RIVER OUTPOST BREWING CO.

Peekskill, New York

HANDCRAFTED BEER

By: Brew Master Marcus Lutter

DONKEY KORN NY LAGER | 9
(**4.6% ABV**) Climb high, dodge barrels, and crush a cold one. Brewed with New York corn and barley from Hudson Valley Malt, Donkey Korn is a smooth, golden lager built for bonus levels and high scores.

THE OCTO PUMPKIN ALE | 9
(**6.2% ABV**) Stirring from far below the river depths - The Octo Pumpkin cometh! This spiced pumpkin beer has all you want - brewed with cinnamon, nutmeg, cloves, ginger, and of course pumpkin!

THE PRECIOUS NZ PALE | 9
(**5.9% ABV**) This is the one beer to rule them all! A vibrant pale ale bursting with New Zealand Nelson Sauvin and Riwaka hops. Packed with juicy peach, candied fruit, and bright tropical character, all in an easy-drinking package.

RIVER OUTPRÓST | 9
(**5.6% ABV**) Raise a stein and prost! Brewed with a blend of Munich and Vienna malt, this oktoberfest beer is made to drink with friends. Clink your glass and have another sip. Prost!

CONTINUE? ITALIAN PILSNER | 9
(**5.7% ABV**) After smashing buttons all day at the arcade, Game Over flashes - what are you gonna do? Continue? No question! Dry-hopped with Saaz, this beer has floral and fresh cut grass, balancing out that pilsner bite.

COOL HANDS RICE LAGER | 9
(**4.5% ABV**) A crisp, ultra-clean rice lager dry-hopped with Contessa for a soft floral aroma. Smooth, light and seriously refreshing.

SKILLBILLY IPA | 9
(**6.7% ABV**) Double dry-hopped with Sultana, Eureka and Trident, this IPA delivers a firm bitter bite and layers of bright, resinous hop flavor.

THE TRIFORCE NEIPA | 9
(**6% ABV**) Bursting with Alora and Galaxy Hops, this hazy IPA glows with flavors of peach, apricot and melon.

CROWLER | 16
GROWLER FILL | 25
GROWLER BOTTLE | 30

SIGNATURE COCKTAILS

CARAMEL APPLE MULE | 15
Vodka | caramel | ginger beer | lime | apple cider

MAPLE OLD FASHION | 15
Bourbon | maple syrup | orange & angostura bitters

CIDER RITA | 15
Tequila | triple sec | apple cider | simple syrup lime juice

HARVEST SANGRIA | 15
Brandy | cabernet | triple sec | peach schnapps | pineapple & orange juice | cinnamon

SPICED WHISKEY SOUR | 15
Tullamore D.E.W. Whiskey | cinnamon syrup lemon juice

FALL BEE'S KNEES | 16
Gin | honey & cinnamon syrup | lemon juice

DARK & STORMY | 15
Rye and Rum Mulligans | ginger beer | lime angostura bitters

TORRES RUM PUNCH | 15
Captain Morgan & Malibu Rum | pineapple juice cranberry juice

READY TO DRINK

High Noon Sun Sips | 9
Assorted flavors from the Vodka Seltzer, and Tequila Seltzer

1911 Hard Cider | 9
Original, Raspberry or Honey Crisp

Frozen Cocktails | 15
Available outside

BOTTLED BEER

IMPORTED
CORONA | 7
MODELO | 7
STELLA | 7
HEINEKEN | 7

DOMESTIC
BUDWEISER | 6
BUDLIGHT | 6
MICHELOB ULTRA | 7

Non-Alcoholic
NON-ALCOHOLIC BECKS | 7

WINE SELECTIONS

PROSECCO 12/36
Gabbiano Brut, Italy

PINOT GRIGIO 11/34
Santa Marina, Italy

CHARDONNAY 12/36
Dark Horse, CA

SAUVIGNON BLANC 12/36
Dark Horse, CA

ROSE 12/36
Day Owl, CA

CABERNET 12/36
Dark Horse, CA

PINOT NOIR 12/36
Dark Horse, CA

FROM THE SEA

CHEF SELECTION OF OYSTERS | market price

LITTLENECK CLAMS | 2.50 each piece
traditional accompaniments

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

SHAREABLES

PRETZEL BITES | 13
served with signature beer cheese

IRISH NACHOS | 17
waffle fries, beer cheese, bacon, sour cream, jalapeños, scallions

CRISPY CALAMARI | 19
sliced cherry peppers, marinara

MOZZARELLA STICKS | 13
house-made marinara

CHICKEN TENDERS | 16
choice of honey mustard, ranch, or BBQ sauce

MAC & CHEESE SKILLET | 14
cheddar, monterey jack, american, gruyere and provolone
ADD pulled pork, grilled chicken, chicken cutlet or jalapeño cheddar sausage | 5 ea ADD bacon | 1

NACHOS LIBRE | 15
corn tortilla chips, melted cheddar-jack cheese, pico de gallo, sour cream, jalapeños
ADD: pulled pork, bbq brisket or grilled chicken | 5 ea
ADD guacamole | 3 ea

12" STONE FIRED PIZZA

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

JALAPEÑO POPPER PIZZA | 19
creamy base, cheddar-jack, charred jalapeño ranch, crispy jalapeño

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

CHEESE PIZZA | 16

PROTEIN TOPPINGS | 3 ea: pepperoni, bacon, house-made sausage, bbq pulled pork, grilled chicken, bbq brisket, smoked tofu

OTHER TOPPINGS | 1.25 ea: mushrooms, peppers, pineapple, jalapeños, onions, extra cheese, olives, calabrian chiles, hot honey

HOUSE SELECTS

AUTUMNUS GRAIN BOWL | 16
tri color quinoa | delicata squash | kale | radicchio | maple-cider vinaigrette

CAESAR SALAD | 16
romaine, parmesan cheese, croutons, caesar dressing
ADD chopped bacon | 2

CRISPY BRUSSELS SPROUTS | 15
maple syrup | hot sauce | chives
add chopped bacon | 1

SPICY TUNA POKE RICE BOWL | 24
sushi rice | avocado | cucumber | nori | ponzu | spicy aioli

PUB HOUSE

ALL SERVED WITH FRIES | burgers on brioche bun
SUB BEYOND BURGER | 3

THE BREW BURGER | 20
angus beef 6.5 oz. patty, bread butter pickles, onions, jalapeños, pimento & american cheese, lettuce, burger sauce

ALL AMERICAN BURGER | 18
angus beef 6.5 oz. patty, lettuce, tomato, onion, burger sauce
ADD cheese | 1

PHILLY CHEESESTEAK | 25
house roasted prime rib and top sirloin, cooper sharp , sauteed onions
ADD hot pepper relish | 1

FISH SANDWICH | 22
tempura crusted north atlantic cod, caper-dill tartar, pickled onions, lettuce, pickles

HOMETOWN CHICKEN SANDWICH | 18
breaded chicken breast, lettuce, tomato, onion & spicy aioli
ADD hot honey | 1

BLACKENED SHRIMP PO BOY | 21
crispy gulf shrimp, spicy remoulade, LTO, pickles

THE SMOKE SHOW

OUTPOST JUMBO WINGS
classic or house smoked
half-dozen | 16 / dozen | 24
classic crispy: bbq, buffalo, or garlic parmesan
smoked: white alabama sauce

SOUTHERN TRIO

CHOOSE 1	CHOOSE 2
pulled pork | **24**	mac & cheese
½ chicken | **25**	side salad
brisket | **28**	fries
jalapeño sausage | **22**	cole slaw
tofu | **20**	corn bread

BRISKET CHOPPED CHEESE HOAGIE | 21
onions, pickles, cheddar cheese & bbq sauce, fries

BBQ PULLED PORK QUESADILLA | 17
applewood smoked, salsa & sour cream
SUB grilled chicken | ADD guacamole | 3

KID'S MENU $12.95 Each

ask your server for options

SWEET TEMPTATIONS

APPLE COBBLER | 12

WARM BROWNIE SUNDAE A LA MODE | 12

THE BIG SCOOP | 6 vanilla or chocolate ice cream

ask your server for other flavors

20% gratuity will be added to party checks groups of 6+. 3% charge added for credit card payments.
We reserve the right to refuse service. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of food-borne illness.

Please alert your server to any food allergies.
Menu By: **Chef Jan Michael Anastacio**