

ROUNDHOUSE

SNACKS & APPETIZERS

- Wedge of Caesar Salad 18**
baby gem lettuce, anchovy, reggiano parmesan, crushed croutons, olive tapenade (mgf)

PEI Mussels 24
curried coconut sauce, cilantro, thai red chili, pickled red onions, green onion, naan bread (mgf)

Summer Salad 19
cubed watermelon, baby arugula, field greens, feta, castelvetrano olives, fresh mint, sunflower seeds, cracked black pepper, lemon, champagne vinaigrette (v, mve, gf)

Pan Fried Oysters 26
garlic, thyme, butter sauce, tomato confit, fresh lemon

Grilled Octopus 26
cannellini beans, chorizo, spinach, smoked paprika, chorizo sauce (gf)
- Heirloom Tomatoes & Mozzarella 23**
eli & ali’s tomatoes, lionni latticiini mozzarella, sea salt, pesto, baby arugula, balsamic caviar, evoo (v, gf)

Jumbo Lump Crab Cakes 31
lemon remoulade, lemon confit, pickled red onions, rainbow micro greens

Potato Croquettes 17
gruyere, chives, toasted cashews, aji sauce (v)

Brussels Sprouts 18
sesame, nori seaweed, sweet chili (v, ve)

Steamed Dumplings 18
chicken, lemongrass, cabbage slaw, soy ginger

Deviled Eggs 17
candied bacon, pickled red onion, chives (gf, mv)
- Yellow Fin Tuna Tartar 24**
avocado, crispy nori, rice paper, sriracha remoulade, yuzu pearls (gf)

Flatbread 17
fresh figs, goat cheese, baby arugula, fig jam, toasted walnuts, balsamic glaze (v)

Burrata 21
golden kiwi purée, rosa radicchio, frisee, baby arugula, balsamic pearls, crostini (mgf, v)

Spiced Corn Ribs 17
chipolte remoulade, purple cabbage slaw, scallions (v, mve, gf)

Warm Baguette 11
brushed with melted butter, sea salt, extra virgin olive oil, pesto (v, mve)

BURGERS & SANDWICHES

- Buttermilk Crispy Chicken Sandwich 24**
black pepper aioli, guacamole, bacon jam, pepperjack cheese, crispy tots

Salmon Burger 26
ginger, scallions, wasabi mayo, kimchi, french fries

Maine Lobster Roll 43
toasted brioche split bun, salad of field greens, lemon champagne vinaigrette
- Roundhouse Burger 25**
boston lettuce, tomato, caramelized onion, havarti, remoulade, french fries

Open Faced Flat Iron Steak Sandwich 28
baby arugula, brie du pommier, red onion jam, chimichurri, casa bread, garlic truffle parmesan fries

ENTREES

- RH Mac n’ Cheese classic 19 (v)**
cajun shrimp, corn, spinach, bread crumbs 27
wild mushroom, pickled red onion, green onions (v) 24

Pan Roasted Jurgielewicz Duck Breast 41
roasted miso savoy cabbage, crispy shallots, grilled peaches, peach puree, orange gastrique (mgf)

Gemelli Pasta 33
smoked chicken, thai red chili, tomato confit, spinach, toasted pinenuts

Crispy Tuna Nori 36
scallion ginger basmati rice, baby bok choy, seaweed salad, gochujang remoulade

Pan Seared Faroe Island Salmon 37
red quinoa crust, israeli couscous, tomato, fava beans, red onion, cucumber, curry, fish fumet, charred lemon
- Fish & Chips 35**
fresh atlantic cod, malt vinegar mayo, french fries

Fresh Lemon Bucatini Pasta 33
grape tomato, corn, toasted garlic, poblano pepper sauce, oaxaca cheese, lemon zest (v)

Smoked St. Louis BBQ Ribs 37
smoked pork cheddar mac-n-cheese, pickled red onion

Sauteed Colossal Shrimp 38
windridge farm wild mushrooms, zucchini, reggiano parmesan, lemon zest, orzo, herbs

Pan Roasted Hudson Valley Farm’s Chicken 34
sugar snap peas, purple carrots, reggiano parmesan polenta, coconut curry lime leaf sauce, chili crunch (gf)

8 oz Filet Mignon 58
roasted sunchokes, sugar snap peas, potato mille-feuille, green peppercorn sauce (gf)

Grilled Chilean 14oz Wagyu NY Sirloin 68
potato gratin, broccolini, bordelaise (gf)

parties of 8 people or more are subject to a 20% gratuity

please inform your server of any food allergies or special dietary requirements

(v) vegetarian, (ve) vegan, (gf) gluten free,
(mv) can be made vegetarian, (mve) can be made vegan, (mgf) can be made gluten free

SIGNATURE COCKTAILS17

- Peach Rum White Sangria

diamond white rum, combier orange, rothman & winter peach liqueur, peach whiskey, peach nectar, peach puree, pineapple, orange, white wine
- Cool as a Cucumber

albany distilling vodka (nys), salers gentiane french herbal liqueur, cucumber puree, basil syrup, lime
- Sparkling Plum Blossom

oka japanese gin, plum yuzu, dassai blue sparkling sake, lime, lychee syrup, lychee fruit
- Minted at The Roundhouse

black dirt bourbon (nys), barrow’s intense ginger liquor (nys), american fruit apple liqueur, lemon, mint
- Shake Senora

milagro blanco, ancho reyes verde, jalapeno, lime, agave, salt
- La Vie en Rose

el patriarca reposado, combier orange, giffard wild elderflower, blood orange, lime, orange bitters, sparkling rose
- Closer to the Sun

montelobos mezcal, pama liqueur, lime, agave, topo chico sparkling mineral water
- Strawberry Fields Forever

taconic bourbon (nys), strawberry, lemon, simple, angostura bitters, ginger beer
- Roll in Peace

diamond white rum, taconic rolling hills dark rum (nys), chinola passionfruit, tangerine, lime, agave, cherry
- Espresso Martini

awakened spirit coffee vodka (nys), caffè ammi espresso, goofy bandit coffee liqueur (nys), giffard vanilla

DRAUGHT BEER

- Burnished Amber Ale

return brewing, hudson, ny 5.2%

9
- Wrench IPA

industrial arts, beacon, ny 7.1%

9
- Terra Pilsner

vosburgh brewing, elizaville, ny 4.5%

9
- Nightshine Black Lager

catskill brewing, livingston manor, ny 5.5%

9

CRAFT CANS

- Charley Brown Ale 16oz

frog alley brewing, schenectady, ny 5.5%

9
- Empire State Lager 16oz

old klaverack brewery, hudson, ny, 4.7%

9
- Newburgh Cream Ale 16oz

newburgh brewing co., newburgh, ny 4.2%.

8
- Millhouse Light Lager 12oz

millhouse brewing co., poughkeepsie, ny 3.5%

7

NEW YORK CIDER

- Bone-Dry Cider 12oz

brooklyn cider house, new paltz, ny, 6.9%

7
- Standard Cider 12oz

hudson north cider 12oz, newburgh, ny 5.0%

7
- Verde Apple Cider 16oz

orchid hill, 100% nys apples, new hampton, ny 6.9%

9

SPARKLINGGL/BTL

- Champagne

les allies, sparkling brut, france, nv

10/36
- Rosé

varichon & clerc dry rose, savoy, france

10/36
- Prosecco D.O.C.

col dorato, extra dry, rai di san polo di piave, italy, nv

11/36

WHITE

- Pinot Gris

archery summit, willamette valley, oregon

14/48
- Riesling

hugel, gentil, alsace, france

14/48
- Sauvignon Blanc

ranga ranga, marlborough, new zealand

14/48
- Chardonnay

trefethen eshcol, oak knoll, california,

12/38

RED & ROSE

- Rose

milea estate vineyards, staatsburg, ny

14/38
- Pinot Noir

octopoda, santa barbara, california

14/48
- Bordeaux

château haut plaisance, montagne saint-émilion, france

15/48
- Cabernet Sauvignon

dough, north coast, california (james beard foundation partner)

14/48
- Rioja

bodega faustino, rioja crianza, spain

15/48
- Toscana

brusco dei barbi, montalcino, italy

16/48

SPIRITED COFFEE DRINKS

- Hudson Valley Coffee

beaverkill bourbon cream (nys) fresh whipped cream

12
- Traditional Irish Coffee

jameson irish whiskey, fresh whipped cream

12

NON-ALCOHOLIC BEVERAGES

- Roundhouse Refresher

mint, cucumber, lime, simple, club soda

10
- Hannah Banana

organic coconut water, pineapple, banana puree, pomegranate

10
- Beacon 75

wolfer estate, non-alcoholic sparkling rose, lemon, simple

10
- Feeling Peachy

peach nectar, fresh orange juice, simple

10
- What’s up Doc?

fresh carrot ginger juice, fresh lime, ginger beer, simple, carrot ribbons

10
- Boylan’s Root Beer, Orange, Black Cherry

6
- Fresh Lemonade

5
- Safety Glasses Pilsner Industrial Arts, NY

6

We feature many New York State spirits in our signature cocktails (as noted by “NYS”) and we are proud to serve all New York State spirits as our pouring brands.

ROUNDHOUSE

SWEETS

Earl Grey Panna Cotta	14
peach coulis, rose chocolate nut biscotti (v, mgf)	
Carrot Cake	14
cream cheese frosting, toasted walnuts, blueberry sauce (v)	
Chocolate Tart	14
chocolate mousse, dark chocolate chards, raspberry coulis (v)	
Roasted Stone Fruit	15
roasted peaches, plums, lemon poppy ricotta, local honey fresh mint (v)	
White Chocolate Dome	14
mango passion fruit mousse, mango puree (v, gf)	
Chai Creme Brulee	14
chai cookie (v, mgf)	
Single Scoop	
sorbet 12 (v, ve, gf)	
jane’s ice cream 12 (v, gf)	

SPIRITED COFFEE DRINKS

Hudson Valley Coffee	10
beaverkill bourbon cream (nys), fresh whipped cream	
Traditional Irish Coffee	12
jameson irish whiskey, fresh whipped cream	
Espresso Martini	17
awakened spirit coffee vodka (nys), caffè ammi espresso, springbrook cowboy coffee liqueur (nys), giffard vanilla liqueur	

COFFEE & TEA

Caffé Ammi Regular/Decaf Coffee	4
dark roast, pelham ny	
Caffé Ammi Espresso Regular/Decaf	4
dark roast, pelham ny	
Caffé Ammi Cappuccino Regular/Decaf	6
dark roast, pelham ny	
Harney & Sons Caffeinated Tea	4
Assorted Flavors	
Harney & Sons Decaffeinated Tea	4
Assorted Herbal Tea Flavors	

PORTS

Dows 20 yr Tawny	16
Broadbent Auction Reserve	8
Dows 2017 LBV	16
Fonseca Dry White Port	9
Kopke 10 yr Tawny	10
Quinta De Monte Redondo Tawny	8
Sandeman 10 yr Tawny	9

SHERRY

Lustau “Capataz Andres” Dulce	10
Lustau “Amontillado Los Arcos”	10
Osborne Fino	10

AMAROS & APERTIFS

Amaro Del Capo	12
Amaro Averna	14
Amaro Nonino	16
Amaro Sfumato	10
Cardamaro	12
Capelletti Aperitivo	10
Faccia Bruto – New York State	12

COGNACS & BRANDY

Armagnac de Montal VSOP	20
Boulard Calvados VSOP	20
Courvosier VSOP	22
Grand Duque D’Alba	20
Hennesey VSOP	24
Hennesey XO	76
Martell Cordon Blue	58
Salignac VS	14
Menoroal Calvados	14
Prunier XO	22
Remy VSOP	24
Remy Louis XIII	280

CORDIALS & LIQUORS

Amaretto Di Saronno	18
Beaverkill Bourbon Cream	12
Drambuie	18
Frangelico	14
Giffard Vanilla Liqueur	12
Grand Marnier	14
Limoncello Gagliano	8
Antica Sambuca	12
Vicario Coffee Liqueur	12

DESSERT WINES

Chateau Roumieu Lacoste 2020 Sauterne France	10
Eve’s Cidery Essence Ice Cider	10
Inniskillin, Niagara Estate 2019 Ice Wine	16
Dashe “Lily Hill Vineyard” Late Harvest Zinfandel 2018 375 mls	42

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