

*Fine Belgian-style ales*



*brewed in Cooperstown, NY*

## FOR THE TABLE

### OMMEGANG FRITES \$9

Traditional Belgian style, hand cut, twice fried with rotating aioli selection

### MAC AND CHEESE \$10

Pasta with a house-made Nirvana cheese sauce topped  
*Add pork belly \$6*

### MEATBALLS FRIKADELLEN \$12

Beef & pork meatballs, served with cherries in a Rosetta reduction

### OMMEGANG HOUSE SALAD \$14

Bell peppers, red onions, cucumber, tomatoes, shredded Brussels sprouts, hardboiled egg, Ommegang-grown hops dressing

### SAISONAIRES PICNIC \$13

Adirondack Cheddar & Midnight Moon fresh fruit, strawberry jam, fresh baguette

### SOFT PRETZELS \$12

Bavarian-style pretzel, served with Nirvana cheese sauce and Abbey Ale mustard  
*Add a garlic sausage for \$7*

### CHICKEN AND WAFFLES \$15

Fried chicken breast on a Liege-style waffle with vanilla pepper gravy and strawberry jam

### ENDIVE & ARUGULA SALAD \$15

Grilled endive, fresh arugula, strawberries, goat cheese, toasted walnuts, Rosetta vinaigrette

*Salad Add Ons: Chicken \$6, Salmon \$7, Steak \$8*

## MASTER BREWER'S BOARD \$24

*Served with Three Philosophers figs, garlic sour pickles and fresh bread*

**Abbey Ale Ewe's Blue:** Sheep's milk cheese from Old Chatham Shepherding Company; *Old Chatham, NY*

**Midnight Moon:** Goat's milk cheese from Cypress Grove; *Arcata, CA*

**Three Philosophers Gouda:** Cow's milk cheese aged for one year from Byebrook Farm; *Walton, NY*

**Duck Bacon:** Smoked duck breast from Hudson Valley Duck Farm; *Ferndale, NY*

**Pork Belly:** Cured with honey and Sriracha

## & FRITES

*Sandwiches and entrees served with frites. Substitute asparagus for \$2.*

### BRATS & KRAUT \$20

Local sausage from Catskill Food Company, crispy sprout kraut, Abbey Ale caraway mustard

### CHICKEN SANDWICH \$18

Buttermilk fried chicken breast, house slaw, Nirvana cheese sauce

### CROQUE-MONSIEUR \$18

Honey Sriracha-glazed pork belly, fresh baguette, Nirvana cheese sauce

### CHEF STEAK \$23

House-marinated hanger steak cooked to perfection

### HERB SALMON \$20

Atlantic Salmon, Herbs de Provence, Pale Sour Ale beurre blanc

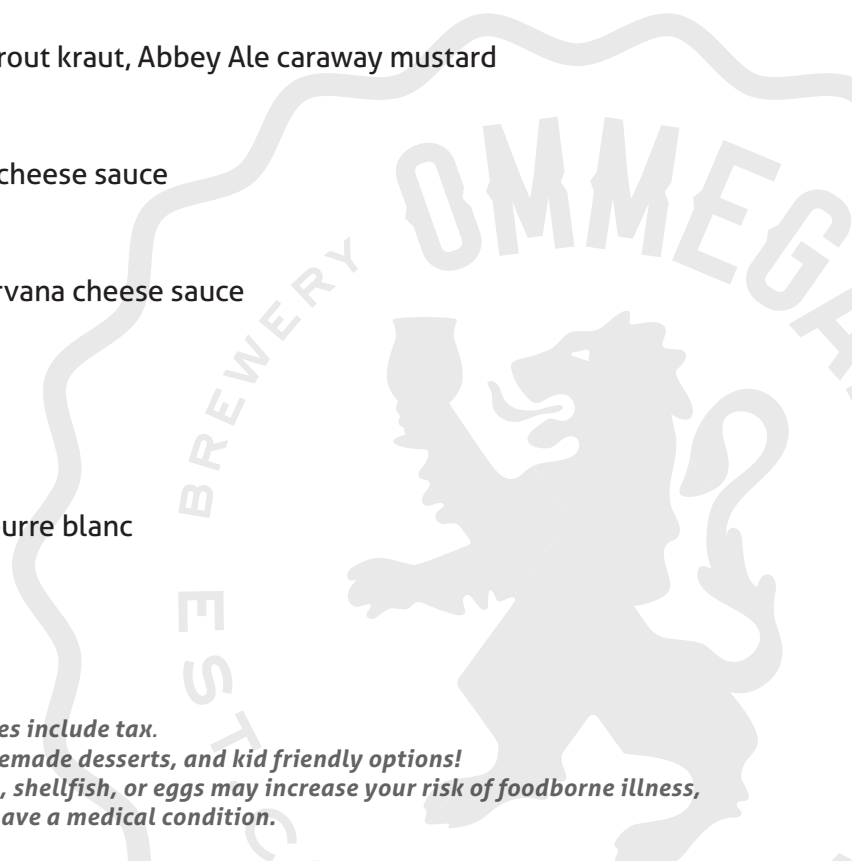
### MOULES \$21

Shallots, garlic, cream, Witte

*All prices include tax.*

*Ask about our daily specials, homemade desserts, and kid friendly options!*

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.*



## PREMIUM DRAUGHT BEER

- Abbey Ale** - A deep, rich, and malty dubbel ale brewed with licorice root, star anise, sweet orange peel, coriander, and cumin. Abbey is rich on the palate, with a dry finish. **8.2% \$7**
- Hennepin** - A farmhouse saison with a champagne-like effervescence. Sweet orange peel, hops, and ginger make way for a dry finish with a slight bite. **7.7% \$7**
- Rare Vos** - Our amber ale is styled after the smooth, drinkable beers popular in Belgian cafes. Complex and medium-bodied, it features fruity, herbaceous, and spicy notes. **6.5% \$6**
- Three Philosophers** - This quadrupel ale is a unique blend of a Belgian-style dark ale and Liefmans Kriek, an authentic Belgian cherry ale. Flavors and aromas include roasted malt, molasses and brown sugar, dark fruits, brandied raisins, and chocolate. **9.7% \$7**
- Witte** - Our Belgian-style wheat ale is pleasantly light on the tongue, balanced between malt and wheat sweetness. Hops and spices are backed by lemon and sweet orange flavors. **5.2% \$6**
- Pale Sour** - A sour beer unlike any you've tasted. A one of a kind sour beer developed by Ommegang brewmaster Phil Leinhart and Liefmans brewmaster Marc Coesens. Pale Sour showcases the refined flavors achieved by Liefmans' unique brewing and aging ritual. **6.9% \$7**
- Nirvana** - Our first India pale ale features seven hops with a touch of honey malt sweetness. Hoppy, juicy, citrusy goodness lingers without harsh bitterness. **6.5% \$6**

*- Ask about our rotating draught selection of limited and seasonal releases -*

## PREMIUM BOTTLE

- Gnomegang 12oz** - Our blonde ale uses yeast from Belgium's Brasserie d'Achoffe during primary fermentation, along with our own recipe, brewing, and yeast in bottle conditioning. Flavors include sweet caramel, smooth maltiness, and balanced hops. **9.5% \$7**
- Fruitesse 11.2oz** - A unique beer blend – matured for 18 months on whole cherries in the famed Liefmans cellars, then blended with cherry, bilberry, elderberry, strawberry, and raspberry juices. **3.8% \$6**
- Duvel 11.2oz** - The original Belgian golden ale, full of contrasts and surprising discoveries. Lush flavors of pale malt appear throughout with strong alcohol, yeast, and hops. **8.5% \$6**
- Duvel Tripel Hop 11.2oz** - Duvel golden ale, brewed with an additional, third hop variety. For 2016, Duvel brewers selected the Citra hop, adding flavors of grapefruit and tropical fruit. **9.5% \$6**
- Barrel-Aged Three Philosophers 750ml** - Our quadruple ale, aged in bourbon barrels. Its medium-full body is integrated with flavors of chocolate, cherry, and sweet malt. **11.4% \$18**
- Barrel-Aged Gnomegang 750ml** - Our blonde ale, aged in Templeton rye barrels. Its prevalent oak flavor is balanced by spice from the rye spirit and Belgian yeast. Medium-bodied with a delicacy that belies its strength. **11.4% \$18**
- Barrel-Aged Adoration 750ml** - Our winter seasonal, aged in bourbon barrels. The resulting flavors include dark chocolate, toffee, coconut, dried cherries, and bourbon. **12.3% \$18**

## CANS

- Ginger-Lemon Radler** (Boulevard Brewing Company, Kansas City, MO) - A zesty, refreshing take on the tradition of mixing beer with soda or lemonade to create a light, thirst-quenching beverage ideal for warm weather. **4.1% \$5**
- Lion's Share** (Nine Pin Cider, Albany, NY) - Dry sparkling cider with a crisp, bold and refreshing taste. Made with Ommegang yeast and apples from Samascott Orchards. (Gluten free) **6.7% \$6**

*To better expedite the food service and checkout process, we cannot split checks more than twice.*

**Sunday - Wednesday 11a - 6p**

**Thursday - Saturday, 11a-9p**

**f Facebook.com/Ommegang •   BreweryOmmegang.com**

# PATIO MENU

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