

SKYLINE BAR + CAFE



APPETIZERS

Cheese & Charcuterie Board - 28.00
4 Cheese, 3 Meat

Selection of Artisanal Meats & Cheeses presented w/ Apricot Chutney, Marinated Olives, Crispy Flatbread, Fresh Grapes & a warm Baguette

Meats: Prosciutto di Parma, Hot Capocollo Salami, Soppressata

Cheeses: Boursin, Blue Cheese, Manchego, Smoked Cheddar

Spinach Artichoke Dip - 13.00
House-Fried Corn Tortilla Chips

Fried Wisconsin Cheese Curds - 13.00
Lightly Breaded Fried Cheese Curds served w/ Rustic Tomato Sauce.

French Fries - 9.00
Salt & Pepper Seasoned

SALADS

Burrata Caprese Salad 18.00
Sliced Heirloom Tomatoes, House-made Pesto, Creamy Burrata cheese, Arugula tossed in Balsamic Dressing w/ toasted Herb Crostini
(Add Chicken - 5.00 Shrimp - 8.00)

Classic Caesar Salad 14.00
Chopped Romaine Lettuce, House-made Dressing, Garlic & Herb Croutons, Shaved Parmesan
(Add Chicken - 5.00 Shrimp - 8.00)

Mixed Greens Salad 14.00
Mixed Greens, Carrots, Cherry Tomatoes, Red Onion, Cucumber, Radish, House Balsamic Dressing
(Add Chicken - 5.00 Shrimp - 8.00)

SANDWICHES (Served with Fries)

Steak Sandwich - 20.00
Grilled Sliced Skirt Steak, Chipotle Ranch, Provolone Cheese & Caramelized Onions served on a Sub Roll

Citrus Grilled Chicken Sandwich - 18.00
Marinated Chicken, Cilantro Lime Aioli, Heirloom Tomatoes & Arugula served on a Toasted Sub Roll

Shrimp Tacos - 18.00
3 Marinated Shrimp, Avocado Cream, Citrus Slaw, Pico de Gallo served in Corn Tortillas

Hudson Valley Burger - 20.00
Thick Cut Bacon, Smoked Cheddar, Garlic Herb Aioli, Mixed Greens & Heirloom Tomato served on a Toasted Brioche Bun

Marinated Portobello Sandwich - 16.00
Roasted Red Pepper, Garlic & Herb Aioli & Arugula served on a Toasted Brioche Bun

KIDS MENU 12.00

Chicken Tenders & Fries

Kids Mac & Cheese

Texas Toast Grilled Cheese & Fries

Kids Cheese Burger & Fries

Kids Pizza - Cheese or Pepperoni

Kids Pasta - Choose Pasta & Sauce

Pastas: Fettuccine, Penne

Sauces: Rustic Tomato or Butter

DESSERT MENU 12.00

Flourless Chocolate Tart
Chocolate Drizzle, Whipped Cream, Blueberries, Ice Cream

Build your own Fudge Brownie Sundae
Jumbo Chocolate Chip Brownie, 2 scoops of Ice Cream, Whipped Cream, Chocolate Sauce, Crushed Cookies, Maraschino Cherry

WINE

WHITE:

Brownstone Pinot Grigio 12.00
Brownstone Chardonnay 12.00
La Presna Sauvignon Blanc 15.00
Expressionist Rose 14.00

RED:

Brownstone Cabernet 12.00
Brownstone Merlot 12.00
Brownstone Pinot Noir 12.00
Mi Familia Semi Sweet Cabernet Sauvignon 12.00

BUBBLY:

Lunetta Prosecco 14.00

BEER & SELTZER

Bud Light - 10.00
Bud Light Next - 11.00
Budweiser - 10.00
Michelob Ultra - 10.00
Heineken - 11.00
Corona Extra - 11.00
Stella Artois - 13.00
Build it Boss IPA - 13.00
White Claw Black Cherry - 12.00
White Claw Mango - 12.00
Take Five Hard Seltzer Cranberry Raspberry - 12.00
Take Five Hard Seltzer Lemon Lime - 12.00
Heineken 0.0 (NA) - 10.00
Angry Orchard "No Assembly Required" Hard Cider - 13.00

ROTATING DRAFT BEER SELECTIONS - Prices will vary.

SPECIALTY COCKTAILS

Tipsy Mermaid - 16.00
Malibu Rum/ Captain Morgan Rum/ Pineapple Juice/ Fresh Pineapple

Coco Loco - 16.00
CROC Coconut/ Pineapple Juice/ Lime Juice/ Coconut Cream/ Whip Cream/ Maraschino Cherry

Golden Hour - 15.00
Jose Cuervo Silver/ Jalapeno infused Lemonade/ Mango Puree/ Tajin/ Lime Slice

Summer Sippin' - 15.00
Cruzan Rum/ Lime Juice/ Watermelon syrup/ Ginger Beer/ Fresh Mint

Sunkissed - 17.00
Hennessy/ Watermelon Syrup/ Champagne/ Orange Slice

KIDS MOCKTAILS 8.00

Cherry Bomb -
Grenadine / Ginger Ale / Maraschino Cherries / Gummies

Sunburst -
Lemonade/ Watermelon Syrup/ Gummies

Berry Fun -
Apple/ Blueberry Syrup/ Gummies

*Gluten Free, Vegetarian, and Vegan options available upon request

Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.