

SKYLINE BAR + CAFE



APPETIZERS

Charcuterie Board - 22.00

Local Blue Cheese, Smoked Cheddar, Parmigiano Reggiano, Aged Chorizo, Prosciutto De Parma, Fresh Fruit & Accompaniments

Mezze Platter - 14.00

White Bean Hummus, Eggplant Baba Ganoush, Warm Pita, Mixed Olive Tapenade

Fried Wisconsin Cheese Curds - 14.00

Lightly Breaded Fried Cheese Curds served w/ Rustic Tomato Sauce

Pigs in a Blanket - 12.00

Smoked Sausage, Honey Dijon, Brick's Cheese Sauce

SALADS

Winter Salad - 15.00

Spinach, Baby Arugula, Garlic Citrus Vinaigrette, Pickled Shallot, Crispy Beets, Pumpkin Seeds, Poached Cranberries

Classic Caesar Salad - 14.00

Chopped Romaine Lettuce, House Crouton, Shaved Parm, Creamy Caesar Dressing

SANDWICHES (Served with Fries)

Hudson Valley Burger - 20.00

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

Brick's Chicken Sandwich - 18.00

Hand-breaded Chicken Breast, Sriracha Aioli, Citrus Slaw, Pickles on a Toasted Brioche Bun

Wild Mushroom Banh Mi Sandwich - 18.00

Sautéed Wild Mushrooms, Pickled Vegetables, Fresh Cilantro, Ginger & Soy Sauce, Sriracha Aioli, Served on a Toasted Baguette

JUMBO PIZZA

The Meats - 27.00

House Made Rustic Tomato Sauce, Shredded Mozzarella, Cup & Char Pepperoni, Aged Chorizo & Shaved Prosciutto

Pepperoni - 25.00

House Made Rustic Tomato Sauce, Shredded Mozzarella, Cup & Char Pepperoni

Cheese - 20.00

House Made Rustic Tomato Sauce, Shredded Mozzarella

SIDES

9.00

Cast Iron Mac & Cheese

Bacon Lardon, Smoked Cheddar Cheese, Toasted Herb Panko

Sautéed Brussel Sprouts

Shallots, Garlic, Balsamic Glaze

French Fries

Sautéed Seasonal Veg

KIDS MENU

11.00

Kids Mac & Cheese w/ Fries

Chicken Tenders w/ Fries

Personal Pepperoni Pizza

Personal Cheese Pizza

Kids Cheeseburger w/ Fries

DESSERT MENU

12.00

Caramelized Cheesecake with Blueberry Lemon Compote

Fudge Brownie Sundae

Lemon Bar with Fresh Berries

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
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BEER & SELTZER

Bud Light -	11.00
Bud Light Next -	11.00
Budweiser -	11.00
Michelob Ultra -	11.00
Heineken -	11.00
Corona Extra -	11.00
Build it Boss IPA -	14.00
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 -	14.00

ROTATING DRAFT BEER SELECTIONS - Prices will vary.

SPECIALTY COCKTAILS

Sugar Cookie -	15.00
Vodka/ Amaretto/ Bailey's/ Vanilla Syrup/ Half & Half/ Frosting/ Sprinkles	

Bad & Boozy -	15.00
Tequilla/ Pomegranate Syrup/ Cranberry Juice/ Lemon/ Lime/ Fresh Cranberries	

Fire Crackle -	16.00
Bourbon/ Orange Zest/ Charred Rosemary/ Angostura Bitters	

New Yorka -	14.00
Whiskey/ Lemon Juice/ Maple Syrup/ Red Wine/ Lemon Twist	

Pomegranate Sparkler -	15.00
Malibu Rum/ Ciroc Coconut/ Pomegranate Juice/ Splash Sprite/ Fresh Cranberries	

KIDS MOCKTAILS

8.00

Cherry Bomb -

Grenadine / Ginger Ale / Maraschino Cherries / Gummies

Blizzard Berry -

Lemonade/ Blue Raspberry Syrup/ Sprite/ Edible Glitter/ 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.