

# LUNCH MENU

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## SHARED PLATES

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### CHIPS & DIP \$7

hand cut chips, French onion dip

### TAVERN CURDS \$13

Wisconsin fried cheese curds with BBQ pulled brisket, chipotle-lime crema

### ROSEMARY WINGS \$13

rosemary, garlic & lemon marinated wings with our signature shake seasoning

### SLAB BACON \$13

thick cut bacon, apricot molasses glaze

### SPINACH ARTICHOKE

### FLATBREAD \$16

garlic butter flatbread topped with spinach-artichoke dip, three cheese blend, and grilled red onion

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## SALADS

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*Add shrimp or chicken \$7*

### MIXED GREENS \$8

mixed greens, grape tomatoes, red onion, balsamic

### CAESAR \$8

romaine, house croutons, shaved parmesan, lemon Caesar dressing

### ROMAINE WEDGE \$14

bacon, tomato, blue cheese, red onion

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## KIDS MENU \$8

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*Served with fries or tater tots*

### CHICKEN FINGERS

### MAC N CHEESE

### CHEESEBURGER



AT ASH BROOK GOLF COURSE

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## HANDHELDS

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*Served with house chips | Add salad or fries \$2*

### ROASTED VEGGIE WRAP \$14

Grilled Portobello, caramelized onions, roasted red peppers, mixed greens, balsamic glaze

### CHICKEN SALAD WRAP \$15

Rotisserie chicken, celery, lettuce, tomato, onion, bacon, mayo, served in a whole wheat wrap

### BUFFALO TENDER MELT \$15

Buffalo-tossed buttermilk tenders, cheddar cheese, cool ranch mayo, lettuce, tomato, onion, served on grilled Texas toast

### ASH BROOK BURGER \$16

Certified Angus Beef burger, white cheddar, lettuce, tomato, onion, remoulade, served on a brioche bun

### OVERNIGHT BRISKET \$16

Cracked pepper crust brisket, onion rings, house BBQ sauce, served on a brioche bun

### TURKEY BURGER \$17

Arugula, tomatoes, onion, avocado, provolone, chipotle-lime crema brioche

### OPEN-FACED SURF SALAD SANDWICH \$20

Maine lobster, shrimp salad, chopped celery, onion, lettuce, tomato, served on Texas Toast



# DRINK MENU

## BEER

<b>DOMESTIC</b>	<b>\$6</b>
BUDWEISER	
BUD LIGHT	
YUENGLING	
MILLER LITE	
COORS LIGHT	

<b>IMPORT/PREMIUM</b>	<b>\$7</b>
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BLUE MOON	
CORONA	
CORONA PREMIER	
SAM ADAMS	
STELLA ARTOIS	
HEINEKEN	
HEINEKEN 0.0	
GUINNESS	
MICHELOB ULTRA	

<b>CRAFT</b>	<b>\$9</b>
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DOGFISH HEAD 60 MINUTE IPA	
GOOSE ISLAND IPA	
NEW BELGIUM BREWING FAT TIRE	
HIGH NOON HARD SELTZER	

## ON TAP

HI-NEIGHBOR NARRAGANSETT	\$6
COORS LIGHT	\$6
KONA BIG WAVE	\$7
SAM ADAMS OCTOBERFEST	\$7
GOLDEN ROAD MANGO-CART	\$7
WHEAT ALE	
DOWNEAST CIDER	\$7
ELYSIAN BREWING SPACE DUST IPA	\$7
KENTUCKY BOURBON BARREL ALE	\$9

## COCKTAILS

<b>PRIVATE MANHATTAN</b>	<b>\$13</b>
Catskills Private Barrel Rye, Luxardo Cherry Liqueur, bitters, drunken cherry	
<b>RIGI SPRITZER</b>	<b>\$13</b>
Tequila, Champagne and Rigi	
<b>STATESIDE MULE</b>	<b>\$12</b>
Stateside vodka, ginger beer, lime juice	
<b>MALIBU SUMMER SUNSET</b>	<b>\$12</b>
Malibu, Vodka, Peach Schnapps, grenadine, orange juice, pineapple juice	
<b>TAVERN TRANSFUSION</b>	<b>\$12</b>
Stateside vodka and Red Bull topped with grape juice	
<b>BOURBON ICED TEA</b>	<b>\$8</b>
Fresh brewed black tea and Bourbon	

## WINE

RED	Glass Bottle
HOUSE RED	8
<i>Merlot or Cabernet Sauvignon</i>	
CRANE LAKE PINOT NOIR	8 24
TERRAZAS DE LOS ANDES	8 24
ALTOS DEL PLATA MALBEC	
RIUNITE LAMBRUSCO	8 24
THE VELVET DEVIL MERLOT	9 26
SANTA RITA CABERNET SAUVIGNON	10 24
ESSENCE PINOT NOIR	10 38
THOMAS BARTON RESERVE BORDEAUX	12 34
COOPER AND THEIF RED BLEND	12 45
BOURBON AGED	
ROBERT MONDAVI BOURBON AGED	14 38
CABERNET SAUVIGNON	
WHITE	G B
HOUSE WHITE	8
<i>Chardonnay, Pinot Grigio, Moscato</i>	
CHATEAU STE MICHELLE REISLING	8 24
RAPAURA SPRINGS SAUVIGNON BLANC	8 32
FRANCO AMOROSO PINOT GRIGIO	10 32
OYSTER BAY SAUVIGNON BLANC	11 42
BREAD AND BUTTER CHARDONNAY	12 34
ROSÉ	G B
HOUSE ROSÉ	8
<i>White Zinfandel</i>	
PIANO PIANO ROSÉ	8 24
GAMBINO PROSECCO	9
WHISPERING ANGEL ROSÉ	10 32