



# WINTER MENU

Chef, Jan Michael Anastacio  
Brew Master, Marcus Lutter

## SHAREABLES

**WARM SALTED PRETZEL BITES** | 12  
signature beer cheese or house beer mustard

**NACHOS LIBRE** | 14  
corn tortilla chips layered with melted cheddar-jack cheese, pico de gallo, sour cream, pickled jalapenos  
**BULK IT UP!** ADD guacamole or chili | 3 ea  
pulled pork or bbq brisket or grilled chicken | 5 ea.

**BBQ CHILI BOWL** | 10  
bbq brisket, braised ground beef, signature spices & beans.  
**LOAD IT UP!** rice, cheddar cheese & chopped onions. | 3

**CHICKEN TENDERS** | 16  
choice of honey mustard, ranch, or bbq sauce  
extra sauces | 1 ea.

**CRISPY CALAMARI** | 18  
sea salt, sliced cherry peppers, marinara & lemon-garlic aioli

**OUTPOST WINGS** Half-Dozen | 14 Dozen | 19  
--- choose style ---  
**classic** buffalo or garlic parmesan  
**house smoked** white alabama bbq sauce  
ranch or blue cheese extra sauces | 1 ea.

**MOZZARELLA STICKS** | 13  
house-made marinara

**MAC & CHEESE** | 14  
five cheese blend of cheddar, monterey jack, american, gruyere & provolone  
**TOP IT OFF:** pulled pork, jalapeño cheddar sausage or grilled, chicken or cutlet chicken | 5 ea.  
bacon | 1

## PUB HOUSE BURGERS ON POTATO BUNS BEYOND BURGER PATTY | 3

**THE BREW BURGER** | 18  
angus beef 6.5 oz. patty, bread butter pickles, onions, jalapenos, pimento cheese, american cheese, lettuce, burger sauce

**ALL AMERICAN BURGER** | 15  
angus beef 6.5 oz. patty, lettuce, tomato, onions, burger sauce

**FRENCH DIP** | 18  
thin cut house roast beef, cheddar cheese, au jus

**CLASSIC FISH & CHIPS** | 22  
tempura crusted north atlantic cod, cole slaw, caper-dill tartar

**HOMETOWN CHICKEN SANDWICH** | 17  
breaded chicken breast, lettuce, tomato, onion & spicy aioli  
**ADD SWEET HEAT:** hot honey glaze | 1

— ABOVE SERVED WITH FRIES —

**BBQ PULLED PORK QUESADILLA** | 17  
applewood smoked, salsa & sour cream  
sub grilled chicken | nc add guacamole | 3

**SHRIMP BURRITO** | 19  
rice, cabbage slaw, pickle ginger aioli

## STONE FIRED PIZZA 12"

**MARGHERITA** | 18  
fresh mozzarella, parmesan, tomato sauce & fresh basil

**THE PROVOCATIVE PIG** | 20  
tomato sauce, pepperoni, sausage & bacon  
**ADD hot honey** | 1.25

**WHITE PIZZA** | 21  
whipped ricotta, mozzarella, parmesan, black truffle jam

**MAKE YOUR OWN** | 15  
start as a cheese pizza, now add your favorites toppings!

<b>PROTEIN TOPPINGS</b>   3 ea.	<b>OTHER TOPPINGS</b>   1.25 ea.
house-made Sausage	peppers hot honey
pepperoni	Mushrooms onions
grilled chicken	jalapeños olives
bbq pulled pork	extra cheese pineapple
bbq brisket	calabrian chiles bacon
smoked tofu	



## FROM THE SEA

**EAST & WEST OYSTERS**  
traditional accompaniments | 4 each piece

**LITTLENECK CLAMS**  
traditional accompaniments | 2.50 each piece

**GULF JUMBO SHRIMP COCKTAIL**  
furikake, lime and cocktail sauce | 4 each piece

## HOUSE SELECTS

**CAESAR SALAD** | 16  
romaine, parmesan cheese, house made croutons, caesar dressing.  
**ADD** grilled or fried chicken | 5 ea. chopped bacon | 2

**TRI-COLOR QUINOA BOWL** | 15  
roasted winter vegetables, tuscan kale, avocado, pickled red onion with sherry vinaigrette.  
**POWER UP:** ADD: grilled chicken | 5  
gulf jumbo shrimp | 4 each piece.

## THE SMOKE SHOW

**SOUTHERN TRIO** | 24  
**CHOOSE 1:** pulled bbq pork bbq brisket  
smoked chicken jalapeño sausage  
smoked tofu smoked cheddar bbq sausage  
**DOUBLE IT UP!** Choose extra protein | 8

**CHOOSE 2 SIDES:** cole slaw, fries, salad, cornbread, mac & cheese

**BRISKET CHOPPED CHEESE HOAGIE** | 18  
onions, pickles, cheddar cheese & bbq sauce, fries

**THE SMOKEHOUSE BRAT** | 14  
smoked jalapeño cheddar sausage, beer braised caramelized onions, our signature beer mustard, new england bun, fries.

## SWEET TEMPTATIONS

**FRESH BAKED WARM BROWNIE ALA MODE** | 12

**THE BIG SCOOP** | 6  
vanilla, chocolate ice cream. other flavors too! ask us.

# SNACK MENU

SPECIALLY FOR YOUTH 12 & UNDER

KIDS SIZED PORTIONS

CHICKEN FINGERS  
MOZZARELLA STICKS  
BURGER W/ FRIES  
PIZZA  
CHEESE QUESADILLA

\$12.95 EACH



MEET OUR  
MASTER BREWER  
*Marcus Lutter*



From the mid-west to the west coast to the east, our brewer, Marcus, has been working his craft for almost two decades.

At River Outpost Brewing, we craft a wide range of beers inspired by both timeless traditions and modern creativity.

From crisp, refreshing lagers to hop-forward, juicy ales, our beers are made to be fun, flavorful, and easy to enjoy.

We brew with a mix of local and unique ingredients from near and far, chosen to bring out the best in every style. Whether you're a craft beer enthusiast or just looking for something delicious to sip along the Hudson, there's always something fresh and inviting on tap.

After working many harvests in Oregon's wine industry, he turned to brewing in Brooklyn at Six Point Brewery. His journey blends science and passion, bringing a thoughtful touch to every pint.



He's especially drawn to crisp lagers and approachable, easy-drinking styles—and loves nothing more than seeing people come together to enjoy them.

## PLAN YOUR EVENT WITH US



Host your next company meeting, luncheon, party or celebration with us.

Uncompromising views of the bay, and seating configurations for up to 100.

River Outpost is a venue like no other. You will leave your guests and attendees with fond memories of the great food and experience.

Group meeting? Use our large TV wall and other TV's to show your presentation. Attached to our sound system for talks and Q&A.

Our team is ready to put together your event, making it easy on you.

**For planning, email:  
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