

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, Soppresata
Cheeses: Boursin, Blue Cheese, Manchego, Smoked Cheddar

Fried Mac & Cheese Balls - 12.00
3 Crispy, Creamy Mac & Cheese Balls in a Rustic Tomato Sauce

Spinach Artichoke Dip - 13.00
House-Fried Corn Tortilla Chips

Loaded Fingerling Potatoes - 12.00
Cheese Sauce, Bacon, Scallions & Sour Cream

French Fries - 9.00
Salt & Pepper Seasoned

SALADS

Classic Caesar Salad 11.00
Chopped Romaine Lettuce, House-made Dressing, Garlic & Herb Croutons, Shaved Parmesan
(Add Chicken - 5.00 Shrimp - 8.00)

Mixed Greens Salad 11.00
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

Black & Blue Burger - 18.00
Blackened Grass-fed Beef, Bacon Onion Jam, Blue Cheese & Arugula 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, Bowtie

Sauces: Rustic Tomato or Butter

DESSERT MENU 12.00

Hudson Valley Apple Crisp

Local Tart Apples, Caramel Sauce, Corn Flake Crunch Topping

Build your own Fudge Brownie Sundae

Warm Jumbo Chocolate Chip Brownie, 2 scoops of Ice Cream, Whipped Cream, Chocolate Sauce, Crushed Cookies, Maraschino Cherry

WINE

Brownstone Cabernet- 12.00
Brownstone Merlot - 12.00
Brownstone Pinot Noir - 12.00
Mi Familia Semisweet Cabernet Sauvignon - 12.00
Brownstone Pinot Grigio - 12.00
La Prensa Sauvignon Blanc - 15.00
Brownstone Chardonnay - 14.00
Lunetta Prosecco - 12.00
Expressionist Rose - 14.00

BEER & SELTZER

Bud Light - 10.00
Bud Light Next - 11.00
Budweiser - 11.00
Michelob Ultra - 11.00
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
Heineken 0.0 (NA) - 10.00
Angry Orchard "No Assembly Required" Hard Cider - 13.00

ROTATING DRAFT BEER SELECTIONS - Prices will vary.

SPECIALTY COCKTAILS

Passion Cooler - 14.00
Malibu Rum / Passion Fruit Puree / Lime Juice / Club Soda / Fresh Mint

Hibiscus Smash - 15.00
Gin / Chambord / Hibiscus Syrup / Aquafaba / Lemon Juice / Hibiscus Garnish

Golden Margarita - 15.00
Jose Cuervo Silver / Lime Juice / Passion Fruit Puree / Pineapple Juice / Agave Tajin salted Rim

Just Peachy - 15.00
Bulleit Bourbon / Peach Puree / Lemon Juice / Simple Syrup / Ginger Ale Fresh Mint / Peach Garnish

Lemon Squeeze - 14.00
Stoli Blueberry / Lemonade / Blueberry Syrup / Angostura Bitters / Fresh Mint

KIDS MOCKTAILS 8.00

Cherry Bomb -

Grenadine / Ginger Ale / Maraschino Cherries / Gummies

Blue Skies -

Sprite / Blueberry Syrup / Cotton Candy

Peach Punch -

Iced Tea / Peach Puree / Peach Slice

*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.