

— SMALL PLATES —

- Lobster Rolls** – Mayonnaise, celery, lemon, New England-style bun \$24
- Fried Calamari** – Lemon aioli, spicy marinara \$16
- Tacos Al Pastor** – Marinated pork, pineapple avocado salsa \$15
- Burrata** – Eggplant caponata, grilled ciabatta, basil \$14
- Flatbread** – Spinach pesto, artichokes, pancetta, mozzarella, goat cheese \$17
- Bao Buns** – Buttermilk-fried chicken, Korean barbecue sauce, pickled cucumber, carrot slaw \$14
- Smoked Wings** – Nashville hot or Carolina gold \$16
- Chickpea Fries** – Red pepper tahini sauce \$13
- White Bean Hummus** – Spring garlic, seasonal vegetables, pita, chili oil \$15
- House Pretzels** – Caraway, Dusseldorf mustard, cheddar fondue \$12
- Tomato Bisque** – Basil, crouton \$6/9

— SALADS —

- Caesar** – Baby romaine, ciabatta croutons, Parmigiano Reggiano \$14
- Greek** – Spring mix, feta, cucumber, oven-dried tomato, red onion, Kalamata olive, red wine vinaigrette \$16
- Strawberry** – Arugula, radish, snap peas, cucumber, hazelnuts, champagne vinaigrette \$15
- > 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, Cedar Crest Farm, Eagle Road Produce, Dagele Brothers Produce, Kennett Square, Sheppard Farm, Lioni Lattcini, Il Panettiere, Clover Farms Dairy, Roots to River Farm, Cedar Crest Farm, Mill Creek Farm, Fifier Orchards

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

TRIUMPH NEW HOPE

DAILY MENU SPECIALS
PATIO DINING - DOGS WELCOME
PRIVATE PARTIES
HAPPY HOUR: 4-6 SUN-FRI

VISIT OUR 3 LOCATIONS

- PRINCETON**
20 Palmer Square · Princeton, NJ
- NEW HOPE**
400 Union Square Drive · New Hope, PA
- RED BANK**
1 Bridge Avenue · Red Bank, NJ
- triumphbrewing.com

— ENTREES —

- Steak Frites** – Grass-fed bistro steak, shallot peppercorn cream sauce, fries, aioli \$30
- Ricotta Gnocchi** – Spring pea, pancetta, parmesan cream sauce \$25
- Oyster Mushroom** – Artichoke, snap peas, pickled onion, hazelnuts, miso spring pea puree \$24
- Chicken Milanese** – Oven-dried tomato, endive, arugula, radicchio, Parmigiano Reggiano \$26
- Soba Noodle Stir Fry** – Bavette steak, bok choy, carrot, peppers, scallion, sesame seed, umami sauce. \$25
**Vegan with maitake mushroom*
- Short Rib** – Braised short rib, whipped potato, baby spinach, red wine demi \$32
- Fish & Chips** – Beer-battered cod, potato wedges, tartar sauce \$24
- Pan Seared Salmon** – Vegetable fried rice, Thai coconut curry \$27

— SANDWICHES —

- Shrimp Po'Boy** – Cajun beer-battered shrimp, remoulade, cole slaw, house chips \$20
- Buttermilk Fried Chicken** – Pimento cheese, Aleppo honey, pickles, fries \$19
- Blackened Salmon BLT** – Applewood smoked bacon, avocado, oven-dried tomato, mixed greens, garlic aioli, house chips \$22
- House-Smoked Brisket** – pickles, barbecue sauce, house chips \$22
- Mushroom Shawarma** – Sumac onion, turmeric aioli, Dukkah, pita, house chips \$18
- Classic Cheeseburger** – House-ground grass-fed beef, American cheese, lettuce, oven-dried tomato, pickles, aioli, fries \$21
- Bacon Cheddar Burger** – House-ground grass-fed beef, Cabot cheddar, fried onions, house steak sauce, fries \$22
- Black Bean Burger** – Quinoa, mushrooms, peppers, onions, oven-dried tomato, avocado, vegan special sauce, pickle, fries \$18

EST.  1995

TRIUMPH

RESTAURANT
& BREWERY

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 \$12
3 for \$30

GROWLERS

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

SHOP

T-SHIRTS
HOODIES
HATS
GIFT CARDS
TOTE BAGS
OTHER STUFF

DRAFTS

10 oz. \$5 / 16 oz. \$8

Keller Pils – 4.7%

Our flagship, German-style “cellar” pilsner. Straw in color from a mash composed entirely of pilsner malt, accented by light, grassy notes from German Tettnang hops in the kettle.

Vienna Lager – 5.4%

A smooth, amber lager, known for its balanced malt sweetness and light hop bitterness. This style was developed in Vienna, Austria in 1841 when Anton Dreher became one of the first Brewers in Europe to use English-style malting.

Irish Red Ale – 4.5%

Characterized by its deep amber to reddish-brown color from the use of roasted and caramel malts, this malt forward style is complimented by a subtle hop presence.

American Wheat – 5.6%

An American take on a traditional style to create a lighter, more refreshing wheat beer. Characterized by the use of American yeast to provide a clean yeast profile - meaning it lacks the clove and banana flavors of traditional German wheat beers - and notes of citrus provided by the American hops.

Bengal Gold IPA – 6.6%

Our flagship West Coast-style India Pale Ale. Originally an English style brewed to an alcoholic strength that could withstand six months in the belly of a ship set out to re-supply troops stationed in India during the early 19th century.

Hazy IPA #4 – 7.0%

This style is also known as New England IPA and is characterized by its hazy appearance and delicate hop flavor from Amarillo and Mosaic hops. Aside from it being unfiltered, heaps of wheat and oats contribute to its haze and round texture.

American Brown Ale – 6.0%

Although traditionally an English style, “brown ale” is a catch-all term used to describe many European dark beer styles. So why American? The yeast. We blended a variety of dark English and German malts with American yeast, bringing to life flavors of toasted bread and stone fruit.

English Bitter – 5.5%

Triumph proudly pours unfiltered “real ale” finished and dispensed in the traditional British style, served at cellar temperature (50-55 degrees). This naturally-conditioned bitter in the Burton-on-Trent style brings you the authentic flavor of an English Pub.

30th Anniversary Imperial Amber – 10.6%

This American Barleywine is a strong, hoppy and malty ale. The American Barleywine was created in the mid-1970s, when American craft brewers began producing their own versions of English barleywine, with a more hoppy and bitter profile, distinct from the richer, malty flavors of English barleywine.

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