

## 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
PROVOLONE \$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

### SMOKED EGGPLANT DIP 16

FAIRYTALE EGGPLANT, SUMAC, LABNEH,  
PARSLEY, LAVASH

## DESSERTS

COOKIES & VANILLA ICE CREAM 10

## DRAFT BEER \$6

Hex, Hazy IPA

Upward Brewing, NY 6.66%

Recurrence III, Brett Pale Ale

Wayward Brewing, NY 6%

Base Camp, Lager

Upward Brewing, NY 6%

Shadowtricks, Smoked Helles Lager

Wayward Brewing, NY 5.4%

HELLR, Maibock

Upward 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