



FINE CRAFT ALES

223-301 North Franklin Street

Watkins Glen, New York 14891

607.535.9797

www.roosterfishbrewing.com

Appetizers and Snacks

Mix and match for a great sampler meal! Suggested pairing follows description (sp).

Brewpub Crab Cake

Our signature crab cake served with roasted sweet corn and hot pepper jam. 7.95 sp: Firehouse Blonde

Firehouse Shrimp

Steamed in our delicious Firehouse Blonde Ale along with some secret seasonings. Served with spicy cocktail sauce. A half-pound of heaven. 10.95. sp: Original Nut Brown

Corn Fritters

Crispy fried, our own recipe. Served with hot pepper jam for dredging. 7.95 sp: Firehouse Blonde

Quesadilla

A crispy flour tortilla filled with cheddar and jack cheeses, diced peppers and onions. Served with sour cream and salsa. 5.95. sp: Firehouse Blonde With organic chicken! 9.95.

Buffalo Wings

A pound of the best chicken wings in the Finger Lakes - recipe by a Buffalo native. Get 'em mild, medium, hot, nuclear, BBQ. Served with carrot sticks, celery and our house recipe bleu cheese dressing. 8.95. sp: Firehouse Blonde

Banana Peppers

Split in half and stuffed with cheddar and cream cheese, baked with a crunchy topping and served on a bed of our house made salsa! A little spicy, but not too bad. 7.95 sp: Blonde, Pale or IPA

Pizza

Each of our pizzas come on our hand-stretched brewers malt pizza dough.

Four Cheese Garlic Lover's Pizza

This one's simple: lots of chopped garlic and cheese. Four kinds. Not a good idea if you're a vampire. Also not a good idea if you're on a first date! 7.95. sp: Original Nut Brown Ale

Avocado Pie

Salsa, black olives and fresh avocado slices all topped with local cheddar cheese. 8.95. sp: Firehouse Blonde

The Rooster Pie

Beer's best friend!
Topped with our homemade marinara, mozzarella cheese and pepperoni. 7.95. sp: Mysterious Amber or Firehouse Blonde

Pesto Pie

We make the pesto right here! Topped off with just the right amount of mozzarella. 8.95. sp: Hop Warrior Imperial IPA

Sweet Potato Fries

Golden sweet potatoes fried to a crispy bliss. Seasoned and served with spicy tomato ketchup, southwestern ranch and green curry dips. 8.95. sp: Mysterious Amber

Goat Cheese Log

Locally produced, with balsamic strawberries, crispy flatbreads. 9.95 sp: Original Nut Brown

Antipasto

NYS cheeses, salumi, olives, vegetables, spiced pear, red pepper jam, peppadews, and grapes. 12.95 sp: Dogtooth Pale Ale

Fried Fresh Mozzarella

Crispy panko coated and served with our own marinara and pesto sauces. 8.95 sp: Nut Brown

Pan Seared Sea Scallops

With applewood smoked bacon and apple/onion marmalade. 9.95 sp: Dogtooth Pale Ale

St. Louis Ribs

A half rack of our slow roasted and char-broiled pork ribs, slathered with our sweet 'n' spicy Sticky Fingers Barbecue Sauce. 11.95 sp: Hop Warrior

Snack Cones

A cone heaped up with your choice of our hand cut fries, our haystack onion rings, or our sizzling fried jalepeños. 5.95. sp: Dogtooth Pale Ale

Goat Cheese and Bacon

Lively Run Goat Cheese with applewood smoked bacon, caramelized onions and arugula. 9.95 sp: Dogtooth Pale Ale

Salads and Soups

Homemade Soup

Prepared fresh daily, these soups are scary good! Ask your server for today's selection.

A cup for 3.95.

A big crock for 6.95.

Spinach Salad

Fresh baby spinach with mushrooms, hard boiled egg, goat cheese, roasted red peppers and crumbled bacon. Served with our house balsamic vinaigrette and garlic bread. 9.95.

sp: Belgian Golden

Arugula, Duck and Goat Cheese Salad

Not to repeat ourselves, it also has spiced pears, sweet cumin toasted pecans and amazing strawberry balsamic vinaigrette. 11.95.

sp: Hefe-Weizen or Nut Brown

Brewpub Green Salad

Fresh lettuces with tomato, croutons and your choice of one of our own from scratch house dressings. 4.95.

Balsamic Vinaigrette, Crumbly Bleu, Creamy Bleu, 1000 Island, Ranch, Chipotle Yogurt. Yes these are our own recipes and we make them here!

Pueblo Chicken Salad

We start off with a mountain of romaine lettuce. Next, we toss it with spicy ranch dressing and top it off with tender organic chicken strips, black olives, cheddar cheese, crunchy tortilla strips, salsa and sour cream. Finally, you eat it. 9.95.

sp: Summer Sky Hefe-weizen

Soup and Salad

A brewpub green salad, crock of soup and garlic bread. Quick and tasty. Add it up, it's a deal! 8.95.

Caesar Salad

Crispy romaine lettuce and garlic croutons tossed with our fresh-made Caesar dressing. Served with garlic bread. 5.95. sp: Nut Brown

With strips of charbroiled organic chicken breast. 9.95.

From the Garden

Garden Burger

Soy-based and vegan-friendly "burger" served with lettuce, tomato, and onion. 7.95.

sp: Dog Tooth Pale Ale

Moonrose Ribs

Okay, so they aren't really ribs. Soy-based and slathered with tangy barbecue sauce topped with lettuce, tomato, and onion on a malt roll. 8.95. sp: Hop Warrior

Veggie Soba

Soba noodles tossed with sauteéd veggies, sesame seeds and soy/balsamic sauce. 15.95

sp: Summer Sky Hefeweizen

Veggie Panini

Fresh charbroiled vegetables, sliced tomatoes, Red Meck Gouda, our freshly made pesto. 7.95.

sp: Summer Sky Hefeweizen

Portobello Burger

Like a burger - but its a giant mushroom! Charbroiled and served with lettuce, tomato and onion. On a malt roll. 8.95. sp: Nut Brown

Corn and Pepper Cakes

Sort of like our Crab Cakes only with roasted sweet corn and red bell peppers instead of crab! Served with rice, charred green onions and hot pepper jam. 15.95 sp: Belgian Golden

Vegetable 'Lasagna'

No pasta! Layers of charbroiled portobello mushrooms, pesto, seasonal veggies, ricotta filling, and roasted tomato concase.

Served with garlic romano bread 16.95

sp: Firehouse Blonde

Add-ons!

Add a cup of soup to any salad!

2.95

Cup not enough? Add a crock!

5.95

Add strips of charbroiled organic chicken breast to any salad. 4.00

Add charbroiled shrimp to any salad.

5.00

Hot garlic Romano bread 2.00

Fresh-baked malt roll 1.00

Ginger molasses soda bread 1.00

Chicken and Turkey

Chicken, NYS Cheddar and Apple

A marinated and charbroiled organic chicken breast, melted extra sharp New York State cheddar, sliced apple and leaf lettuce. Served with our own apple/onion marmalade on a homemade malt roll. 8.95.

sp: Summer Sky Hefe-Weizen

Chicken Avocado

Tender grilled strips of organic chicken rolled up in a flour tortilla with fresh avocado slices, crisp lettuce, local cheddar cheese and our house made salsa. 9.95.

sp: Original Nut Brown

Chicken Fajita Wrap

Seasoned chicken, sautéed peppers and onions, rice and local cheddar, all rolled up burrito style in a warm flour tortilla, with salsa and sour cream. 8.95. sp: Dog Tooth

Chicken BLT

Marinated organic chicken breast, charbroiled, with applewood smoked bacon, crisp romaine, tomato and dill mayo on a multigrain ciabatta roll. 9.95

Brewpub Club

Thinly sliced turkey, crispy applewood smoked bacon, leaf lettuce, tomatoes, local gouda and mayo all on a warm ciabatta roll. 9.95

sp: Belgian Golden Ale

The Turkey Ranch

Mesquite smoked turkey breast grilled with peppers and onions, then wrapped up with spicy ranch, cheddar cheese, lettuce and salsa. Gobble gobble, partner! 8.95.

sp: Firehouse Blonde

Farfalle with Chicken and Sausage

Strips of tender organic chicken breast sautéed with smoked chorizo, roasted tomatoes, fennel bulb, garlic and caramelized onions in apple cider cream. Delicious! 18.95. sp: Belgian Golden, Nut Brown

Slow Roasted Organic Chicken 1/2

Truly pasture raised in Romulus, NY. Slow roasted with garlic and rosemary; finished on the charbroiler. Comes with potatoes and fresh veggies. 19.95.

sp: Dog Tooth Pale Ale

From the Sea

Rooster Fish Brewing uses only sustainable and eco-friendly sea foods

Crab Cake Club

Our original recipe crab cake with applewood smoked bacon, roasted corn, lettuce, tomato and hot pepper jam. 11.95. sp: Firehouse Blonde

sp: Firehouse Blonde

Catfish Po'boy

American farm raised catfish, dredged in Cajun seasonings and crispy fried, on a French roll with romaine lettuce, tomato, red onion, and remoulade. 9.95

sp: Dogtooth Pale Ale

Crab Cake Entrée

Two of our rich and tasty crab cakes, served with hot pepper jam, rice and vegetable. Giving Maryland a run for their money since the year 1990. 18.95.

sp: Original Nut Brown

Jambalaya

Organic chicken, shrimp, crab and smoked Andouille sausage sautéed with peppers, onions and spicy Cajun seasonings, tossed with Basmati rice. 19.95.

sp: Hop Warrior

Wasabi Soy Sockeye

Wild caught Alaskan Sockeye Salmon, char-broiled with wasabi soy mopping sauce and served with sesame soba noodle salad and charred green onions. Oh-my-nonsectarian-God! 19.95. sp: Nut Brown

Farfalle with Sea Foods

Tender sweet scallops, shrimp and crabmeat sautéed with roasted tomatoes, fennel bulb, garlic and caramelized onions in apple cider cream. 19.95

sp: Summer Sky or Belgian Golden

Mussel-Ale Bowls

All served with toasty garlic Romano bread.

The Classic

Simmered in our own Firehouse Blonde Ale with diced roma tomatoes, spring onions and garlic. 9.95. sp: Belgian Golden Ale

The Cajun

In a broth of sweet bell peppers, onions, Andouille sausage, cajun spices and Firehouse Blonde Ale. 11.95. sp: Firehouse Blonde Ale

Marinara

Simmered in our own marinara with sweet bell peppers, onions, garlic and our favorite Blonde. 10.95. sp: Original Nut Brown Ale

Burgers, Beef and Pork

Our burger is 100% pasture raised organic, locally produced.

Bacon Cheddar Burger

Our organic beef burger topped with NYS sharp cheddar cheese, applewood smoked bacon, lettuce and tomato- mmmm! 9.95.

sp: Dog Tooth Pale Ale

Goat Cheese Burger

Lively Run Goat cheese tops this organic burger along with caramelized onions, lettuce and tomato 9.95.

sp: Summer Sky

The Rooster Burger

This is the best burger in town! A 1/3 pound locally produced, lean, beef burger with lettuce, tomato and onion on our homemade malt roll. Plain, American, NY Cheddar, NY Gouda. Oh, did I mention pasture raised and organic? Taste the difference and feel good about what you eat!

7.95. sp: Nut Brown, Belgian

Bauernwurst Sausage

Charbroiled and served with braised sweet and sour red cabbage and Nut Brown Mustard on our malt roll 8.95 sp: Belgian Golden

Andouille Sausage

Charbroiled and served with sauteéd peppers and onions, hot pepper jam on our malt roll 8.95 sp: Dog Tooth Pale Ale

Chorizo Sausage

Charbroiled and served with our own salsa and shredded NYS Cheddar cheese on our malt roll 8.95 sp: Hop Warrior

Bleus Burger

Our 1/3 pound grass fed beef burger topped with Bleu cheese and crispy applewood smoked bacon on a malt roll. LTO. Too good to explain. 9.95. sp: Dog Tooth Pale Ale

Charbroiled St. Louis Style Ribs

This plate screams out for a cold beer. Charbroiled St. Louis style ribs slathered with barbeque sauce and served with french fries, vegetable and a stack of napkins. sp: Firehouse Blonde, Nut Brown

Half Rack. 16.95.

Full Rack. 21.95.

Ham and Cheddar Panini

Hand sliced ham with NYS Sharp Cheddar, NYS apple slices, apple/onion marmalade. 9.95. sp: Dog Tooth Pale Ale

Local Organic NY Strip Steak

This is it. A one inch cut local, pasture raised strip steak, carefully seasoned with cracked black pepper, Kosher salt, garlic and custom-roasted Sumatra coffee (this helps bring out the great flavor).

Served with potato and charred garden vegetables. This steak is what dreams are made of. 29.95. sp: Nut Brown, Hop Warrior

Sirloin and Scallops

Charbroiled local sirloin and scallops (Seneca Lake scallops?), topped with a sauce of oven roasted tomatoes and garlic cloves, with sesame soba noodles and charred green onions. 21.95.

sp: Summer Sky Hefeweizen

Cubano Panini

Hand sliced ham, applewood smoked bacon, dill pickles, Red Meck Gouda, Nut Brown Mustard, on a ciabatta roll. You just need a cigar and a beer! 9.95.

sp: Dog Tooth Pale Ale - no cigar suggestion

Fine Print

All entrées come with ginger molasses soda bread.

All sandwiches, burgers and wraps are served with chips or Summer Salad and pickle.

Substitute your chips for fries or haystack onion rings with any sandwich for 2.00.

Substitute you chips for sweet potato fries for 3.00.

Add a brewpub green salad to any sandwich for 3.95. Add a cup of soup to any sandwich for 2.95.

We cannot separate checks for parties greater than eight.

Beer

All of our ales are brewed fresh, here in Watkins Glen at Rooster Fish Brewing using organic malts, American hops and crisp Seneca Lake water. Listed light to dark. Cheers!

Firehouse Blonde Our lightest bodied beer, Firehouse Blonde has a restrained fruitiness and slight bitterness. Great with spicy foods!
“She’ll put the fire out!”

Olde Cascade Amber Caramel in color, you can taste New York’s citrusy hops throughout. Nice caramel malt flavor. Some say there are hints of fruit - what do you think? Try it with a burger or steak!
Made with aged NYS Cascade hops

Hefeweizen / Dunkelweizen Rooster Fish’s seasonal wheat beer, you can distinctly smell and taste a banana flavor produced by the yeast. In Germany, Hefeweizen is a breakfast beer... but you can enjoy it with any of our appetizers as a great snack. Dunkelweizen is a darker version.
“Banana beer?”

Dogtooth Pale Ale A dry pale ale with pleasant bitterness and flavorful hops. A true beer drinker’s dream. Also good with spicy foods and seafood, try it with our jambalaya or salmon!
“A hair of the....”

Hop Warrior Imperial IPA 90+ IBU, lots of maltiness and 8%+ ABV! A very tasty full flavored ale, our most popular. It has earned the tag line “Watch out, the Warrior will get you!” This one costs more for your own protection!
“Respect the Warrior”

Rooster Fish Nut Brown Ale A rich, dark nut brown, it has deep flavors of roasted barley and chocolate. Not so bitter, very smooth. Great with a steak. Great with chocolate cake. Great alone. Our “Flagship” ale!
“The Fish is the best!”

Short (10 oz). 3.00

Regular (16 oz). 4.50

Tall Mug (22 oz). 5.75

Sample any of our Rooster Fish Ales! 4 oz samples @ 1.75 each (minimum of 3)

We also have a limited selection of other beers on draught and in bottles, but they aren’t as good and no where near as fun. You can get them anywhere!

Other Beverages

Soft Drinks

As much as you can drink!
Pepsi, Diet Pepsi, Mug Root Beer, Sierra Mist, Mountain Dew, Pink Lemonade, Unsweetened Iced Tea or Raspberry Iced Tea. 2.50

Bob & Junes Coffee

www.bobandjunescoffee.com
Organic Fair Trade
Roasted right here in Watkins Glen!
Medium dark roast, super-premium!
The perfect finale to any meal.
A bottomless cup awaits. 2.25
TAKE SOME HOME!
10.95 for a 1 lb bag
Whole bean or ground.

Hot Tea

An individual pot of hot water and variety of herbal teas. 2.50

San Pellegrino

Sparkling water, served with ice and a lime. 3.00

Desserts

Our desserts are delicious! But they are always changing, so please ask your server. Try a sweet dessert with a chocolatey Nut Brown Ale or a fruity Hefeweizen! Beer goes great with many desserts.

Merchandise

Growlers

Basically a big “Jug o’ Beer”!
Sports our Rooster Fish logo.
8.00 Empty 13.00 Filled
9.00 Refills

Rooster Fish T-Shirt

Wear the Rooster Fish proudly! Short sleeves and our company logo. A great souvenir! 15.00.

Pint Glasses

A must have for your collection. Also doubles as liquid-holding device.
4.00 Empty 6.00 Filled