

## STARTERS

**Hudson Valley Cheese Sampler** - Accompanied with fresh fruit, crackers and flat breads. Ask your server which local farm cheeses are available today. Market Price

**Ahi** - Sliced sushi grade tuna with cold sesame noodles, pickled ginger and wasabi. 10

**Grilled Jumbo Party Wings** - Choose your favorite: Thai peanut, chipotle in adobo, or Bourbon BBQ. 9

**Steamers** - A dozen Rhode Island littleneck clams served with drawn butter and a lemon wedge. 9

**Mediterranean Sampler** - Toasted Lavash, falafel, humus, tabouli, Kalamata olives, tomatoes, tzatziki and feta cheese. 11

**Cheddar Jack Nachos** - Corn chips dusted with southwestern seasonings, layered with cheddar-jack cheese and topped with shredded lettuce, tomatoes, scallions and black olives. Served with sour cream and salsa. Plenty for everyone to share. 9 Ex-Large 10

Extra sour cream or guacamole 1 Add chicken or ground beef 3

**Calamari** - Tender calamari, lightly floured and deep-fried. Tossed with spicy cherry peppers, served over our house-made marinara and drizzled with balsamic reduction. Plenty for two! 10

**Pale Ale-Battered Red Onion Rings** - Dipped in our Pump Station Pale Ale batter, coated with seasoned bread crumbs and served with chipotle ranch and blue cheese. 7

**Buffalo Chicken Tenders** - Breaded chicken tenders tossed in a traditional Buffalo-style sauce. Served with blue cheese dressing and carrots. 8

**Coconut Shrimp** - Large beer-battered shrimp, dipped in flaked coconut, served with spicy peach chutney. 9

**Spinach and Artichoke Dip** - A creamy blend of cheeses, artichoke hearts and spinach served in a crusty bread boule with assorted crackers, flat breads, and fresh garden vegetables. 11

## SOUPS

**French Onion Gratinée** - Caramelized Bermuda and Spanish onions simmered in a rich broth topped with garlic croutons and served with bubbly Swiss cheese. Cup 4 Crock 5

**Local Grass-fed Beef Smoked Chili** - Three beans, tomatoes, and peppers simmered with our Quackenbush Blonde Ale topped with cheddar-jack cheese. Served with cornbread. Cup 4 Crock 6

**Soup du Jour or Vegetarian Soup du jour** - Chef's choice, prepared daily with the freshest ingredients. Ask your server what our homemade selection is today. Cup 4 Bowl 5

## SALADS

To any salad add: Veggie burger, shrimp or chicken 4 Sesame-encrusted Ahi tuna 6 Fresh Gorgonzola 1

Dressings: Apple Cider Balsamic Vinaigrette, Thousand Island, Gorgonzola, Ranch and Fat-Free Honey Mustard

**Pecan-cruste Chicken Salad** - Pan-seared chicken breast encrusted with panko bread crumbs and pecans, served over house greens and garnished with grape tomatoes, cucumbers and candied pecans. 11

**Spinach Salad** - Crisp bayou bacon, fresh mushrooms, tomatoes, Bermuda onions and a hard-boiled egg served over fresh leaf spinach. Served with a warm bacon-cider vinaigrette. 10

**Harvest Medley** - Boston lettuce, apples, walnuts, baby mozzarella, bing cherries, mushrooms and tomatoes served with an apple cider balsamic vinaigrette, and topped with Maytag blue cheese. 11

**Caesar Salad** - Crisp romaine lettuce, sliced mushrooms, crumbled feta cheese and garlic croutons tossed with imported Romano cheese and our own Caesar dressing. Anchovies available upon request.

Small 6 Large 8

**Southwest Salad** - Topped with Cajun steak or Cajun chicken breast, guacamole, corn chips, peppers, onions, tomatoes and black bean and corn salsa with chipotle ranch dressing.

Chicken 11 Steak 12

**House Salad** - A mixture of fresh baby greens topped with julienne carrots, sliced cucumbers, tomatoes and black olives. 5

# SPECIALTY SANDWICHES

All sandwiches are served with fries.

Add a cup of soup du jour or a house salad 3 Caesar salad 4

**Maggie's Hen House** - Chunky chicken salad served on rye bread with American cheese, bacon, lettuce, tomato and whole cranberry sauce. 10

**Gyro** - Chicken or beef gyro on a grilled pita with lettuce, tomato, red onion, tzatziki sauce and crumbled feta. 10

**Baked Veggie Wrap** - Provolone, spinach, mushrooms, tomatoes, Romano and feta cheeses encased in a wrap, brushed with garlic butter and topped with sesame seeds. Served with a side of apple-cider balsamic vinaigrette. 9

**Stout-Marinated Steak Sandwich** - Eight ounce top sirloin on a garlic baguette smothered with peppers, onions and melted cheddar cheese. 12

**Smoked Corned Beef Reuben** - Tender house-smoked brisket with Swiss cheese, sauerkraut and Russian dressing, served on grilled rye. 9

**The Gobbler** - Thinly sliced turkey breast served on a warm baguette with cranberry sauce, herb-bread stuffing and provolone cheese with a side of turkey gravy. 9

**Marinated Portabello Sandwich** - Grilled portabello topped with marinated roasted red peppers, fresh mozzarella and basil pesto. Served on a garlic napoletano roll. 9

**Pulled-Pork Sandwich** - House-smoked pulled-pork seasoned with tangy barbeque sauce on a garlic baguette. Served with a side of cole slaw and fries. 9

## BURGERS AND CHICKEN SANDWICHES

Served on a hard roll with lettuce, tomato, raw onion, your choice of toppings and fries.  
Add a cup of soup du jour or a house salad 3. Substitute sweet potato fries or onion rings 2

**Toppings:** Sautéed Mushrooms, Sautéed Onions, Bacon, Guacamole, Jalapeños  
Cheddar, Fresh Gorgonzola, Pepper Jack, Smoked Mozzarella, or Swiss cheese.

**Pump Station Burger** - Ground beef blended with our award-winning Kick-Ass Brown Ale, scallions, cheddar jack cheese, and barbecue sauce, grilled to order and topped with bacon and pepper jack. Served with chipotle ranch dressing. 9

**Build Your Own Burger or Chicken Sandwich** - A half-pound steak burger or grilled chicken breast. Plain or up to two toppings. 8 Additional toppings 1 each.

**Turkey Burger** - Ground turkey delicately spiced with sage and grilled to order. Served with cranberry mayonnaise. Plain or up to two toppings. 8 Additional toppings 1 each.

**Vegetarian Burger** - Lightly spiced black bean and corn burger, served with Dijon mayonnaise. Plain or up to two toppings. 8 Additional toppings 1 each.

## EXTRAS

Mashed Potatoes	2	Cole slaw	2
Mashed Sweet Potatoes	3	Basket of fries	3
Pierogies	3	Fresh Fruit	3
Sweet Potato Fries	4	Fresh Vegetables	3

A gratuity of 18% will be added to parties of eight or more.

# ENTRÉES

Add a cup of soup du jour or a house salad 3 Caesar salad 4

**Pork Tenderloin** - Grilled maple-glazed pork tenderloin served with mashed sweet potatoes and acorn squash stuffed with apples and walnuts. 17

**Fresh Vegetable Stir-Fry** - Snow peas, red peppers, mushrooms, asparagus, carrots and Tempeh in a soy-ginger miso glaze over long grain and wild rice. 16 Add chicken or shrimp 4

**Gorgonzola Sirloin** - A hand-carved NY strip topped with warm gorgonzola, garlic, bacon, spinach and scallions, finished with a Merlot-red onion chutney and served with potato and vegetable. 24

**Crispy Duck Breast** - Sliced with a raspberry-jalapeño sauce and served with a long grain and wild rice blend and stir-fried vegetables. 18

**St. Louis Ribs** - Smoked in-house with Chef's special dry rub, topped with barbecue sauce. Served with potato and vegetables. Full rack 19 Half rack 16

**Home-style Meatloaf** - Locally raised, grass-fed beef topped with mushroom gravy. Served with fresh vegetable and potato. 16

**Pan-Seared Tilapia and Shrimp** - Served over a long grain and wild rice blend, topped with fresh vegetable ratatouille, finished with basil-infused olive oil. 18

**Wurst Platter** - Knockwurst and Bratwurst steamed with sauerkraut and Evans Ale, served with braised sweet and sour red cabbage, potato pancakes and a side of spicy mustard. 14

**Ahi Tuna** - Sesame-encrusted Ahi tuna served rare and topped with wasabi cream sauce, served with fresh vegetable, sushi rice and edamame salad. 19

**Cajun Shrimp and Scallops** - Gulf shrimp and fresh sea scallops dusted with Cajun spice, pan-blackened and served over a zesty black bean sauce and rice. 19

**Golabki** - Choice ground beef, rice, and imported Romano cheese rolled in fresh cabbage leaves, slow roasted with house marinara and served with pierogies. 15

**Beer-battered Fish & Chips** - Flaky Atlantic white fish, dipped in Pump Station beer batter and deep-fried to a crispy, golden brown. Served with French fries, tartar sauce, coleslaw and lemon. 14

**Free Range Chicken** - Marinated and grilled, with roasted fingerling potatoes, asparagus and topped with fresh marinated tomatoes and balsamic reduction drizzle. 18

# PASTA

Add a cup of soup du jour or a house salad 3 Caesar salad 4

**Butternut Squash Ravioli** - Balsamic grilled vegetables (red peppers, eggplant, broccoli, red onion, and portabello mushroom) tossed with olive oil, garlic, fresh basil and butternut squash raviolis, topped with balsamic reduction, toasted pine nuts and goat cheese. 18

**Fresh Eggplant Lasagna** - Alternating layers of pasta and batter-dipped eggplant accented with ricotta, mozzarella, and Romano cheeses and our house marinara sauce. Served with garlic bread. 15

**Chicken and Shrimp Fontina** - Sautéed Gulf shrimp, mushrooms, spinach and bayou bacon, topped with a fontina cheese-covered chicken breast, served over linguine in a light Marsala cream sauce. 18

**Louisiana Carbonara** - Chicken, shrimp, Andouille sausage, peppers, onions and tomatoes in a bayou bacon cream sauce over linguine. 19

**Lobster and Shrimp Macaroni and Cheese** - Maine lobster meat and Gulf shrimp sautéed in a seafood Alfredo, tossed with penne pasta and topped with crunchy herb bread crumbs. 19

## **KID'S MENU**

Portions for kids 12 and under. Includes choice of fresh fruit or carrot sticks and dressing, entrée, ice cream with chocolate sauce and a fountain drink.

<i>Chicken Fingers</i> - Chicken tenders served with fries. 6
<i>Sliders</i> - Two mini burgers in a basket with fries. 6
<i>Kid Pasta</i> - Linguine tossed in house-made marinara or butter sauce. 6
<i>Macaroni and Cheese</i> - Elbow macaroni tossed in a light cheese sauce. 6
<i>Grilled Cheese</i> - A true classic, on white bread with fries. 6

### **SPECIAL**

C.H. Evans Brewing Company was founded in Hudson, New York in 1786. We would like to celebrate this special year by offering a three-course meal for \$17.86 per person.

Offered Sunday open to close and Monday and Tuesday 4:00 PM until closing

*Discounts and coupons are not applicable with Special.  
Price does not include beverage, tax or gratuity.*

### **SOUVENIRS and BEER TO GO**

T-shirts	15	New Growler 2L (filled)	27 - 32
Long-sleeve Shirt	20	Growler Refill	9 - 12
Hat	15	Logo Pint Glass	7 filled with beer
Souvenir Sign	30	Logo Pint Glass	5
Bumper Sticker	1	Koozie	5

### **Gift Cards Available**

<i>Executive Chef: Gerry Fleck</i>	<i>Brewmaster: George de Piro</i>
<i>Proprietor: Neil Evans</i>	

**Planning a party? Our mezzanine is a terrific setting for any occasion!  
Ask your server for more information.**

*For their own safety, we ask that children be supervised at all times.*