



LUNCH & DINNER

APPETIZERS

vegetable wonton peppers, shiitake mushroom, leek, carrot, cabbage, sweet and sour sauce	\$10
beer and cheese pairing orange marmalade, bourbon almonds, honey peppercorn bacon jam	14
house-made pretzels caraway salt, spicy mustard, cheese fondue	10
calamari marinara and lemon aioli	13
grilled wings garlic-parmesan buffalo sauce, blue cheese	13
cozy pigs andouille sausage, apple, pistachio, chipotle sweet potato sour cream, aleppo chili burnt honey	13
smoked short rib tortilla, pico verde, pickled cabbage, oaxaca cheese, tomatillo, roasted radish	13
baba ghanoush eggplant tapenade, grilled shishito peppers, romanesco, lavash	10
paella saffron rice, andouille sausage, shrimp, mussels, bell pepper, cherry tomato	14
jalapeno poppers goat cheese, tomato jam, smoked onion	11
soup of the day	5/7

SALADS

beet baby greens, oranges, red onion, blue cheese, pistachio, duck prosciutto	7/12
peach blackberry, goat cheese, cashew, shallot, mezza spring mix, brown sugar brandy vinaigrette	7/12
caesar baby romaine, parmesan, anchovy, roasted garlic crostini	7/12
add chicken, calamari, salmon or shrimp to any salad above	@ 5
tuna pepper-crusting, fennel, green beans, radish, hard boiled egg, potatoes, mustard	14
hanger steak kale, black bean salad, bell pepper, salsa roja, chimichurri	14

SIDES

fries	4
house made tater tots cheddar cheese curds, pickled jalapeno, bacon sour cream	7
fried heirloom tomato feta, pea leaf, basil, red radish, aged balsamic	6
butternut hummus stewed figs, cinnamon roasted walnut, golden raisin, grilled flatbread	7
house chips barbecue spice	3



ENTREES

braised oxtail whipped potato, apricot, green beans, almonds	22
semolina gnocchi kale, cauliflower, brussels sprouts, goat cheese	18
roasted chicken breast prosciutto, summer squash, asparagus, beech mushroom, lemon, herb	22
pappardelle sweet and spicy sausage, pecorino, snap pea, heirloom tomato, fennel	21
fish and chips beer battered cod, cole slaw, tartar, fries	18
pineland farms new york strip pepper crusted, charred tomato, onions, pomme frites, balsamic	30
sea bass pork belly, green lentil, baby carrots, leeks, mustard coulis	25

SANDWICHES

turkey blt smoked bacon, bibb lettuce, tomato, cracked pepper mayonnaise	13
korean bbq chicken buttermilk fried chicken, red bell pepper, watermelon radish, watercress, cashew	13
salmon sliders apple-horseradish conserve, prosciutto, onion ring, rosemary aioli	13
shrimp po'boy beer battered shrimp, jalapeno slaw, baby romaine, tomato, remoulade	14
vegetarian banh mi tempura maitake mushroom, pickled carrots, daikon, jalapeno, peppadew, sriracha aioli	11
triumph burger pineland farms grass-fed beef, pickle, fries	15

add on @ 1 ea.

american, cheddar, pepper jack, swiss, mozzarella, blue, bacon, grilled onions, mushrooms, jalapeno, fried egg

all sandwiches served with your choice of chips or house salad

fries available @ 1 ea.

DESSERTS

creme brulee	7.5	One check per table
citrus, vanilla, cardamom, blueberries		20% gratuity will be added for parties of 8 or more
cookie pie	7.5	AmEx / Visa / MasterCard / Discover
white and dark chocolate, pecan, honey vanilla milkshake		T-shirts, Sweatshirts, Hats, Gift Cards
flourless chocolate cake	8	Beer to Go: Half-gallon growlers \$20/\$15 Refill
hazelnuts, poached pear, mexican cocoa		Brewery tours available by appointment
fried churro	7.5	Triumph Brewing Company is available for corporate and private parties
vanilla-cinnamon pastry cream, cacao nib cookie, coffee ice cream		Private Training & Seminar Space with State-of-the-Art Audio/Visual