

— SMALL PLATES —

- House-Smoked Bacon** – Aleppo pepper, brown sugar, horseradish, crushed peanuts \$18
- House-Made Pretzels** – Caraway, whole-grain mustard, ale cheddar cheese dip \$12
- Crispy Potato** – Salsa Brava, roasted garlic aioli, chives \$14
- Smoked Baby Back Ribs** – Peruvian barbecue sauce \$17
- Fritto Misto** – Shrimp, calamari, cherry peppers, capers, lemon, Calabrian chile aioli \$18
- Crispy Artichokes** – Sea salt, lemon \$18
- Hummus** – Pickled vegetables, roasted pepper and walnut dip, feta, pita \$16
- Marinated Eggplant** – Basil, mint, fresno chiles, garlic, olive oil, house made ricotta, warm focaccia \$16
- Falafel** – Red beet labneh, radish salad \$15
- Creole Baked Oysters** – House-made tasso ham, bell peppers, bechamel, lemon crumb \$21
- Middle Neck Clams** – Pale ale, roasted garlic, thyme, parsley, chive butter, toasted baguette \$18
- Stracciatella Cheese** – Rhubarb mostarda, sea salt sourdough crackers \$15
- Lamb Sausage** – Castelvetro olive, dried apricot, preserved lemon yogurt, fennel sauerkraut \$18
- Spring Vegetable Minestrone** – Peas, celery, onion, sugar snap peas, fennel, cannellini beans, ditalini pasta \$7/\$11

— SALADS —

- Caesar** – Romaine, anchovy, pecorino, croutons \$16
- Heirloom Radish** – Cucumber, shaved red onion, Meyer lemon vinaigrette \$16
- Arugula & Mizuna** – Pickled beets, carrots, warm potatoes, pistachio, mustard and dill vinaigrette \$16
- Tuscan Kale** – Extra virgin olive oil, lemon, spicy crouton, Pecorino Romano \$17
- > Add salmon \$10, shrimp \$9, chicken \$8

— SANDWICHES —

- Crispy Cod** – Fennel and red cabbage slaw, pickled green tomato remoulade, sesame bun, house potato chips \$21
- Moroccan Chicken** – Grilled chicken breast, tzatziki, green olive tapenade, butter lettuce, house potato chips \$22
- Bacon-Wrapped Meatloaf** – Sharp provolone, roasted mushrooms, chipotle onion gravy, toasted ciabatta, house potato chips \$22
- Blackened Grouper** – Coconut-curry aioli, pickled red onion salad, toasted ciabatta, Old Bay chips \$23
- House-Made Black Bean Burger** – Sweet red pepper, wheatberries, carrot, Cascabelle pepper aioli, pickled red onion, lettuce, fries \$20
- Cubano** – Braised pulled pork, Swiss cheese, ham, pickles, Bavarian mustard, plantains \$22
- Triumph Burger** – 5 Spoke cheddar, roasted tomato, black pepper aioli, pickle, fries \$22

SOURCES: All chicken is organic free range from La Belle Organic Farm in Ferndale, NY. Other sources include: Zone 7, Ringoes, NJ, Semolina Restaurant, Red Bank, NJ, 5 Spoke Creamery, Goshen, NY, Hunt's Crossing Farm, Red Bank, NJ, Jeff's Organic Produce, Cream Ridge, NJ, Two River Mushroom, Millstone, NJ.

— BRUNCH —

- French Toast** – Macerated strawberries \$14
- Shrimp and Grits** – Castle Valley cheddar grits, andouille sausage, house hot sauce \$21
- Chicken and Waffles** – Crispy Nashville HOT chicken breast, smoked maple syrup, pickles \$21
- Fresh Goat Cheese Frittata** – Leeks, garden herbs, house-made sausage, toasted baguette \$15
- Chorizo Hash** – New potatoes, fried egg, crisp tortilla, avocado \$16
- House-Made Sausage, Egg & Cheese Sandwich** 5 Spoke cheddar, English muffin, hash browns \$17
- Benedict** – Country ham, poached eggs, hollandaise, griddled English muffin \$18

— ENTREES —

- Steak Frites** – New York Strip, green peppercorn red wine reduction, fries \$33
- Market Fish** – Please ask your server for today's selection \$MP
- Wild Mushroom Polenta** – Roasted Two River mushrooms, carrots, parsnips \$31
- Belgian Beef Stew** – Carrot, celery, pearl onion, creamer potatoes, toasted baguette \$30
- Fish and Chips** – Malt vinegar, tartar sauce, lemon, fries \$29
- Paccheri Pasta** – House-made hot sausage, garlic confit, red wine, tomato, Pecorino Romano \$30
- Chicken Milanese** – Watercress, shaved fennel, capers, olive oil, lemon \$30

— SIDES & SUNDRY —

- Thick-Cut Apple Bacon** \$6
- House-Made Sausage** \$5
- Fresh Fruit** \$6
- Hash Browns** \$5
- Poached Egg** \$2.50
- English Muffin** \$3
- House-Made Granola** Organic Greek yogurt, blackberries \$8

— JUICE —

- Natalie's Orange** \$4
- Natalie's Grapefruit** \$4
- Cranberry** \$4
- Red Jacket Orchards Apple** \$4

— COFFEE & TEA —

- French Press**
Regular or Decaf \$3.75/7
- Cold Brew** \$3.75
- Harney & Sons Organic Fine Teas** \$2.50
Chamomile, English Breakfast, Japanese Sencha
- We proudly serve fair trade/organic coffee from Fair Mountain Coffee Roasters in Atlantic Highlands.

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– DRAFTS –

\$5-\$5.50 / 10 oz.
\$7.50-\$8.50 / 16 oz.

- Keller Pils** – 4.6% ABV
Young, unfiltered German lager
- Premium Lager** – 4.6% ABV
American adjunct lager
- Bengal Gold IPA** – 6.5% ABV
American IPA with Simcoe, Citra, and Amarillo hops
- Haze Project #28** – 8.0% ABV
New England-style double IPA
11oz. snifter
- Mosaic IPA** – 7.0% ABV
West Coast IPA
- Tmave Pivo** – 5.1% ABV
Czech dark lager
- Vienna Lager** – 5.1% ABV
Amber lager
- Eiche Dopplebock** – 9.3% ABV
Strong dark lager ~ *11oz. snifter*
- 30th Anniversary Imperial Amber** – 11.2% ABV
American Barleywine ~ *11oz. snifter*
- Old Tiger** – 6.0% ABV
English IPA

LIMITED RELEASES

- Grand Cru** – 10.1% ABV
Amburana barrel-aged Belgian dark ale
750ml/\$25
- Kir Royale** – 6.8% ABV
Oak-aged Saison with black currant and raspberry
500ml/\$17

– CIDER –

- Ironbound Original**
Balanced, dry, crisp finish *12oz. ~ \$10*

OUR BEERS

Triumph brews traditional styles from around the world with a concentration in lagers, eschewing the trendy, the extreme, and the undrinkably weird. Our beers, neither filtered nor pasteurized, are served directly from lagering tanks and sparkle with a freshness you will find nowhere else. Ask your server for a taste of any or all of our beers. Got a question they can't answer? Write us: brewmaster@triumphbrew.com.

BEER TO-GO

CROWLERS
32 OZ. CANS \$12-\$16

GROWLERS
64 OZ. \$20 NEW
\$15-\$20 REFILL
32 OZ. \$12 NEW
\$8 REFILL

– RED WINE –

- Malbec**
Trilogie/Lujan de Cuyo \$11/40
- Pinot Noir**
Clos Julien/Sonoma Coast \$16/60
- Cabernet Sauvignon**
Fabre Montmayou/Mendoza \$12/44
- Barbera d'Asti**
Cascina Garitina \$14/52

– WHITE WINE –

- Pinot Grigio**
Salvalai 2022/Veneto \$11/40
- Sauvignon Blanc**
Taonga 2023/Marlborough \$12/44
- Chardonnay**
Clos Julien 2023/SLO Coast \$12/48

– ROSE –

- Barbera**
La Colombara/Colli Tortonesi \$13/48

– BUBBLES –

- Prosecco**
Ombra NV/Conegliano \$12/44
- Rose Frizzante**
Integrale/Trento \$12/44

– COCKTAILS –

- Passionfruit Manhattan**
Maker's Mark, sweet vermouth, passionfruit \$19
- Hugo Spritz**
St. Germain Elderflower, fresh mint, cucumber, Prosecco \$16
- Triumph Casino Martini**
Beefeater gin, Luxardo maraschino liqueur, fresh lemon juice, pear puree, cherry bitters \$18
- Cosmojito**
Stoli O, Cointreau, mint, white cranberry juice, fresh lime juice \$18
- Dark and Stormier**
Captain Morgan, Domaine de Canton, fresh lime juice, ginger beer, Meyers dark rum \$17
- Prickly Peach Margarita**
House-infused jalapeno tequila, fresh lime juice, white peach puree \$17
- Triumph Spring Sangria**
White \$16

– MOCKTAILS –

- Passionfruit Spritz**
Passionfruit, New Orleans n/a bitters, Sprite \$10
- Grape Refresher**
Grapes, cranberry juice, Sprite \$10

– SCOTCH WHISKEY –

- Dewars White** \$10
- Glenmorangie 10 yr.** \$14
- Chivas** \$14
- Johnnie Walker Black** \$16
- Glenlivet 12 yr.** \$18
- Glenfiddich 12 yr.** \$18
- Laphroaig 10 yr.** \$22
- Balvenie Doublewood 12 yr.** \$22
- Macallan 12 yr.** \$24
- Lagavulin 16 yr.** \$28

– IRISH WHISKEY –

- Jameson** \$12
- Tullamore Dew** \$14
- Knappouge Castle Single** \$18
- Malt 12 yr.** \$18

– BOURBON –

- Makers Mark** \$14
- Woodford Reserve** \$15
- Laird's Barrel Finished Series** \$15
- Basil Hayden** \$16
- Bulleit** \$16
- Michter's** \$16
- Knob Creek** \$17
- Widow Jane** \$25

– RYE –

- Widow Jane** \$16
- Bulleit** \$16
- Whistle Pig 6 yr.** \$16
- Sagamore 8 yr. Rye** \$17
- Whistle Pig 10 yr.** \$24
- Whistle Pig Old Farm 12 yr.** \$40

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IF YOU DON'T
SEE IT,
PLEASE ASK.