



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



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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 focaccia bread with pickle and chips.

Salumi Sandwich \$9.95

Capicolla, 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

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

Triumph Brewing Company is available for corporate and private parties.

- 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.

Triumph beer is available in kegs for \$125 per half barrel, \$75 per quarter barrel, and a refillable half-gallon growler for \$13. Refills for \$10. Dealer prep and delivery not included. Your actual mileage may vary.

AmEx / Visa / MasterCard / Diners Club / Discover

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 babaghoush 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.



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S A N D W I C H E S

Triumph Burger \$9.95

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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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LUNCH MENU

S I D E S

French Fries \$3.00

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Mediterranean Dips \$7.95

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

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

House Salad \$6.95

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Half order \$3.95

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Tossed in a raspberry vinaigrette.

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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.

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Triumph Burger \$9.95

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Toppings 75¢ each: american, cheddar, pepper jack, swiss, blue cheese, bacon, grilled onions or mushrooms.

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 focaccia bread with pickle and chips.

Crab Cake Sandwich \$10.95

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.



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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 orrickette 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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