

– SMALL PLATES –

Gochujang Drumsticks – Kimchi, scallion, sesame \$17

House-Made Pretzels – Caraway, whole-grain mustard, ale cheddar cheese dip \$12

Mole Short Rib Quesadilla – Oaxaca cheese, chayote squash, lime crema \$18

Creole Barbecued Shrimp – Andouille sausage, bell peppers, house-made hot sauce, toasted bread \$18

Hummus – Mixed marinated olives, rosemary, Aleppo pepper, smoked paprika, pita \$16

Valley Shepherd Creamery Cheese – Muscat grapes, apple cider jelly, plum crackers \$20

Oysters Rockefeller – Bacon, spinach, parmesan, breadcrumbs \$26

Pan-Roasted Portuguese Clams – Chorizo, tomatoes, peppers, onions, toasted baguette \$18

Sweet Potato Wedges – Ginger, cayenne, maple syrup \$13

House-Made Venison Sausage – Kohlrabi sauerkraut, cranberry apple chutney \$17

New England Clam Chowder – Warm cornbread cup \$9, bowl \$14

– SALADS –

Caesar – Baby gem lettuce, anchovy, pecorino, croutons \$16

Kale and Beet – Persimmon, roasted marcona almonds, goat cheese, cumin, champagne vinegar \$16

Roasted Brussels Sprouts – Feta, mint, pomegranate, lemon-tahini dressing \$17

> Add salmon \$10, shrimp \$9, chicken \$8

SOURCES: All chicken is organic free range from La Belle Organic Farm in Ferndale, NY. All beef is grass-fed from Silver Fern Farms, Dunedin, New Zealand. Other sources include: Oasis Farm, Red Bank, NJ, Zone 7, Ringoes, NJ, Semolina Restaurant, Red Bank, NJ, 5 Spoke Creamery, Goshen, NY, Hunt's Crossing Farm, Red Bank, NJ, Jeff's Organic Produce, Cream Ridge, NJ.

TRIUMPH RED BANK

DAILY MENU SPECIALS

PATIO DINING / DOGS WELCOME

PRIVATE PARTIES

HAPPY HOUR: 4-6 DAILY

FREE GARAGE PARKING BEHIND PUB

LIVE MUSIC

THURSDAY-SUNDAY

NO COVER

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

– SANDWICHES –

Warm Roast Beef – Horseradish cream, half sour pickle, onion roll, barbecue chips \$22

Salmon Banh Mi – Pickled carrot, kohlrabi, radish, thai basil, cilantro, house chips \$23

Grilled Cheese & Tomato Soup – Goat gouda, cheddar, tomato jam \$22

Mojo Marinated Chicken Breast – Golden pineapple, avocado, pickled fresno chili, chipotle lime aioli, fries \$20

Blackened Grouper – Coconut-curry aioli, pickled red onion salad, toasted ciabatta, Old Bay chips \$23

Tempura Maitake Mushroom – Boston lettuce wraps, vegetable slaw, Thai chile dressing, chilled soba noodle salad \$21

Cubano – Braised pulled pork, Swiss cheese, ham, pickles, Bavarian mustard, plantains \$22

Triumph Burger – 5 Spoke cheddar, roasted tomato, black pepper aioli, pickle, fries \$22

– ENTREES –

Beer-Braised Short Rib – Bacon, pearl onions, creamer potatoes, thumbelina carrots \$35

Half Roasted Chicken – Peri-peri sauce, fried potatoes, romanesco cauliflower, charred lemon \$33

Bangs Island Mussels – White wine and garlic, or Thai red curry and kaffir lime leaf, fries, grilled baguette \$26

Steak Frites – Grass-fed sirloin, red wine jus, fries \$33

Seared Salmon – Black lentils, creamed leeks, citronette \$32

Cider-Brined Pork Chop – Braised red cabbage, mustard spaetzle, apple jus \$32

Fish and Chips – Minted peas, malt vinegar, tartar sauce, lemon, fries \$29

Cascatelli Pasta Bolognese – Parmigiano, ricotta \$31



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

GROWLERS

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

32 oz. \$12 new / \$8 refill

SHOP

T-SHIRTS

HOODIES

HATS

GIFT CARDS

TOTE BAGS

OTHER STUFF