



## DRAFTS \$3 (5 oz.) - \$5 (10 oz.) - \$7 (16 oz.)

**Keller Pils** 4.6% ABV  
Unfiltered German Pilsner  
Crisp - Clean - Fresh

**Tablebier** 5.9% ABV  
Belgian-style ale  
Fruity - Botanical - Soft

**Bengal Gold IPA** 6.5% ABV  
American IPA  
Orange - Pine - Assertive

**Haze Project #5** 6.6% ABV  
New England IPA  
Tropical - Citrus - Dank

**Amber Ale** 5.6% ABV  
Caramel - Grapefruit - Black tea

**Vienna Lager** 5.5% ABV  
Smooth - Bready - Nutty

**Orchard Saison** 8.1% ABV  
Fruited Belgian-style ale  
Cherry - Tart - Spice

## WINE

**Rosé Ame du Vin**  
Provence, France \$10/40

**Chardonnay Raeburn 2017**  
Russian River Valley \$10/40

**Pinot Grigio Ruffino**  
Delle Venezie, Italy \$10/40

**White Pinot Noir Left Coast**  
Oregon \$10/40

**Sauvignon Blanc Matua**  
Marlborough, New Zealand \$10/40

**Cabernet Sauvignon Robert Hall**  
Paso Robles \$10/40

**Pinot Noir Left Coast "Cali's Cuvee"**  
Oregon \$10/40

**Chianti Riserva Fonterossa**  
Tuscany \$10/40

**Zinfandel Artezin**  
Mendocino County \$10/40

## COCKTAILS

**Papa Doble**  
Shipwreck white rum, cherry heering, grapefruit and lime juice, simple syrup. 11

**Cherry Blossom**  
George Dickel rye, kirsch, creme de cacao. 13

**Summer Smoke**  
Milagro blanco, El Buho mezcal, lime juice, watermelon puree, simple syrup. 13

**Ao Sawā**  
Cucumber infused house gin, matcha simple syrup, sake, lemon juice. 12

**The Train Goes**  
Vodka, triple sec, peach schnapps, lemon and cranberry juice. 12

## SMALL PLATES

**Birria Tacos** braised beef, queso fresco, cilantro, lime 13

**Seafood Misto** calamari, shrimp, pickled peppers, chili flake, aioli 16

**Mezze Plate** baba ganoush, curried eggplant salad, hummus, olives, pickled peppers, feta, flatbread 15

**Ricotta Toast** pickled ramps, spring garlic, oven-dried tomato, basil, lemon 12

**Crispy Potato** smoked ketchup, aioli 12

**Jerk Chicken Legs** pickled cabbage, red onion, scallions 13

**Shrimp Ceviche** cherry tomato, jalapeno, red onion, avocado, lime, cilantro 14

## LARGE PLATES

**Arugula Salad** cucumber, radish, avocado, fried potato, basil vinaigrette 13 add salmon @ \$8, or chicken @ \$6

**Baby Kale Salad** cherry tomatoes, pickled fennel, crispy prosciutto, goat cheese, black garlic vinaigrette 13 add salmon @ \$8, or chicken @ \$6

**Fried Maitake Mushroom Sandwich** nashville hot or black pepper aioli, pickles, lettuce, fries 15

**Salmon BLT** heirloom tomato, baby lettuce, bacon, capers, mustard mayonnaise, side salad 16

**Cheeseburger** oven dried tomato, 5 spoke cheddar, bacon, black pepper mayonnaise, fries 18

**Steak Frites** chimichurri, fries 28

**Bangs Island Mussels** tablebier, garlic, herbs, grilled baguette, fries 20

**Fish and Chips** beer battered cod, vinegar slaw, tartar, fries 22

**Spaghetti** zucchini, yellow squash, eggplant, tomato, basil, burrata 21

**Statler Chicken** barbecue rub, corn, peppers, fava beans, basil, tarragon 24

## DESSERT

**Lemon Ricotta Donuts** nectarine compote 9

**Ice Cream Sandwiches** brownie cookie, chocolate chip cookie, vanilla ice cream, candied almonds 9

## KIDS

**burger, grilled cheese, chicken fingers, pasta with butter and parmesan, peanut butter and jelly** 9

Choice of seasonal fruit or french fries

Juice, Milk, Soft Drinks 2.5

## BEER TO-GO

**64 oz. Growlers**

\$20 new

\$15 refill



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