

SKYLINE BAR + CAFE



APPETIZERS

CHEESE & CHARCUTERIE BOARD - 26.00

4 Cheese, 3 Meat

Selection of artisanal meats & cheeses presented w/Apricot Chutney, Toasted Almonds, Local Apples & Sliced Olives

Meats: Prosciutto, Salami, Soppressata

Cheeses: Garlic & Herb Boursin, Humbolt FogBlue, Manchego, Smoked Gouda

Fried Mac & Cheese - 15.00

Fried Creamy Mac & Cheese Arancini served with a Rustic Pomodoro Sauce, Garnished with Fried Basil

Spinach Artichoke Dip - 13.00

Scratch Made Artichoke Dip served with Colorful LEGO Chips

Flatbread Pizzas - 12.00

Your choice of Cheese, Peperoni, or Margherita

SALADS

Signature House Salad - 12.00

Local Wild Greens, Shaved Red Onion & Grape Tomato tossed in a Lemon & Thyme Vinaigrette, finished with Manchego Cheese & Candied Walnuts (Add Grilled Chicken for 5.00)

Caesar Salad - 11.00

House Made Caesar Dressing, Chopped Romaine Lettuce, Grated Parmigiano Reggiano, Garlic Croutons (Add Shrimp for 7.00, Add Chicken for 5.00)

SANDWICHES

Grilled Artisan Chicken Sandwich - 22.00

Grilled Chicken Breast, fresh sliced Heirloom Tomatoes, Applewood Smoked Bacon, lettuce on freshly baked Brioche, Served with French Fries

Hudson Valley Burger - 21.00

Char Grilled Grass Fed Beef Patty, Berkshire Pork Belly, Cheddar Cheese, Tomato Chutney, Garlic Aioli, and Wild Local Greens, Served with French Fries

KIDS MENU 12.00

Tenders & Fries

Crispy Chicken Tenders and French Fries

4 Cheese Mac

House Made Creamy Cheese Sauce Tossed with Pasta

Cheeseburger

Char Grilled Burger Patty, Cheddar Cheese, served with French Fries

Buttered Pasta

Penne Pasta sauteed in Butter with Grated Parmesan

DESSERT MENU

Giant Chocolate Fudge Brownie Sundae 18.00

Ice Cream topped with Fudge Brownie

WINE

Black Oak Pinot Noir - 12.00

Black Oak Pinot Grigio - 12.00

Black Oak Chardonnay - 12.00

Black Oak Merlot - 14.00

Black Oak Cabernet - 14.00

La Prensa Sauvignon Blanc - 15.00

Senor Sangria - 14.00

Lunetta Prosecco - 12.00

BEER & SELTZER

Bud Light - 10.00

Budweiser - 10.00

Michelob Ultra - 10.00

Miller Lite - 10.00

Coors Light - 10.00

Heineken - 11.00

Corona Extra - 11.00

Stella Artois - 11.00

Blue Moon - 11.00

Angry Orchard Hard Cider - 12.00

Build a Boss - 12.00

White Claw Black Cherry - 10.00

White Claw Mango - 10.00

Heineken 0.0 (NA) - 10.00

ROTATING DRAFT BEER SELECTIONS - Prices will vary.

SPECIALTY COCKTAILS

Cherry Blossom - 14.00

Black Cherry Bud Light Seltzer / Stoli Oranj / Lime Juice / Cranberry Juice / Cherry Garnish

Ninja-rita - 14.00

Jose Cuervo Silver / Green Tea / Agave / Lime Juice / Jalepeno

Samurai Sword - 14.00

Jameson / Peach Schnapps / Sour Mix / Candied Lemon Garnish

Bamboo Forest - 13.00

Absolut / Sake / Apple Juice / Green Tea / Cucumber / Mint

CUTWATER CANNED COCKTAILS 14.00

Bloody Mary (Spicy or Mild)

Tequila Margarita

Mai Tai

Pina Colada

KIDS MOCKTAILS 8.00

Panda Bear -

Hot Chocolate / Whipped Cream / Gummy Bears / Cookie Crumbs

Ninja Tea -

Green Tea / Apple Juice / Apple Garnish

Strawberry Clouds -

Strawberry Milk / Rainbow Sprinkles / Marshmallows