

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	
PICKLED JALAPEÑO \$1	DIJON
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

DESSERT

SNICKERDOODLE COOKIES &
VANILLA ICE CREAM 10

DRAFT BEER \$6

Oktoberfest Lager
Sloop Brewing, NY 5.5%

Base Camp, Lagerbier
Upward Brewing, NY 6%

Super Cheers, Festbier
Return Brewing, NY 5.5%

Duck Camp, IPA
West Kill Brewing, NY 6.5%

Grodziskie, Polish Style Smoked Lager
Wayward Brewing, NY 3.2%

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

FEATURED CANNED BEER \$6

see beverage menu for the full beer & cider selection

'No Pumpkin, Fall Seasonal IPA
Sloop Brewing, NY 6%

Hollow Ground, Coffee Stout
Wayward Brewing, NY 7.5%

Yellow Sally, Summer Ale
Catskill Brewery, NY 4.6%

Creekside, Raspberry Sour
Westkill Brewing, NY 4.5%

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

Leave It Be, English Dark Mild Ale
with oak and maple leaves
West Kill Brewing, NY 5.2%

CIDERS \$6

Rockland Cider Works
Hard Cider, NY
Rob Rod's Snack Time, Peanut Butter 6.6%
Dry Run, Apple Cider 6.5%