



Pool & Grill

TO EAT

Stonewood Farm Green Salad, Herbs & Mustard Vinaigrette*	18
Beet & Carrot "Slaw" Salad, Sesame Vinaigrette*	20
Grain Bowl, Pickles & Fermented Veg, Tatziki, Cilantro Lime Vin*	18
Cold Soba Noodle Salad, Pickled Egg, Miso Vinaigrette*	20
Shrimp Ceviche, Serrano Peppers & Lime	30
Lobster Roll, Meyer Lemon Aioli, Arugula & Herb Salad	42
Audrey's BBQ Pork Sandwich, Pickled Apples	26
Smash Burger, Cheddar, House Pickles & Onion Jam	22
Beet Burger, Vegan Aioli, Arugula & Caramelized Onion	22

* TO ADD TO SALADS

7-Minute Egg	5
Chilled Grilled Chicken	12
Chilled Smoked Hudson Valley Steelhead Trout	12

TO SNACK

Crispy Chickpeas with Spiced Mix	10
French Fries	6
Zapps Chips	5
Power Pack Carrot Bites	12
Energy Bombs	8

TO TREAT

Ice Cream Sandwich	6
Popsicles	10
Trifle	10
Rainbow Rice Crispy Treats	8

Please inform your server of any allergies or dietary restrictions. We are more than happy to accommodate your needs.

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TO DRINK

FRESH SQUEEZED

as is or "adulted"	
Turmeric Twist	9/16
Spicy Beet	9/16
Cucumber Breeze	9/16
Daily Lemonade	9

BLENDED

Very Nutty Paradise	12
Green Nutty Goddess	12

WINE

Prosecco, Sorelle Bronco, NY, Veneto, IT	14/54
Les Vins Pirouettes, Pet Nat d'David, Riesling, Alsace, FR	64
Rose, Billecart Salmon, Champagne, FR, 375ml Half Bottle	153
Vermentino, Vigne Basse, Terenzuola, IT	12/46
Gruner Vertliner, Am Berg, Ott, AT	14/54
Bandol, Vifnobles Gueissard, Provence, FR	15/60
Pinot Noir, Illahe, Willamette Valley, OR	19/76

BEER

Juice Bomb IPA, Sloop Brewing, Hopewell Junction, NY, 355ml can	9
Kolsch, Millhouse, Poughkeepsie, NY, 473ml can	12

COCKTAILS

Panache — Pilsner & Lemonade	9
Piscine — Prosecco & Cointreau	14
Greenhook Ginsmit's Gin & Tonic — Herbs & Cucumber	12
Amaro Pop — Grapefruit & Flora	14
Bergamonster — Earl Grey Sinpatch Vodka, Green Tea Syrup, Lemon	14

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