



Van Winkle's

R E S T A U R A N T

Hours of Operation

Monday – Thursday 5pm-9pm
Friday 12pm-10pm
Saturday 8am-10pm
Sunday 8am-9pm

Wednesday: Wing Night

Get a dozen naked or breaded wings for \$6 and spice them your way!
Peel & Eat Shrimp are \$10 per pound.
Good at the bar only.

In The Bar 4pm – 6pm HAPPY HOUR DAILY

FEATURING \$2 Bud Light
\$3 Premium Pints,
\$3 House Wines,
and \$3 well Drinks

House Wines By The Glass

Columbia Crest Chardonnay
Columbia Crest Pinot Grigio
Woodbridge Sauvignon Blanc
Sutter Home White Zinfandel

Columbia Crest Merlot
Columbia Crest Cabernet
Columbia Crest Shiraz
Woodbridge Pinot Noir
\$6 per glass

Draft Beer

Stella Artois
Bud Light
Shock Top
Sam Adams Seasonal
Long Hammer IPA
\$6 per pint

Bottle Beer

Heineken – Coors Light – Guinness
Budweiser – O'Doul's – Michelob Ultra
Newcastle – Sierra Nevada – Ubu

WELCOME TO VAN WINKLE'S

Van Winkles Gift Certificates make the perfect gift and are available all year round.

All of our menu items are prepared fresh to order.
During busy times this may result in additional time to insure consistent and quality food.

PLEASE NOTE:

An automatic gratuity is added to all parties of 7 or more.
Smoking is ONLY permitted outside of the bar area.
We will do our best to accommodate large Parties.
All aisles must be kept clear at all times for everyone's safety.

John Jones – Restaurant Manager
Tim Lang – Executive Chef

ABOUT THE CHEF

Tim Lang, a local of the town of Windham and the Catskill region, has collected many years of experience after working under some of the community's finest establishments. After graduating in 2006 from WAJ in Windham, he continued to the Culinary Institute of America to pursue an Associate's Degree in Culinary Arts. While attending the CIA, Tim took the opportunity to work for one of the most well-known resorts in Florida, The Breakers at Palm Beach, During his time at The Breakers, Tim worked under 10 different chefs and under the roofs of 6 diverse restaurants, all offering a unique learning experience to carry on with his career.

Tim specializes in Italian, French, Mediterranean Cuisine and authentic BBQ. His passion, dedication, and persistence shines through his food while he focuses on offering quality, consistent and delectable dishes to his valued guests. Tim has completely rejuvenated the restaurant and menu offerings!

PUB MENU

APPETIZERS

Wings 8.99
Mild, Medium, Hot

Black & Tan Onion Rings 8.99
Creamy Horseradish Sauce

Whole Wheat Quesadilla 7.99
Cheddar-Jack Cheese, Salsa, Guacamole, & Sour Cream

Mozzarella Sticks 7.99
Marinara Sauce

SOUPS

Thai Coconut Chicken
Lemongrass, Ginger, Thai Bird Chile, Oyster Sauce, Kalffer Lime, Cilantro
Cup 3.99 Bowl 5.99

Soup of the Day
Cup 2.99 Bowl 4.99

SALADS

Mediterranean
Barley and Israeli Cous Cous with Kalamata Olives, Cucumber, Tomato and Feta Cheese
Winter Greens, Citrus Dressing
7.99

Arugula
Roasted Beet, Sliced Apple, Fresh Goat Cheese, Pecans
Honey-Balsamic Vinaigrette
9.99

Chopped
Romaine, Hard-Boiled Egg, Avocado, Cucumber, Tomato
Choice of Dressing
8.99

Classic Caesar
Romaine, House Made Dressing, Shaved Parmesan, Fresh Croutons
8.99

House
Mixed Greens, Tomato, Cucumber, Julienne Carrot, Choice of Dressing
5.99

Add Grilled Chicken
3.00

Add Grilled Shrimp (3)
5.00

BURGERS - SANDWICHES - AND MORE

All served with French Fries

Van Winkle's Burger 10.99

So Co Burger 12.99

Smothered with Our Home-Made Southern Comfort BBQ, Cheddar Cheese & Straw Onions

Turkey Burger 13.99

Roasted Red Pepper, Fresh Mozzarella, Basil pesto

Pastrami Ruben 14.99

Rye, Sauerkraut, Swiss, Russian Dressing

Chipotle Chicken Sandwich 10.99

Chipotle Mayo, Lettuce, Tomato, & Cheddar

Apple Wood BLT 10.99

Thick Apple Wood Smoked Bacon, Lettuce, Tomato, Light Mayo

Beer Battered Jumbo Fish & Chips 14.99

11oz Haddock Filet with Fries, Tartar Sauce, Lemon, Malt Vinegar

P I Z Z A S

Specialty Pizzas 13.99

Pizza Margherita

Fresh Mozzarella & Basil

Buffalo Chicken

Drizzled with Blue Cheese Dressing

Chicken Bacon & Ranch

Drizzled with Ranch Dressing

Classic 10" Cheese Pizza 10.99

Extra Toppings – 0.75 each

Pepperoni, Sausage, Meatballs, Bacon, Black Olives, Peppers, Onions, Tomatoes, Mushrooms, Garlic

Side Orders

French Fries - 2.50	-	Sweet Potato Fries – 3.75	-	Mashed Potatoes – 3.00
Side Salad – 3.50	-	Onion Rings – 4.75	-	Rice – 2.00
Vegetables – 2.50	-	Extra Dressing – 1.00		

SUBSTITUTIONS

Sweet Potato Fries, Onion Rings, or Mashed Potatoes - 2.50 Side Salad – 1.00

SIGNATURE DINNER MENU

APPETIZERS

Balsamic Roasted Portobello Mushroom & Asparagus

Melted Goat Cheese

6.99

Seared Scallops

Winter Greens, Citrus Fruit, Limoncello Vinaigrette

9.99

Colossal Crab Cake

Black Bean Salsa, Sweet Chili Aioli

10.99

SOUPS

Thai Coconut Chicken

Lemongrass, Ginger, Thai Bird Chile, Oyster Sauce, Kaiffer Lime, Cilantro

Cup 3.99 Bowl 5.99

Soup of the Day

Cup 2.99 Bowl 4.99

SALADS

Mediterranean

Barley and Israeli Cous Cous with Kalamata Olives, Cucumber, Tomato and Feta Cheese

Winter Greens, Limoncello Vinaigrette

7.99

Arugula

Roasted Beet, Sliced Apple, Fresh Goat Cheese, Pecans

Honey-Balsamic Vinaigrette

9.99

Chopped

Romaine, Hard-Boiled Egg, Avocado, Cucumber, Tomato

Choice of Dressing

8.99

Classic Caesar

Romaine, House Made Dressing, Shaved Parmesan, Fresh Croutons

8.99

House

Mixed Greens, Tomato, Cucumber, Julienne Carrot, Choice of Dressing

5.99

Add Grilled Chicken

3.00

Add Grilled Shrimp (3)

5.00

ENTREES

14oz Grilled Hereford Ribeye Steak

Bourbon Jus Lié

24.99

16oz Grilled Hereford Porterhouse Steak

26.99

Pan Roasted Duck Breast

Sauce of Mango, Shallot, Port Wine and Demi-Glace

19.99

Chicken Saltimbocca

Prosciutto, Fresh Sage, Melted Mozzarella, Pan Gravy

15.99

Thai Chicken Stir-Fry

Tempura Chicken, Snow Peas, Scallions, Cashews, White Rice

15.99

Signature Beef Stew

*Tender Beef, Bacon, Cabernet, Braised Vegetables, Rich Demi-Glace
Served over Mashed Potatoes*

16.99

Pan Seared Red Snapper Filet

Pineapple-Cucumber Slaw

20.99

Ravioli Funghi

Portobello & Crimini Mushroom Ravioli, Roast Winter Squash, Peas, Sage Brown Butter, Squeeze of Lemon

13.99

Pappardelle Bolognese

Fresh Egg Pasta, House-Made Meat Ragu, Shaved Parmesan

15.99

Spinach Fettuccine Genovese

Fresh Egg and Spinach Pasta, Basil Pesto, Fresh Mozzarella, Tomatoes

15.99

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

PUB FARE

APPETIZERS

Wings 8.99
Mild, Medium, Hot

Black & Tan Onion Rings 8.99
Creamy Horseradish Sauce

Whole Wheat Quesadilla 7.99
Cheddar-Jack Cheese, Salsa, Guacamole, & Sour Cream

Mozzarella Sticks 7.99
Marinara Sauce

BURGERS - SANDWICHES - AND MORE

All served with French Fries

Van Winkle's Burger 10.99

So Co Burger 12.99
Smothered with Our Home-Made Southern Comfort BBQ, Cheddar Cheese & Straw Onions

Chipotle Chicken Sandwich 10.99
Chipotle Mayo, Lettuce, Tomato, & Cheddar

Apple Wood BLT 10.99
Thick Apple Wood Smoked Bacon, Lettuce, Tomato, Light Mayo

Beer Battered Jumbo Fish & Chips 14.99
11oz Haddock Filet with Fries, Tartar Sauce, Lemon, Malt Vinegar

P I Z Z A S

Pizza Margherita..... 13.99
Fresh Mozzarella & Basil

Classic 10" Cheese Pizza 10.99

10" Gluten Free Pizza 10.99

Extra Toppings – 0.75 each
Pepperoni, Sausage, Meatballs, Bacon, Black Olives, Peppers, Onions, Tomatoes, Mushrooms, Garlic

Side Orders

French Fries - 2.50	-	Sweet Potato Fries – 3.75	-	Mashed Potatoes – 3.00
Side Salad – 3.50	-	Onion Rings – 4.75	-	Rice – 2.00
Vegetables – 2.50	-	Extra Dressing – 1.00		

SUBSTITUTIONS

Sweet Potato Fries, Onion Rings, or Mashed Potatoes - 2.50 Side Salad – 1.00



DESSERT MENU

Ultimate Pumpkin Cheesecake

Caramel Sauce, Pirouette Wafer

Warm Apple Crisp

Vanilla Bean Ice Cream, Caramel Sauce, Whipped Cream

Mini Lemon Curd Tartlet

Blueberry Compote, Whipped Cream

Warm Hibiscus Poached Pear

Vanilla Bean Ice Cream

White & Dark Chocolate Mousse Cake

Whipped Cream

Warm Bananas Foster Bread Pudding

Vanilla Bean Ice Cream, Whipped Cream, Caramel Sauce

\$6.00 each

One Scoop Vanilla or Chocolate Ice Cream - \$2.50

Two Scoops Vanilla or Chocolate Ice Cream - \$4.50