



**TRIUMPH**  
BREWING COMPANY

## BAR MENU

### A P P E T I Z E R S

**Coconut Curry Mussels** \$9.95

Mussels steamed in a coconut and red curry broth with fresh basil.

**Baked Brie** \$9.95

Glenview Farms brie glazed with brown sugar and amaretto. Served warm with fresh berries and crostini.

**Grilled Pizza** \$5.95

Leavened with brewers yeast, grilled and topped with fontina cheese, calamata olives, diced pepper, red onion and marinara.

**Extra items:** \$1.00 each

chicken, sausage, wild mushrooms or shrimp for \$2.00

**Calamari** \$8.95

Fried and tossed with fresh herbs, garlic and crushed red pepper. Served with marinara and basil aioli on the side.

**Stuffed Baby Portabello** \$7.95

Baby portabello mushrooms stuffed with feta, spinach and roasted peppers, wrapped in phyllo and garnished with balsamic reduction and a roasted tomato coulis.

**Tequila Shrimp** \$10.95

Pan-seared tiger shrimp in a jalapeño and tequila butter.

**Beef Satays** \$9.95

Marinated and grilled flank steak served with pineapple and a spicy thai vinaigrette.

**Antipasto** \$9.95

Olive oil marinated artichokes, fresh mozzarella, olives, tomato and prosciutto di parma.

**Pu Pu Platter** \$12.95

Crab wontons, tempura shrimp, and vegetable tempura served with a spicy plum sauce, papaya salsa and spicy cucumbers. Serves two.

### S A L A D S

**House Salad** \$6.95

Mixed greens and tomato garnished with carrots and your choice of balsamic or blue cheese. Half order \$3.95

**Caesar Salad** \$8.95

Romaine lettuce tossed with a traditional anchovy, garlic and parmesan dressing and croutons. – with calamari, chicken or shrimp add \$3.00

**Beef Carpaccio** \$11.95

Shaved raw beef tenderloin garnished with citrus micro greens, mushroom and onion confit and truffle oil.

### S I D E S

**French Fries** \$3.00

**House Chips** \$2.75

**Vegetable of the Day** \$3.50

**Crab Wontons with Plum Sauce** \$4.95

**Sweet Potato Fries** \$3.50



## S A N D W I C H E S

### **Triumph Burger**     \$9.95

Eight ounces of choice chopped chuck topped with lettuce, tomato and onion with chipotle mayonnaise on the side. Served with pickle and fries.

**Toppings** 75¢ each

american, cheddar, pepper jack, swiss, blue cheese, bacon, grilled onions or mushrooms.

### **Bison Chip Steak Sandwich**     \$10.95

Seared local bison chip steak served on a chipotle toasted torpedo roll with mixed greens. Served with pickle and fries.

### **Balsamic Chicken**     \$8.95

Grilled chicken glazed with a balsamic reduction and topped with roasted peppers, baby spinach and provolone. Served open-faced on pesto foccacia bread with pickle and chips.

### **Salumi Sandwich**     \$9.95

Capicola, salami, mortadella, pepperoni and provolone served on asiago ciabatta with pesto and roasted red pepper mayonnaise. Served with pickle and chips.

### **Chicken Salad**     \$8.95

House-made chicken salad with walnuts served on multi-grain bread with lettuce, tomato and onion. Served with pickle and chips.

### **Crab Cake Sandwich**     \$10.95

Lump crab cake on brioche with a pomegranate saffron aioli, fries and a pickle.

### **Maple Glazed Ham Wrap**     \$8.95

Maple glazed ham served warm with grilled pineapple, mixed greens and pepper jack cheese in a grilled flour tortilla. Served with fries and a pickle.

### **Turkey Reuben**     \$8.95

Turkey, sauerkraut, swiss and chipotle mayonnaise on grilled marble rye. Served with fries and a pickle.

### **Vegetable Pita**     \$7.95

Grilled zucchini, red pepper, portobello, red onion and basil dressed with olive oil and a balsamic reduction. Served in a toasted pita with pickle and chips.

## BAR MENU

## B E V E R A G E S

*Non-Alcoholic*

**Coke, Diet Coke, Sprite, Dr. Pepper, Iced Tea, Pink Lemonade, Ginger Ale, Root Beer, or Milk**     \$1.95

**Sparkling Mineral Water**     \$5.00

**Fiji Water**     \$5.00

**Non Alcoholic Beer**     \$3.00

**Coffee: Regular or Decaf**     \$1.50

**Espresso**     \$2.50

**Cappuccino**     \$3.00

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Angela Shellenberger	Executive Chef
Jared Martin	Executive Sous Chef
Matt Gentile	Sous Chef
Shaun Cush	Sous Chef
Patrick Jones	Brewer

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is available for corporate and  
private parties.

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- One check per table.
  - Smoking is permitted at the bar only.
  - No cigars or pipes, please!
  - 18% gratuity will be added for parties of 8 or more.
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AmEx / Visa / MasterCard / Diners Club / Discover

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Brewery tours every Saturday at 1:00 & 3:00 p.m.

Hours: Mon-Wed 11:30am – 1:00am  
Thu-Sat 11:30am – 2:00am  
Sun 12 noon – midnight



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### **Grilled Pizza** \$5.95

Leavened with brewers yeast, grilled and topped with fontina cheese, calamata olives, diced pepper, red onion and marinara.

**Extra items:** \$1.00 each

chicken, sausage, wild mushrooms or shrimp for \$2.00

### **Chef's Quesadilla** \$8.95

Please ask your server for today's selection.

### **Calamari** \$8.95

Fried and tossed with fresh herbs, garlic and crushed red pepper. Served with marinara and basil aioli on the side.

### **Stuffed Baby Portabello** \$7.95

Baby portabello mushrooms stuffed with feta, spinach and roasted peppers, wrapped in phyllo and garnished with balsamic reduction and a roasted tomato coulis.

### **Tequila Shrimp** \$10.95

Pan-seared tiger shrimp in a jalapeño and tequila butter.

### **Beef Satays** \$9.95

Marinated and grilled flank steak served with pineapple and a spicy thai vinaigrette.

### **Pu Pu Platter** \$12.95

Crab wontons, tempura shrimp, and vegetable tempura served with a spicy plum sauce, papaya salsa and spicy cucumbers. Serves two.

### **Mediterranean Dips** \$7.95

Feta, cucumber, olive dip and babaghnoush served with toasted pita bread.

### **Antipasto** \$9.95

Olive oil marinated artichokes, fresh mozzarella, olives, tomato and prosciutto di parma.

## LUNCH MENU

## S O U P S

### **Vichyssoise**

Creamy potato and leek soup served chilled.

Cup \$3.50 Bowl \$5.00

### **Soup du Jour**

Cup \$3.50 Bowl \$5.00

## S A L A D S

### **House Salad** \$6.95

Mixed greens and tomato garnished with carrots and your choice of balsamic or blue cheese.

Half order \$3.95

### **Goat Cheese** \$9.95

Breaded and fried Glenview Farms goat cheese served over mixed greens and toasted pistachios. Tossed in a raspberry vinaigrette.

### **Spicy Crab Salad** \$9.95

Blue claw crab, avocado and asian pear over baby arugula.

### **Caesar Salad** \$8.95

Romaine lettuce tossed with a traditional anchovy, garlic and parmesan dressing and croutons. – with calamari, chicken or shrimp add \$3.00

### **Peach and Blue Cheese** \$9.95

Fresh peaches, blue cheese and sliced almonds tossed with mixed greens in a mango-zinfandel vinaigrette.

### **Beef Carpaccio** \$11.95

Shaved raw beef tenderloin garnished with citrus micro greens, mushroom and onion confit and truffle oil.

### **Orzo Salad** \$8.95

Roasted red pepper stuffed with orzo, tomato, basil and fresh mozzarella. Dressed with an oregano olive oil and served chilled.

## E N T R E E S

### **Baby Back Ribs** \$16.95

Slow roasted baby back ribs glazed with India Pale Ale barbecue sauce. Served with Honey Wheat corn bread and cole slaw. Quarter rack \$9.95

### **Chipotle Pasta** \$16.95

Grilled chicken breast, chorizo, roasted peppers, corn and spinach tossed with bowtie pasta in a chipotle cream sauce.

### **Fish & Chips** \$13.95

Cod fried in Triumph Amber Ale batter and served with fries, lemon, and a side of tarter sauce.

### **Vegan Dumplings** \$12.95

Tofu and seitan dumplings over shiitake and coconut basmati rice.



## S A N D W I C H E S

### **Triumph Burger**     \$9.95

Eight ounces of choice chopped chuck topped with lettuce, tomato and onion with chipotle mayonnaise on the side. Served with pickle and fries.

**Toppings** 75¢ each

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Lump crab cake on brioche with a pomegranate saffron aioli, fries and a pickle.

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Turkey, sauerkraut, swiss and chipotle mayonnaise on grilled marble rye. Served with fries and a pickle.

### **Vegetable Pita**     \$7.95

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## S I D E S

### **French Fries**     \$3.00

### **House Chips**     \$2.75

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### **Cappuccino**     \$3.00

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### **Antipasto**     \$9.95

Olive oil marinated artichokes, fresh mozzarella, olives, tomato and prosciutto di parma.

### **Yellow Tail Sashimi**     \$12.95

#1 yellow tail tuna and sushi rice served with seaweed salad, wasabi, pickled ginger and ponzu sauce.

## DINNER MENU

## S O U P S

### **Vichyssoise**

Creamy potato and leek soup served chilled.

Cup \$3.50     Bowl \$5.00

### **Soup du Jour**

Cup \$3.50     Bowl \$5.00

## S A L A D S

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Lump crab cake on brioche with a pomegranate saffron aioli, fries and a pickle.

### **Turkey Reuben**     \$8.95

Turkey, sauerkraut, swiss and chipotle mayonnaise on grilled marble rye. Served with fries and a pickle.





## DINNER MENU

### E N T R E E S

#### Grilled Scallops \$22.95

Grilled jumbo scallops marinated in orange and fennel served over mint tea israeli cous cous. Served with a jicama and lobster salad.

#### Open Seafood Ravioli \$21.95

Blue crab, lobster and asparagus between two sheets of fresh pasta tossed in a seafood cream sauce.

#### Wild Atlantic Salmon \$19.95

Grilled and topped with a baked crab gratin. Served over mango basmati rice and avocado salad.

#### Striped Bass \$19.95

Grilled, farm-raised bass in a tomato consommé with arugula nectarine and fresh lychee.

#### Cold Sesame Noodles \$12.95

Chinese style egg noodles tossed in a peanut sauce with julienne red onion, snow peas, carrots, red pepper and cucumber. Garnished with chopped peanuts, scallion and cilantro. Served chilled. – with chicken or shrimp add \$3.00

#### Chicken Melba \$22.95

Boneless breast stuffed with peaches and brie over roasted fingerling potatoes and asparagus in a white zinfandel sauce.

#### Fish & Chips \$13.95

Cod fried in Triumph Amber Ale batter and served with fries, lemon and a side of tarter sauce.

#### New York Strip \$28.95

Grilled twelve-ounce choice sirloin marinated in Jack Daniels whiskey. Served with sweet potato fries and glazed baby carrots.

#### Veal Saltimbocca \$19.95

Served over orrichette pasta tossed in sage butter. Served with haricots verts.

#### Baby Back Ribs \$18.95

A half-rack of baby back ribs glazed with India Pale Ale barbecue sauce over Honey Wheat corn bread and cole slaw.

#### Vegan Dumplings \$12.95

Tofu and seitan dumplings over shiitake and coconut basmati rice.

#### Chipotle Pasta \$16.95

Grilled chicken breast, chorizo, roasted peppers, corn and spinach tossed with bowtie pasta in a chipotle cream sauce.

#### Citrus Pork Chop \$22.95

Grilled bone-in, center-cut, eight-ounce chop marinated in citrus juices. Served with black beans and saffron raisin rice.

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#### House Chips \$2.75

#### Vegetable of the Day \$3.50

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