



LUNCH & DINNER

APPETIZERS

mushroom soup shiitake, cremini, bacon, leeks, chive oil	\$4	6
deviled eggs smoked bacon, creamed leeks		8
flatbread sweet potato, pancetta, brussels sprouts, blue cheese, spiced pepitas		12
house-made pretzels sea salt, beer mustard, white cheddar fondue		8
calamari marinara and lemon aioli		12
stuffed shishito pepper blue cheese, ricotta cheese, fennel-tarragon marmalade		10
mussels andouille sausage, smoked tomato, fennel, baby spinach		12
nachos beef ragout, roasted peppers, tomatillos, escabeche, mornay sauce		11
loaded tater tots roasted shishito peppers, fried cheddar cheese curds, chorizo, poblano cream cheese		10
wings buffalo sauce, blue cheese		11
cozy piggies whiskey-fennel sausage, mustard aioli, honey drizzle		12
hummus falafel, harissa, cucumber yogurt, za'atar, pita		11

SALADS

caesar baby romaine, white anchovy, parmesan, crouton, caesar dressing		5/10
waldorf chicken, raisins, apple, walnut, celery root, endive, bacon aioli		7/12
harvest acorn squash, kale, farro, goat cheese, cranberry, hazelnut vinaigrette		6/11
roasted carrot baby carrots, spinach, chermoula, chickpeas, feta, sesame vinaigrette		6/11
add chicken, calamari, salmon or shrimp to any salad above @ 5		

SIDES

fries	4
sweet potato fries	4.5
roasted shishito peppers, sea salt	5
truffled parmesan potatoes	5
house chips	3



ENTREES

paella shrimp, clams, mussels, calamari, chorizo, sofrito	23
mascarpone gnocchi english peas, roasted tomato, radish, herb ricotta	18
salmon apple-beet chutney, mint, black quinoa, swiss chard, goat cheese	24
chicken and waffles honey jalapeno butter, cipollini onion, bacon, thyme gravy, fried egg	21
fish and chips beer battered cod, cabbage slaw, house-made tartar, fries	18
pierogi pastrami short rib ragout, pickled cabbage, creamy horseradish	22

SANDWICHES

bratwurst sauerkraut, beer mustard, caramelized onions	12
falafel pickled beets, cucumber, shallots, red pepper-almond puree, goat cheese yogurt, pea leaves	12
porchetta pork belly, vampire slayer cheese, broccoli rabe, thyme, lemon caper aioli	13
turkey burger cheddar, pancetta, hash brown, onion marmalade, truffle aioli	14
lettuce wraps korean barbecue chicken, sticky rice, carrots, radish, red onion, cashews	12
smoked brisket pickled vegetable slaw, cilantro, jalapeno, sweet basil aioli	13
triumph burger short rib, chuck, brisket blend, pickle, fries	14

add on @ 1 ea.

american, cheddar, pepper jack, provolone, goat, swiss, blue, bacon, fried egg, caramelized onion, mushroom

all sandwiches served with your choice of chips, caesar or house salad

substitute fries @ 1 ea.

DESSERTS

Triumph Cookie Pie \$8

Chocolate chip cookie, peanut butter chips, vanilla ice cream, chocolate and peanut butter sauce, chocolate milk.

Tiramisu \$8

Vanilla genoise, mascarpone, dark cocoa, kahlua, brandy, espresso.

Chocolate Torte \$8

Chocolate mousse, dark chocolate, ganache, blackberry coulis.

Warm Apple Cobbler \$8

Golden raisins, crown royal apple, cinnamon, nutmeg, rolled oats.

House-Made Ice Cream \$7.5

Please ask your server for today's selection.

One check per table

20% gratuity will be added for parties of 8 or more

AmEx / Visa / MasterCard / Discover

T-shirts, Sweatshirts, Hats, Gift Cards

Beer to Go: 64 and 32 ounce growlers available. Please ask your server for more information.

Brewery tours available by appointment

Triumph Brewing Company is available for corporate and private parties