

– SMALL PLATES –

**Barbacoa Tacos** – Braised grass-fed beef, salsa roja, onion, cilantro, queso fresco \$15

**Fried Calamari** – Lemon aioli, spicy pomodoro \$16

**Crispy Brussels Sprouts** – Miso, Aleppo pepper, pickled apple, almonds \$12

**House Pretzels** – Caraway, Dusseldorf mustard, cheddar fondue \$11

**Spicy Meatballs** – Berkshire pork, ginger-honey glaze, thai chili, radish, sesame seed \$13

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

**Hummus** – Olive tapenade, feta cheese, pita \$14

**Smoked Wings** – Nashville hot or Carolina gold \$15

**Cheese Board** – Point Reyes blue cheese, manchego, cave-aged tumbleweed cheddar, red onion jam, blood orange marmalade, cornichons, apple, crostini \$18

**Flatbread** – Za'atar roasted butternut squash, red grapes, arugula, red onion, pepitas, miso confit garlic sauce \$17

**French Onion Soup** – Gruyere cheese, crostini \$10

– SALADS –

**Root Vegetable** – Quinoa, carrot, celery root, butternut squash, arugula, dried cranberry, pepitas, maple vinaigrette \$16

**Wild Mushroom** – Maitake, cremini, and oyster mushrooms, goat cheese fritter, herbs, baby spinach, aged balsamic, olive oil \$16

**Apple** – Endive, radicchio, baby watercress, smoked almonds, Point Reyes blue cheese, citrus 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 2023

**NEW HOPE**

400 Union Square Drive · New Hope, PA

**RED BANK**

1 Bridge Avenue · Red Bank, NJ

[triumphbrewing.com](http://triumphbrewing.com)

– ENTREES –

**Steak Frites** – Grass-fed sirloin, garlic herb butter, fries, aioli \$28

**Chicken Schnitzel** – Herb spaetzle, roasted brussels sprouts, hunter sauce \$24

**Sweet Potato Gnocchi** – Wild mushroom cream sauce, Parmigiano Reggiano, sage \$22

**Risotto** – Butternut squash, radicchio, manchego \$20  
Add salmon \$11, chicken \$9, or shrimp \$9

**Pan-Seared Atlantic Salmon** – Celery root remoulade, endive, watercress puree \$27

**Beef Bourguignon** – Slow-cooked Wagyu beef, carrot, pearl onion, mashed potato, red wine gravy \$31

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

**Cavatelli** – Broccoli rabe, lamb merguez sausage, garlic, olive oil \$22

**Pan-Seared Shrimp** – Jasmine rice, root vegetables, coconut curry \$25

– SANDWICHES –

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

**Chicken Cutlet** – Broccoli rabe, sharp provolone, calabrian chili aioli, fries \$18

**Smoked Turkey** – House-smoked turkey breast, cheddar, apple-wood smoked bacon, mixed greens, apple, herbed mayonnaise, fries \$18

**Classic Cheeseburger** – Grass-fed beef, American cheese, lettuce, oven-dried tomato, pickles, aioli, fries \$18

**Bacon Cheddar Burger** – Grass-fed beef, 5 Spoke Creamery aged cheddar, fried onions, house steak sauce, fries \$19

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

**French Dip** – Wagyu eye round roast beef, gruyere, horseradish crema, french onion broth, 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](mailto: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