

– SMALL PLATES –

Chicken Tacos – Pulled chicken thighs, chipotle lime crema, pickled jalapeno, queso fresco \$14

Fried Calamari – Lemon aioli, spicy pomodoro \$16

Crispy Brussels Sprouts – Miso, Aleppo pepper, pickled apple, almonds \$13

House Pretzels – Caraway, Dusseldorf mustard, cheddar fondue \$12

Bao Buns – Buttermilk fried chicken, General Tso sauce, sesame seeds, radish, carrot \$13

Mezze Plate – Harissa honey roasted carrot, pickled cauliflower, olives, cucumber, feta, baba ganoush, pita \$16

Smoked Wings – Nashville hot or Carolina gold \$15

Cheese Board – Point Reyes blue cheese, piave, cave-aged tumbleweed cheddar, blood orange marmalade, cornichons, apple, crostini \$18

Flatbread – Brussels sprouts, pancetta, mozzarella, feta, aleppo honey \$17

– SALADS –

Caesar – Baby romaine, ciabatta croutons, Parmigiano Reggiano \$16

Sweet Potato – Avocado, quinoa, red onion, dried cranberries, pepitas, baby spinach, champagne vinaigrette \$16

Baby Beet – Blood orange, satsuma mandarin, whipped ricotta, mixed greens, pistachio vinaigrette \$16

> Add salmon \$11, chicken \$9, or shrimp \$9

SOURCES: All chicken is organic free-range. All beef is grass-fed from Silver Fern Farms. Other sources include: Rolling Hills Farm, Tender Root Farms, Phillips Farm, Sunhaven, Sunny Harvest, Landisville Produce, Eagle Road Produce, Dagele Brothers Produce, Kennett Square, White Star Growers, Sheppard Farm, Lioni Lattcini, Il Panettiere, Clover Farms Dairy, Lancaster Farm, Roots to River Farm, Cedar Crest Farm, Mill Creek Farm, Fifier Orchards

TRIUMPH NEW HOPE

DAILY MENU SPECIALS

PATIO DINING - DOGS WELCOME

PRIVATE PARTIES

HAPPY HOUR: 4-6 MON-FRI

VISIT OUR 3 LOCATIONS

PRINCETON

Moving to Palmer Square 2024

NEW HOPE

400 Union Square Drive · New Hope, PA

RED BANK

1 Bridge Avenue · Red Bank, NJ

triumphbrewing.com

– ENTREES –

Steak Frites – Grass-fed sirloin, garlic herb butter, fries, aioli \$29

Confit Fried Chicken – Pickled red onion, cucumber, oven-dried tomato, pepperoncini, mixed greens \$21

Spicy Dan Dan Noodles – Eggplant, cashews, scallion, chili oil \$22

Add salmon \$11, chicken \$9, or shrimp \$9

Fish & Chips – Beer-battered cod, potato wedges, tartar sauce \$22

Cavatelli Bolognese – Grass-fed beef, ricotta, Parmigiano Reggiano \$24

– SANDWICHES –

Nashville Hot Mushroom – Buttermilk fried maitake mushroom, pickles, ranch, fries \$18

Buttermilk Fried Chicken – Aji verde, pickled red onion, queso fresco, fries \$18

Blackened Salmon BLT – Apple-wood smoked bacon, avocado, oven-dried tomato, mixed greens, garlic aioli, fries \$20

Mediterranean Chickpea Burger – Romesco, oven-dried tomato, cucumber, mixed greens, fries \$18

Short Rib – Beer-braised short rib, cheddar, fried onions, horseradish crema, fries \$20

Classic Cheeseburger – Grass-fed beef, American cheese, lettuce, oven-dried tomato, pickles, aioli, fries \$19

Bacon Cheddar Burger – Grass-fed beef, 5 Spoke Creamery cheddar, fried onions, house steak sauce, fries \$20



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. Prost!

BEER TO-GO

CROWLERS

32 oz. cans \$11

3 for \$30

GROWLERS

64 oz. \$20 new / \$15 refill

SHOP

T-SHIRTS

HOODIES

HATS

GIFT CARDS

TOTE BAGS

OTHER STUFF