— ENTREES —

Steak Frites – Grass-fed sirloin, garlic herb butter, fries, aioli $29
Beer-Braised Short Rib – Potato pancake, wild mushroom creamed spinach, stout gravy $32
Sweet Potato Gnocchi – Wild mushroom cream sauce, Parmigiano Reggiano, sage $22
Risotto – Lemon, baby spinach, Pave cheese $20
Mushroom Bourguignon – Wild mushroom, braised kale, pearl onion, polenta, porcini gravy $22
Fish & Chips – Beer-battered cod, potato wedges, tartar sauce $22
Cavatelli Bolognese – Grass-fed beef, ricotta, Parmigiano Reggiano $24
Chicken Tikka Masala – Jasmine rice, spiced tomato-yogurt sauce, pita $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
Classic Cheesburger – Grass-fed beef, American cheese, lettuce, oven-dried tomato, pickles, aioli, fries $19
Bacon Cheddar Burger – Grass-fed beef, 5 Spoke Creamery aged cheddar, fried onions, house steak sauce, fries $20
Mediterranean Chickpea Burger – Romesco, oven-dried tomato, cucumber, mixed greens, provolone, caramelized onions, pepperoncini, garlic aioli, fries $18
Cheesesteak – Grass-fed tri-tip steak, provolone, caramelized onions, pepperoncini, garlic aioli, $18

— 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
Poutine – Braised short rib, cheddar cheese curds, fries, stout gravy $16
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 tumbledweed cheddar, blood orange marmalade, cornichons, apple, crostini $18
Flatbread – Brussels sprouts, pancetta, mozzarella, feta, aleppo honey $17
Carrot Ginger Soup – $6/9

— 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

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Triumph brews traditional styles from around the world with a concentration in lagers, eschewing the trendy, the extreme, and the unthinkably 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@triumpbrew.com. Prost!

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