



DRAFTS \$3 (5 oz.) - \$5.50 (10 oz.) - \$8 (16 oz.)

Keller Pils 4.6% ABV
Unfiltered German Pilsner
Crisp - Clean - Fresh

American Pale Ale 5.4% ABV
Classic hoppy American Ale
Floral - Grapefruit - Passion Fruit

Munich Dunkel 5.3% ABV
Malty, dark German Lager
Smooth - Bready - Hint of Chocolate

Porter 4.7% ABV
Dark, roasted English Ale
Coffee - Chocolate

Bengal Gold IPA 6.9% ABV
American IPA
Orange - Pine - Assertive

Hefeweizen 5.2% ABV
German wheat beer
Refreshing - Banana - Clove

Svetle Vycepní Pivo 4.1% ABV
Czech Session Pilsner
Bready - Refreshing - Hoppy Finish

WINE

Pinot Grigio Maison Nicolas
Italy \$8/30

Chardonnay Julia James
California \$9.5/36

Riesling Loosen Saint M
Pfalz \$9/35

Sauvignon Blanc Clifford Bay
Marlborough \$9.5/36

Sparkling

Gran Baron Brut
Spain 187ml. \$11

Merlot Tunnels of Elm
California \$8/30

Malbec Fabre "Trilogie"
Mendoza \$9/35

Pinot Noir Julia James
California \$10/38

Rosé

Cellier des Dauphins
Côtes Du Rhône \$9/35

CIDER

Iron Bound Original (16oz.)
A sessionable blend of fresh-pressed
bittersweet and sweet apples. 8

Iron Bound Highlands Farmhouse (16oz.)
Complex - Dry - Funky 8

SMALL PLATES

House Pretzels cheese fondue, whole-grain mustard,
caraway salt 10

Mezze Plate hummus, romesco, pickled peppers, olives,
feta, flat bread 15

Seafood Misto calamari, shrimp, peppers,
calabrian chili aioli 16

Lollipop Chicken Wings house hot sauce, blue cheese 14

LARGE PLATES

Chopped Salad heirloom tomato, cucumber, egg, blue cheese,
fried shallot, avocado ranch 15
add salmon @ \$8, or chicken @ \$6

Beet Salad shaved fennel, orange, radish, hazelnut,
goat cheese, minted citrus vinaigrette 13
add salmon @ \$8, or chicken @ \$6

Fried Maitake Mushroom Sandwich nashville hot,
black pepper aioli, pickles, lettuce, fries 15

Shrimp Po'boy heirloom tomato, bibb lettuce,
cajun remoulade 16

Cheeseburger oven dried tomato, 5 spoke cheddar, bacon,
roasted garlic aioli, fries 18

Cuban pork shoulder, prosciutto cotto, pickle, swiss cheese,
whole-grain mustard 15

Steak and Spuds bistro filet, 5 spoke cheddar,
grilled scallion chimichurri 28

Bangs Island Mussels white wine, fennel, heirloom tomato,
sausage, fries 20

Eggplant Tonkatsu heirloom tomato, cucumber,
cabbage, ginger 20

Jerk Chicken fried plantain, beans, rice 24

DESSERT

Key Lime Pie pretzel graham cracker crust, whipped
cream, lime 9

Almond Panna Cotta roasted almonds, cherries 9

Ice Cream the bent spoon 9

KIDS

burger, chicken fingers, macaroni and cheese 9

Choice of seasonal fruit or french fries

Juice, Milk, Soft Drinks 2.5

BEER TO-GO

64 oz. Growlers

\$20 new

\$15 refill



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