



Van Winkle's

STARTERS

French Onion Soup	\$13
Fried Calamari <i>side marinara</i>	\$20
Wings <i>10 wings with choice of one sauce (mild, hot, bbq, pineapple-sriracha, garlic-parm)</i>	\$23
Buffalo Cauliflower <i>battered & fried, side celery & bleu cheese</i>	\$16
Fried Pickles <i>side ranch</i>	\$12
Jumbo Pub Pretzel <i>side beer cheese</i>	\$17

SALADS

Burrata <i>served atop a bed of EVOO dressed arugula with prosciutto, sun-dried tomatoes & roasted red peppers. Drizzled with balsamic glaze & dusted with browned-butter crumble</i>	\$20
Berry, Beet & Goat Cheese* <i>served atop white balsamic vinaigrette dressed mixed greens</i>	\$18
Caesar <i>romaine tossed with croutons, parmesan cheese and caesar dressing</i>	\$15
House* <i>mixed greens, red onion, tomatoes, shredded carrot & cucumbers. Side white balsamic vinaigrette</i>	\$15
	<i>add chicken</i> \$10
	<i>add shrimp</i> \$10
	<i>add salmon</i> \$15

TAVERN PIZZAS

Margherita* <i>tomato sauce base with chunks of fresh mozzarella & fresh basil</i>	\$20	White Pie* <i>with mozzarella, ricotta, parmesan, garlic & broccoli florets</i>	\$24
Meat Lovers <i>tomato base, mozzarella, pepperoni, sausage, bacon & meatball</i>	\$26	Sausage & Goat Cheese <i>sausage, goat cheese crumbles, caramelized onions, dressed arugula & drizzled with pomegranate glaze</i>	\$26
Classic Cheese* <i>marinara base topped with parmesan & mozzarella</i>	\$18	**CAULIFLOWER CRUST AVAILABLE**	\$2

*Topping Choices +\$2 each (can choose up to 4)
pepperoni, sausage, bacon, meatball, roasted red peppers,
jalapeno, mushroom, red onion, caramelized onions, fresh tomato*

BURGERS & HANDHELDS

GF BUNS AVAILABLE*

SERVED WITH FRIES (SUBSTITUTE ONION RINGS OR SALAD +\$3)

EPIC Cheese Burger <i>8 oz hand-packed burger with cheddar cheese, lettuce, tomato, red onion & house special EPIC sauce on a toasted brioche bun</i>	\$22	Turkey Burger <i>8 oz turkey burger, cheddar cheese, pesto, lettuce, tomato & red onion on a toasted brioche bun</i>	\$18
BMS <i>8 oz hand-packed burger w/ bacon, sautéed mushrooms, swiss cheese on a toasted brioche bun</i>	\$25	Chicken or Meatball Parm Sub <i>fried chicken cutlet or meatballs with marinara sauce and melted mozzarella cheese on a toasted sub roll</i>	\$23

MAINS

Rip's Ribeye* <i>12 oz ribeye topped with wild-mushroom gravy. Served with seasonal veg & mashed potatoes</i>	\$42	Seared French Cut Chicken <i>served with a poultry demi, seasonal veg & mashed potatoes</i>	\$30
Pan Seared Salmon <i>8 oz filet with a fig glaze & pickled cucumber slaw served with a purple rice-quinoa medley & seasonal veg</i>	\$34	Summer Sausage Pasta <i>ground sausage, cherry tomatoes, basil,</i>	\$22
Chicken Parm <i>served with pasta marinara & garlic knot</i>	\$24	Quinoa-Rice Power Bowl <i>purple rice-quinoa medley with seasonal veg, caramelized onions, roasted red pepper with maple sriracha aioli</i>	\$22
Fish & Chips <i>battered & fried haddock with french fries, cole slaw & a side of tartar</i>	\$24		
		<i>add chicken</i>	\$10
		<i>add shrimp</i>	\$10
		<i>add salmon</i>	\$15

KIDS

(12 AND UNDER)

SIDES

Pasta with Marinara <i>add meatball</i>	\$8 \$6	Seasonal Vegetables	\$8
Burger <i>served with fries add cheese</i>	\$15 \$2	Mashed Potatoes	\$8
Mac & Cheese	\$16	French Fries	\$8
Chicken Tenders <i>served with fries</i>	\$16	Onion Rings	\$8
		Purple Rice-Quinoa Medley	\$8
		Small House Salad	\$8
		Mac & Cheese	\$8

WEEKDAY SPECIALS

MONDAY

MARGARITA NIGHT

\$5.25 CLASSIC MARGARITAS
\$6.25 FLAVORED MARGARITAS

THURSDAY

THIRSTY THURSDAY

HAPPY HOUR ALL NIGHT
\$6 DRAFT BEER, \$6 HOUSE WINE, \$2 OFF COCKTAILS

FRIDAY

BURGER NIGHT

EPIC CHEESEBURGER + 1 GLASS HOUSE WINE OR 1 PINT DRAFT BEER FOR \$25
ASK FOR ADDITIONAL BURGER SPECIALS!



CREDIT, DEBIT & TAP PAY ACCEPTED

*INDICATES GLUTEN FREE OR CAN BE PREPARED GLUTEN FREE. IF YOU HAVE A FOOD ALLERGY, PLEASE NOTIFY US.
EATING RAW OR UNDERCOOKED FISH, SHELLFISH, EGGS OR MEAT MAY INCREASE THE RISK OF FOODBORNE ILLNESS.
CHECKS MAY BE SPLIT UP TO 4 WAYS. TABLES OF 6 OR MORE MAY BE CHARGED A 20% GRATUITY.
PLEASE EXPECT LONGER WAIT TIMES DURING PEAK BUSINESS HOURS. THANK YOU!



FEATURED COCKTAILS

CUCUMBER COOLER \$15

hendrick's gin, muddled cucumber, lemon juice, simple syrup & club soda

STRAWBERRY MULE \$15

tito's vodka, lime juice, strawberry puree & ginger beer

APRES SPRITZ \$16

aperol, sparkling wine, club soda & orange slice

HELLGATE MARGARITA \$17

patron tequila, jalapenos, pineapple & lime juice rimmed with tajin, float of grand marnier

CHAMOMILE COLLINS \$16

hendrick's gin, st. germain, lemon juice, chamomile syrup, club soda

KMC MANHATTAN \$18

maker's mark, angostura bitters, grand marnier, sweet vermouth, lemon twist

WHITE CLOUD COSMO \$16

grey goose, peach schnapps, white cranberry, fresh lime juice, orange wedge

HOT

HONEY TODDY \$12

brandy, lemon tea, honey, lemon

RIP'S IRISH \$12

jameson's irish whiskey, bailey's irish cream & coffee w/ whipped cream & creme de menthe



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RED

CABERNET SAUVIGNON

*JOSH CELLARS
CLOS DU BOIS*

PINOT NOIR

JOSH CELLARS

MERLOT

*FREI BROTHERS
JOSH CELLARS*

MALBEC

ALAMOS

ROSE

KIM CRAWFORD

WHITE

CHARDONNAY

*JOSH CELLARS
KENDALL JACKSON*

PINOT GRIGIO

JOSH CELLARS

SAUVIGNON BLANC

*KIM CRAWFORD
JOSH CELLARS*

SPARKLING WINE

*MIONETTO PROSECCO (BOTTLE ONLY)
LAMARCA PROSECCO
LAMARCA PROSECCO ROSE*

BEER

DRAFT

*Stella Artois Rip Van Winkle Kaaterskill Krush IPA
Sam Adams (Seasonal) Michelob Ultra*

CANS

*Blue Moon 16 oz VooDoo Ranger 12 oz
Coors Light 16 oz Angry Orchard 16 oz
Corona 16 oz Budweiser 16 oz
Black Cherry White Claw 16 oz
Guinness 16 oz Sierra Nevada N/A 12 oz*



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