips

\$14.00

Peaches & Cream

Smoke labs Vodka, white peach puree, coconut puree, lime juice, apricot liqueur, & plum bitters.

\$15.00

The Loconut

Illegal Mezcal 1800 coconut tequila, Pomegranate, Cream of Coconut, fresh squeezed lime and topped with soda.

\$14.00

Brazilian Rose

Yaguro Cachaca blanco, Muddled Dragon fruit, Fresh Lime Juice, Guava Puree, & hibiscus and Rose bitters.

\$14.00

Mocha Espresso Martini

Smoke Labs Vodka, espresso cream liqueur, Miletti Coffee Liqueur, Fresh brewed espresso, & dark chocolate liqueur.

\$15.00

Prickly Margarita

Mi Campo Silver Tequila, triple sec, Prickly Pear Puree, house made habanero & sugar simple syrup, & served with a chili salt rim.

\$14.00

HOUSE WINES



Pinot Grigio	\$9.00
Prosecco (Maschio Brut)	\$10.00
Chardonnay	\$9.00
Moscato	\$9.00
Rosé	\$9.00
White Zinfandel	\$9.00
Merlot	\$9.00
Cabernet Sauvignon	\$9.00
Pinot Noir	\$9.00



WINE BOTTLES

Glass/Bottle

Prosecco, La Marca, Veneto, Italy	\$14 \$48
Fruity notes of juicy peach, honey, and ripe lemon	
Sauvignon Blanc, Kono, Marlborough, New Zealand	\$15 \$48
Vibrant fruit-driven with lemon zest, guava, and tropical passion fruit	
Chardonnay, Clos du Bois, California	\$14 \$44
Scent of warm apple pastry, with touches of honey and toasted oak, layers of pear and citrus zest.	
Cabernet Sauvignon, Brotherhood, Washingtonville NY	\$15 \$48
On the bouquet, black plums, tobacco and soft spicy aromas combine with smoky notes.	

NON-ALC DRINKS

Juice	\$3.50
Choice of Orange, Cranberry, pineapple, or Apple	
House made unsweetened Iced Tea	\$3.99
Fresh Brewed Coffee	\$2.99
Hot Chocolate	\$3.99
Fresh Vanilla Cappuccino	\$3.99
Hot Tea:	\$2.99
Choice of: Lipton tea bags, green tea, earl gray tea, Mandarin Orange & Spiced, or Lemon & Ginger Tea	

SODAS

Pepsi	\$3.99
Sierra-Mist	\$3.99
Ginger Ale	\$3.99
Orange	\$3.99
Mountain Dew	\$3.99
Pink Lemonade	\$3.99
Lemon Iced Tea	\$3.99

-UNLIMITED REFILLS



Wine
o'clock

CHICKEN WINGS



Level of Hotness

Small	\$8.99 (6 pcs)
Medium	\$13.99 (10 pcs)
Large	\$18.99 (14 pcs)

Large wings can be split between two flavors. Served in a sizzling platter. (All 3 peppers or higher don't get sizzling platter.)

Choice of Traditional or Boneless.

Hot Honey))

sweet honey notes with a cayenne pepper & ancho chilies

Classic BBQ

The classic sweet and unmistakable flavor of BBQ!

Jack Daniels BBQ

Our classic BBQ sauce infused with Jack Daniels Old No.7!

Smoked BBQ

Mesquite wood smoked & sweet, try this smokey BBQ!

Korean BBQ

Our twist on the classic teriyaki flavor!

Chipotle & Citrus BBQ))

A sweet & citrus flavored sauce, with a kick!

Deviled Mangoes))))

Our insanely hot devil's peppery sauce with mangoes!

Devil's Hot))))

Made with one of the hottest peppers on earth, "the ghost chili".

Chili Gochujang))

Spicy Asian gochujang sauce with a hint of sweetness.

Nashville Hot))

A peppery and smoky hot sauce!

Sweet Chili Tahi)

Asian inspired sauce with sweet & spicy flavors, making this the perfect wing sauce.

Caribbean Jerk (Dry Rub)

Mix of spices & sun-dried red peppers combined to create a savory flavor!

Ragin Cajun (Dry Rub)

This Louisiana seasoning has just the right amount of kick!

Bourbon & Spice)

Blend of aged, sweetened bourbon & aged dry peppers!

Lemon & Pepper (Dry Rub)

A blend of citrus and black pepper!

Buttery Garlic Parmesan

A blend of roasted garlic, parmesan cheese with melted butter!

Stinging Honey Garlic)

Classic honey garlic flavor kicked up a notch with red cayenne peppers.

Carolina Gold BBQ

Original South Carolina gold sauce. Tangy, sweet, & a light amount of heat, with a hit of a smoky flavor!

Hot))

Traditional buffalo wings, just the right amount of heat!

Mild)

Our Traditional buffalo wings, with half the heat

Mexican Hot))))

Made with green chilies and aged cayenne peppers

Wappingers Exclusive Flavor

Applewood Bacon Infused BBQ:

Sweet and tangy flavor highlighted with rich notes of savory bacon and sweet apple.



VEGETARIAN MENU

Vegetarian Wings (6 pcs) \$12.99

Plant based protein, fully vegetarian nuggets. Can be tossed in any of our 21 different wing sauces. (See wing section for wing flavour options)

Veggie Burger \$15.99

Garden fresh veggie patty, lettuce, tomatoes, onions & choice of cheese

Vegan Crispy Chicken Burger \$18.99

Vegan option (chickpea based veggie patty, breaded and fried), lettuce, tomatoes & onion & served on a vegan bun.

Fried Cauliflower Fried and battered cauliflower, tossed in any of our twenty-one different sauces.

11-13 pcs \$13.99



DESSERT

Gourmet Turtle Cheesecake \$9.99

Gourmet New York cheesecake, drizzled with a sea-salt caramel sauce, topped with candied pecans & a graham cracker crust

Chocolate Bombe \$8.99

Rich Chocolate Cake Base, topped with layers of white chocolate & milk chocolate mousse. Covered in a chocolate ganache drizzled with rich white & dark chocolate.

Raspberry Lemon Drop Cake \$8.99

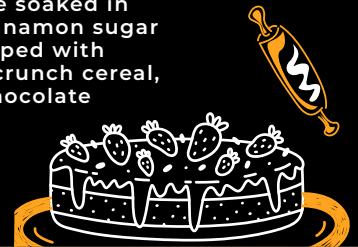
Vanilla genoise, lemon mousse, European raspberry preserves, lemon glaze & white chocolate curls.

Tiramisu \$7.99

Layers of sponge cake soaked in rum and coffee sandwiched between layers of mascarpone mousse, dusted with light coffee and a dark chocolate drizzle.

Cinnamon Toast Crunch Tres Leche Cake \$10.99

Two layers of sponge cake soaked in cinnamon cereal milk, cinnamon sugar whipped cream icing, topped with crushed cinnamon toast crunch cereal, & drizzled with a white chocolate sauce.



CIDER'S



Awestruck Ciders / Honeycomb \$10.00
Cider - Sweet / 7% ABV / 210 CAL / Sidney, NY 16 oz can



Cider - Sweet / 7% ABV / 210 CAL / Sidney, NY \$8.00
Cider - Other Fruit / 5% ABV / 150 CAL / Sebastopol, CA 12 oz can



Nine Pin Cider / Nine Pin Signature \$9.00
Cider - Traditional / 6.7% ABV / 201 CAL / Albany, NY 12 oz can



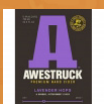
McKenzie's Hard Cider / Black Cherry \$8.00
Cider - Other Fruit / 5% ABV / 150 CAL / West Seneca, NY 12 oz can



Angry Orchard Cider / Crisp Apple \$8.00
Cider - Sweet / 5% ABV / 190 CAL / Walden, NY 12 oz can



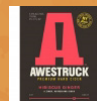
Angry Orchard Cider / Rosé \$8.00
Cider - Rosé / 5.5% ABV / 170 CAL / Walden, NY 12 oz can



Awestruck Ciders / Lavender Hops \$10.00
Cider - Dry / 6.9% ABV / Newburgh, NY 16 oz can



Awestruck Ciders / Apples and Pears \$9.00
Cider - Sweet / 5.5% ABV / 165 CAL / Sidney, NY 16 oz can



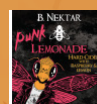
Awestruck Ciders / Hibiscus Ginger \$10.00
Cider - Sweet / 6.8% ABV / 204 CAL / Sidney, NY 16 oz can



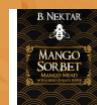
Artifact Cider Project / Jalsa (Alphonso Mango Cider) \$11.00
Cider - Sweet / 6.8% ABV / 204 CAL / Sidney, NY 16 oz can



Artifact Cider Project / Feels Like Home Extra Juicy (Home Sweet Home) \$10.00
Cider - Sweet / 5% ABV / 150 CAL / Northampton, MA 16 oz Can



B. Nektar Meadery / Punk Lemonade \$10.00
Punk Lemonade (Strawberry) 12 oz Can
Zombie Killer (Honey & Cherry)
Death Unicorn (Black Current)



B. Nektar Meadery / Mango Sorbet \$12.00
Mead - Session / 6% ABV / 180 CAL / Ferndale, MI 16 oz can



Cider Creek Hard Cider / Cran-Mango Saison \$9.00
Cider - Traditional / 6.9% ABV / 207 CAL / Canisteo, NY 12 oz can



Stormalong Cider / Red Skies At Night-Passion fruit/Hibiscus \$11.00
Cider - Rosé / 5.5% ABV / 165 CAL / Sherborn, MA 16 oz can

SOUR CHEERS!



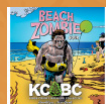
Clown Shoes Fruitarian - Raspberry/Blood Orange \$9.00
Sour - Fruited / 5.2% ABV / 16 oz
Boston, MA can



Voodoo / Lacto-Kooler (Red) \$11.00
Sour - Fruited Berliner Weisse / 16 oz
5.5% ABV / Meadville, PA can



Wayward Lane / Merlin In Berlin: Pink Guava \$13.00
Sour - Fruited Berliner Weisse / 16 oz
ABV / 120 CAL / Schoharie, NY can



KCBC - Kings County Brewers Collective / Beach Zombie \$13.00
Sour - Other / 5.5% ABV / 16 oz
10 IBU / Baltimore, MD can



SingleCut Beersmiths / Kim Hibiscus Sour \$12.00
Sour - Fruited Berliner Weisse / 16 oz
5.5% ABV / Meadville, PA can



Mortalis / DemiHydra | Rainbow Sherbert \$14.00
Sour - Fruited / 5% ABV / 16 oz
150 CAL / Avon, NY can



Prairie Artisan Ales / Tiny Esses \$11.00
Sour - Other / 5.9% ABV / 12 oz
177 CAL / Krebs, OK can



Froth / Naked Lollipop: Loganberry \$13.00
Sour - Fruited / 7.2% ABV / 16 oz
216 CAL / Buffalo, NY can



Thin Man / Minkey Boodle \$12.00
Sour - Smoothie / 5% ABV / 16 oz
Doral, FL can

WHEAT BEERS

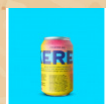
A "wheat beer" refers to really any beer where a substantial portion of the grain used in brewing is wheat.



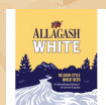
Une Année / Tripel \$11.00
Belgian Tripel / 8.7% ABV / 16 oz
32 IBU / 261 CAL / Niles, IL can



Grimm Artisanal Ales / Grimm Weisse \$9.00
Wheat Beer - Hefeweizen / 5.5% ABV / 16 oz
165 CAL / Brooklyn, NY can



VBDCK / Kerel Paradise Ale (Passion Fruit & Pineapple) \$9.00
Blonde / 5% ABV / 12 oz
8 IBU / 150 CAL / Temse, Vlaams Gewest can



Allagash / Allagash White \$9.00
Wheat Beer - Witbier / 5.2% ABV / 12 oz
13 IBU / 156 CAL / Portland, ME bottle



Blue Moon / Belgian White \$8.00
Wheat Beer - Witbier / 5.4% ABV / 12 oz
9 IBU / 168 CAL / Denver, CO bottle



Lagunitas / A Little Sumpin' Sumpin' Ale \$9.50
IPA - White / 7.5% ABV / 12 oz
52 IBU / 224 CAL / Petaluma, CA can



Brouwerij St. Bernardus / Abt 12 \$14.00
Belgian Quadrupel / 10% ABV / 12 oz
20 IBU / 300 CAL / Poperinge, Vlaams Gewest bottle



Beer

DRAFT MENU

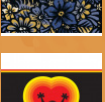
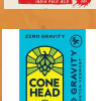


SCAN FOR MENU

DOMESTIC & IMPORT BEERS

Grupo Modelo Modelo Especial	\$7.00	Heineken Heineken	\$7.00
Lager - Mexican / 4.4% ABV / Mazatlan, Sinaloa	12 oz bottle	Lager - Pale / 5% ABV / Zoeterwoude, Zuid-Holland	12 oz bottle
Pabst Pabst Blue Ribbon	\$6.00	Grupo Modelo Corona Extra	\$7.00
Lager - American / 4.8% ABV / San Antonio, TX	16 oz can	Lager - Mexican / 4.5% ABV / Mazatlán, Sinaloa	16 oz can
Stella Artois Stella Artois N.A.	\$7.00	Anheuser-Busch Michelob ULTRA	\$6.50
Non-Alcoholic Beer - Lager / 0.05% ABV / Leuven, Vlaanderen	12 oz bottle	Lager - American Light / 4.2% ABV / St. Louis, MO	12 oz bottle
Stella Artois Stella Artois	\$7.00	Coors Coors Light	\$6.50
Pilsner - Other / 5% ABV / Leuven, Vlaanderen	12 oz bottle	Lager - American Light / 4.2% ABV / Golden, CO	12 oz bottle
Grupo Modelo Corona Light	\$7.00	Anheuser-Busch Bud Light	\$6.50
Lager - Mexican / 4.1% ABV / Mazatlán, Sinaloa	12 oz bottle	Lager - American Light / 4.2% ABV / St. Louis, MO	12 oz bottle
Heineken Heineken Light	\$7.00	Anheuser-Busch Budweiser	\$6.50
Lager - American Light / 3.3% ABV / Zoeterwoude, Zuid-Holland	12 oz bottle	Lager - American / 5% ABV / St. Louis, MO	12 oz bottle

IPA'S

	Aspire / Favor	\$11.00		Zero Gravity / Madonna	\$11.00
	IPA - Imperial / 8% ABV / 240 CAL / Middletown, NY	16 oz can		IPA - Imperial / 8% ABV / 90 IBU / 240 CAL / Burlington, VT	16 oz can
	übergeek / a casualty of circumstance	\$9.00		Fiddlehead / Fiddlehead IPA	\$10.00
	IPA - American / 6.4% ABV / 192 CAL / Riverhead, NY	16 oz can		IPA - American / 6.2% ABV / 53 IBU / 186 CAL / Shelburne, VT	16 oz can
	Catskill / Devil's Path IPA	\$10.00		Community Beer Works / Single Order	\$9.50
	IPA - American / 7.5% ABV / 225 CAL / Livingston Manor, NY	16 oz can		IPA - New England / 7% ABV / 210 CAL / Buffalo, NY	16 oz can
	Lawson's Finest Liquids / Sip of Sunshine	\$11.00		Newburgh / GigaBoss	\$11.00
	IPA - Imperial / 8% ABV / 65 IBU / 240 CAL / Waitsfield, VT	16 oz can		IPA - Imperial / 9% ABV / 70 IBU / 270 CAL / Newburgh, NY	16 oz can
	Sloop / Juice Bomb	\$10.00		Notch / Left of the Dial IPA	\$8.00
	IPA - New England / 6.5% ABV / 195 CAL / Hopewell Junction, NY	16 oz can		IPA - Session / 4.3% ABV / 129 CAL / Salem, MA	12 oz can
	Woodstock / Endless Cycle	\$10.00		KCBC - Kings County Brewers Collective / A Tale of Two Kitties	\$12.00
	IPA - New England / 6.7% ABV / 201 CAL / Phoenixia, NY	16 oz can		IPA - New England / 7.2% ABV / 216 CAL / Brooklyn, NY	16 oz can
	Industrial Arts / Torque Wrench	\$12.00		SingleCut Beersmiths / 18-Watt IPA	\$10.00
	IPA - Imperial / 8.2% ABV / 246 CAL / Beacon, NY	16 oz can		IPA - New England / 6.5% ABV / Hopewell Junction, NY	16 oz can
	Industrial Arts / Wrench NEIPA	\$9.00		Wayward Lane / Multiflora:Late Harvest (Wildflower Honey IPA)	\$13.00
	IPA - American / 7.5% ABV / Dewey Beach, DE	16 oz bottle		IPA - New England / 6.5% ABV / 195 CAL / Schoharie, NY	16 oz can
	Equilibrium / MC²	\$12.00		Aslin / The Passion of Johann	\$13.50
	IPA - Imperial / 8% ABV / 65 IBU / 240 CAL / Middletown, N	16 oz can		IPA - Imperial / 9.4% ABV / 282 CAL / Alexandria, VA	16 oz can
	Lagunitas / IPA	\$9.00		Toppling Goliath / Pseudo Sue	\$10.00
	IPA - American / 6.2% ABV / 51 IBU / 187.50 CAL / Petaluma, CA	12 oz draft		Pale Ale - American / 5.8% ABV / 45 IBU / 174 CAL / Decorah, IA	16 oz can
	Zero Gravity / Conehead	\$9.00			
	IPA - American / 5.7% ABV / 49 IBU / 171 CAL / Burlington, VT	16 oz can			

PILS & LAGER



New Belgium / Fat Tire Ale **\$9.00**
Blonde / 5.2% ABV / 15 IBU / 160 CAL
/ Fort Collins, CO 16 oz can



Catskill / Ball Lightning Pilsner **\$8.50**
Pilsner - Czech / 5% ABV / 150 CAL /
Livingston Manor, NY 16 oz can



Aspire / Widmen **\$10.00**
Pilsner - German / 5.5% ABV / 165
CAL / Middletown, NY 16 oz can



Urban Artifact / Capy Snacks - Fruit Punch **\$9.00**
Stout - Pastry / 7.2% ABV / 216 CAL /
Cambridge, MD 12 oz can



Narragansett / Narragansett Lager **\$7.00**
Lager - American Pre-Prohibition /
5% ABV / 12 IBU / 150 CAL / Province,
RI 12 oz can



Mill House / Köld One **\$8.50**
Kölsch / 4.6% ABV / 19 IBU / 138 CAL
/ Poughkeepsie, NY 12 oz can



Brooklyn / Brooklyn Lager **\$8.00**
Lager - Vienna / 5.2% ABV / 33 IBU /
170 CAL / Brooklyn, NY 12 oz can



Samuel Adams / Boston Lager **\$8.00**
Stout - Irish Dry / 4.2% ABV / Saint
James' Gate, Leinster 12 oz can



Woodstock / Baby Dragon **\$9.00**
Pale Ale - New England / 5.5% ABV /
165 CAL / Phoenixia, NY 16 oz can



Schilling Beer / Alexandr **\$8.50**
Pale Ale - American / 5.6% ABV / 38
IBU / 180 CAL / Chico, CA 12 oz can



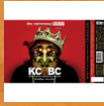
Paradox / Pilsner **\$9.00**
Pilsner - German / 5.5% ABV / 25 IBU
/ 165 CAL / North Hudson, NY 16 oz bottle



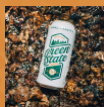
Sierra Nevada / Pale Ale **\$9.50**
Pilsner - Czech / 5% ABV / 25 IBU /
150 CAL / Littleton, NH 16 oz can



Wild East / Wild East Lager **\$9.00**
Lager - Other / 4.5% ABV / 20 IBU /
135 CAL / Brooklyn, NY 12 oz can

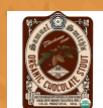


KCBC - Kings County Brewers Collective / Notorious BRD **\$11.00**
Pilsner - German / 4.8% ABV / 144
CAL / Brooklyn, NY 16 oz can



Zero Gravity / Green State Lager **\$8.00**
Pilsner - Other / 4.9% ABV / 25 IBU /
147 CAL / Burlington, VT 12 oz bottle

STOUT BEERS



Samuel Smith / Organic Chocolate Stout **\$9.00**
Stout - Other / 5% ABV / 28 IBU / 150
CAL / Tadcaster, North Yorkshire 12 oz bottle



Prairie Artisan Ales / Bomb! **\$14.00**
Stout - Imperial / 13% ABV / 65 IBU /
390 CAL / Krebs, OK 12 oz bottle



Lough Gill / Ben Bulben (Chocolate) **\$11.00**
Stout - Milk / 6% ABV / 180 CAL /
Sligo, County Sligo 16 oz can



Lough Gill / Chuckee Larmz **\$13.00**
Stout - Imperial / 9.1% ABV / 273 CAL
/ Sligo, County Sligo 16 oz can



WeldWerks / Little Man Salted Oreo Stout **\$13.00**
Belgian Tripel / 8.7% ABV / 32 IBU /
261 CAL / Niles, IL 16 oz can



Keegan Ales / Mother's Milk **\$10.00**
Stout - Milk / 5% ABV / 150 CAL /
Kingston, NY 16 oz can



Mill House / Velvet Panda **\$10.00**
Stout - American / 5.2% ABV / 44
IBU / 156 CAL / Poughkeepsie, NY 12 oz can



20% GRATUITY
WILL BE ADDED AUTOMATICALLY
TO PARTIES
OF 6 OR GREATER