

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

CRISPY WINGS 17
BUFFALO SAUCE & BLUE CHEESE AIOLI

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

CRISPY BRUSSELS 13
PANCETTA, SMOKED MAPLE, PECANS

DESSERTS

CHOCOLATE CHIP COOKIES &
VANILLA ICE CREAM 10

DRAFT BEER \$6

G'Suffa, Marzenbier
Upward Brewing, NY 6%

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

Shadowtricks, Smoked Helles Lager
Wayward Brewing, NY 5.4%

Supernature, Beet Saison
Wayward Brewing, NY 4.8%

Endless Cycle, IPA
Woodstock Brewing, NY 6.7%

Super Cheers, Festbier
Return Brewing, NY 5.5%

CANNED BEER \$6

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

Forte, Kolsch
Wayward Brewing, NY 5.2%

Fishin' Buddy, Lager
Upward Brewing, NY 5.4%

Creekside, Raspberry Sour
Westkill Brewing, NY 4.5%

Buck Fever, Vienna Lager
West Kill Brewery, NY 5.2%

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

CIDERS \$6

Rockland Cider Works
Hard Cider, NY 6.6%
Rob Rod's Snack Time, Peanut Butter