

A P P E T I Z E R S**Grilled Tuscan Pizza** \$5.95

Leavened with brewery yeast, grilled and topped with fontina cheese, calamata olives, diced pepper, onion and tomato. Drizzled with arugula oil.

Three Cheese Big Bubble Fried Pizza \$5.95

Leavened with brewery yeast, deep fried and topped with fontina, grana padano, fresh mozzarella, and basil. Drizzled with arugula oil.

Extra items: \$1.00 each

chicken, sausage, wild mushrooms or shrimp for \$2.00

Charred Filet Mignon \$12.95

Served rare with fresh pineapple, shiitake mushroom relish and a roasted sesame vinaigrette.

Shrimp Tostada Napoleon \$11.95

Lime-tossed shrimp and crisp corn tortillas between layers of habanero guacamole, and a sun-dried tomato jam. Finished with a papaya reduction.

Musbacha Hummus \$6.95

Served with warm pita bread and marinated hot peppers.

Broiled Lobster \$12.95

Fresh Maine lobster meat broiled with a parmesan, sage and lemon zest compound butter.

Calamari \$7.95

Fried and tossed with fresh herbs, garlic and crushed red pepper. Served with marinara and a garlic sauce on the side.

Sausage Spiedini \$8.95

Grilled, skewered hot and sweet Italian sausages, fresh mozzarella, and crusty bread, finished with a white wine and sage beurre blanc.

Steamed Mussels \$8.95

Prince Edward Island mussels steamed with Triumph Honey Wheat Ale, garlic, tomatoes, fresh herbs and butter.

**Triumph Brewing Company**

138 Nassau Street
Princeton, NJ 08542
T (609) 924-7855
F (609) 924-7857
www.triumphbrew.com

S O U P S**Corn and Potato Chowder**

Cup \$3.50 Bowl \$5.00

Soup du Jour

Cup \$3.50 Bowl \$5.00

S A L A D S**House Salad** \$5.95

Mixed greens and tomatoes dressed with a balsamic or a raspberry and hazelnut vinaigrette. Half order \$3.95

Blue Cheese Caesar Salad \$8.95

Romaine lettuce tossed with an anchovy, garlic and blue cheese dressing. Garnished with garlic and rosemary croutons.

– with calamari or chicken add \$3.00

Estival Salad \$10.95

Pineapple, blueberries, strawberries, blue cheese, toasted pistachios and frisée dressed with a raspberry and hazelnut vinaigrette.

Tabbouleh and Melon Salad \$7.95

Cracked bulgur wheat, diced red onion, cucumber, shallot, scallions, tomato, bell pepper and parsley dressed with a lemon and cracked black pepper vinaigrette. Served with fresh, seasonal melon.

Indonesian Gado Gado Salad \$9.95

Shredded red cabbage, baby carrots, snap peas, steamed cauliflower, bean thread noodles and crushed peanuts. Dressed with a soy and sesame vinaigrette.

S A N D W I C H E S**Triumph Burger** \$8.95

Eight ounces of choice chopped chuck topped with lettuce, tomato and onion with chipotle mayonnaise on the side. Served with pickle and fries.

Toppings 75¢ each

american, cheddar, jack, swiss, mozzarella, blue cheese, bacon, grilled onions or mushrooms.

Portabello Mushroom \$8.95

Roasted in olive oil and filled with diced plum tomato. Topped with smoked mozzarella and mixed greens on a garlic bread baguette with a balsamic mayonnaise. Served with pickle and house chips.

Asian Grilled Chicken Sandwich \$9.95

Miso marinated chicken breast topped with mozzarella, red onion, mixed greens and a teriyaki vinaigrette. Served with pickle and house chips.

ENTREES

Porterhouse Steak \$29.95

Twenty-eight day dry-aged, twenty ounce porterhouse. Served with lemon-chive smashed potatoes, asparagus and a red wine and natural jus demi-glace.

Herbed Cannelloni \$14.95

Filled with asiago, mozzarella and ricotta cheeses. Served with sautéed artichoke hearts and a marinara sauce.

Soft-Shell Crabs \$23.95

Deep-fried in amber ale batter and served with lemon-chive smashed potatoes, jalapeño snap peas and a clarified tequila butter

Fish & Chips \$13.95

Cod fried in Triumph Amber Ale batter and served with our house fries.

Mediterranean Monkfish and Mussels \$18.95

Sautéed in garlic, ginger and cumin and served with red bliss potatoes and asparagus.

Mexican Pork Chop \$16.95

Grilled, bone-in ten ounce center-cut chop served with lemon-chive smashed potatoes, asparagus and a pineapple and lime salsa.

Flounder Grenobloise \$17.95

Sautéed in brown butter with capers, artichoke hearts, lemon supremes and croutons. Served with a pineapple and chive rice.

Scallop and Red Pepper Pappardelle \$21.95

Sautéed sea scallops served over fresh pappardelle dressed with a pink parmesan and lobster sauce.

Risotto Primavera \$14.95

Arborio rice, baby patty-pan squash, zucchini and asparagus simmered in a vegetable stock and finished with grana padano and fontina cheese.

Garlic Chicken Frascatelli \$15.95

Grilled chicken breast and artisinal-made semolina branch pasta tossed with roasted garlic, cremini mushrooms, tomato and parsley in a parmesan cream sauce.

SIDES

French Fries \$3.00

House Chips \$2.75

Vegetable of the Day \$3.50

Whipped Potatoes \$3.50

BEVERAGES [NON-ALCOHOLIC]

Coke, Diet Coke, Sprite, Iced Tea

Ginger Ale, Root Beer, or Milk \$1.50

Still Mineral Water (750 ml) \$4.50

Sparkling Mineral Water (375 ml) \$3.00

Non-Alcoholic Beer \$3.00

Coffee: Regular or Decaf \$1.50

Espresso \$2.25

Cappuccino \$2.75

Mark Valenza, *Executive Chef*

Tom Kulick, *Sous Chef*

Felepe C. Roman, *Sous Chef*

Tom Stevenson, *Brewer*

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Triumph Brewing Company is available for corporate and private parties.

– One check per table.

– Smoking is permitted at the bar only.

– No cigars, herbal cigarettes or pipes, please!

– 18% gratuity will be added for parties of 8 or more.

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Triumph beer is available in five gallon kegs for \$50. Half barrels cost \$125 and quarter barrels are \$75. New one liter bottles cost \$6 and our half-gallon growler is still only \$10 plus \$3 deposit. Dealer prep and delivery not included. Your actual mileage may vary.

AmEx / Visa / MasterCard / Diners Club / Discover

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Brewery tours every Saturday at 1:00 & 3:00 p.m.
