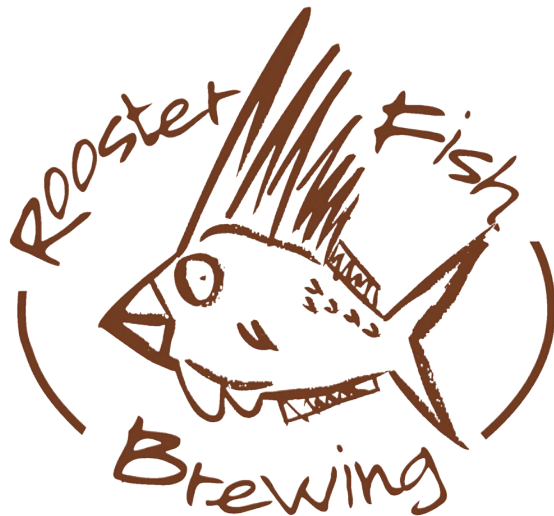




Featuring Craft Ales by



FINE CRAFT ALES  
Watkins Glen, NY

607.535.9797

[www.roosterfishbrewing.com](http://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. 8.95 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. 11.95. 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. 6.95. sp: Firehouse Blonde  
With organic chicken! 10.95.

## 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! 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! 8.95  
sp: Original Nut Brown Ale

### Pizza Margherita

Fresh tomatoes, fresh mozzarella, fresh basil and a drizzle of Extra Virgin Olive Oil. Our dough. Worthy of the Queen. 9.95  
sp: Firehouse Blonde

### The Rooster Pie

Beer's best friend!  
Topped with our homemade marinara, mozzarella cheese and pepperoni. 8.95.  
sp: Mysterious Amber or Firehouse Blonde

### Sweet Potato Fries

Golden sweet potatoes fried to a crispy bliss. Seasoned and served with spicy tomato ketchup, southwestern ranch and green curry dips. 9.95  
sp: Mysterious Amber

### Goat Cheese Log

Locally produced, with balsamic strawberries, artisan crackers. 10.95 sp: Original Nut Brown

### Cheese, Please

Fresh and aged local NYS cheeses, artisan crackers, fruit 12.95 sp: Tripel Witch

### 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. 11.95 sp: Dogtooth Pale Ale

### St. Louis Ribs

A half rack of our slow roasted and charbroiled 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 jalapeños. 5.95. sp: Dogtooth Pale Ale

### Goat Cheese and Bacon

Lively Run Goat Cheese with applewood smoked bacon, caramelized onions and arugula. 10.95  
sp: Dogtooth Pale Ale

### Pesto Pie

We make the pesto right here! Topped off with just the right amount of mozzarella. 9.95  
sp: Hop Warrior Imperial IPA

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# Salads and Soups

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## Homemade Soup

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

A cup for 4.95.

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. 10.95.

sp: Tripel Witch

## Arugula, Duck and Goat Cheese Salad

Charbroiled duck breast atop baby arugula, with spiced pears, sweet cumin toasted pecans and amazing strawberry balsamic vinaigrette.

12.95. 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. 5.95.

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. 10.95.

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! 9.95.

## Caesar Salad

Crispy romaine lettuce and garlic croutons tossed with our fresh-made Caesar dressing. Served with garlic bread. 6.95. sp: Nut Brown

With strips of charbroiled organic chicken breast. 10.95.

## Concord Salad

Organic greens, candied pecans, smoked bleu cheese, pickled red onion, tossed with Concord Grape Vinaigrette. 7.95. sp: Summer Sky Hefe

Add strips of charbroiled organic chicken breast. 11.95.

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## From the Garden

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### Black Bean Burger

Made here, a vegan-friendly "burger" with lettuce, tomato, and onion. Thanks Nicole! 8.95. sp: Dog Tooth Pale Ale

### Moonrose Rib

Okay, so they aren't really ribs. There's no roses on the moon, either. Soy-based and slathered with tangy barbecue sauce topped with lettuce, tomato, and onion on a malt roll. 9.95. sp: Hop Warrior

### Veggie Penne

WW penne with fresh asparagus, roasted tomatoes, roasted garlic and spinach, topped with Lively Run goat cheese. 15.95 sp: Summer Sky Hefeweizen

### Eggplant Panini

Fresh charbroiled eggplant, roasted red peppers, fresh mozzarella, our freshly made pesto. 8.95. sp: Summer Sky Hefeweizen

### Portobello Burger

Like a burger - but its a giant mushroom! Charbroiled and topped with fresh spinach and roasted red peppers. On a malt roll. 10.95. 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: Tripel Witch

### Vegetable 'Lasagna'

No pasta! Layers of charbroiled portobello mushrooms, pesto, eggplant, ricotta filling, with San Marzano type tomato sauce. Served with garlic romano bread 16.95 sp: Firehouse Blonde

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## Add-ons!

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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

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## 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, char-broiled, with locally smoked bacon, crisp romaine, tomato and dill mayo on our whole wheat malt roll. 10.95

## 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. 18.95. sp: Tripel Witch, Amber

## Slow Roasted Organic Chicken 1/2

Truly pasture raised in Romulus, NY. Slow roasted with Cornell recipe mop sauce; charbroiler finished with even more mop sauce! Potatoes and veg. 19.95.  
sp: Dog Tooth Pale Ale

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# From the Sea

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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. 12.95. sp: Firehouse Blonde

## 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

## 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. 19.95.  
sp: Original Nut Brown

## Farfalle with Sea Foods

Tender sweet scallops, shrimp and crabmeat sautéed with roasted tomatoes, fennel, garlic and caramelized onions in apple cider cream. 21.95  
sp: Summer Sky or Belgian Golden

## Catfish Tacos

Crispy farm raised American Catfish strips, chipotle slaw, roasted corn salsa, lime sour cream. These are so good that one is not enough, so you get two! 8.95 sp: Blonde or Hefe

## 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! 21.95. sp: Nut Brown

## Mussel-Ale Bowls

All served with toasty garlic Romano bread.

### The Classic

Simmered in white wine, with diced roma tomatoes, spring onions and garlic. 9.95. sp: Tripel Witch

### The Cajun

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

### Marinara

Simmered in marinara with Italian sausage, sweet bell peppers, onions, garlic and white wine. 12.95. sp: Tripel Witch

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# Burgers, Beef and Pork

Our beef is 100% pasture raised organic from Autumn's Harvest Farm

## Bacon Cheddar Burger

Our organic beef burger topped with NYS sharp cheddar cheese, locally 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 10.95.

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!

8.95. sp: Nut Brown, Belgian

## Bauernwurst Sausage

Charbroiled and served with braised sweet and sour red cabbage and Nut Brown Mustard on our malt roll 9.95 sp: Tripel Witch

## Andouille Sausage

There are two things you should never ask; a woman her age and what's in andouille. Charbroiled (the sausage) and served with bell pepper/onion chutney on our malt roll 9.95 sp: Dog Tooth Pale Ale

## Italian Sausage

Charbroiled and topped with sautéed bell peppers and onions on our whole wheat malt roll 9.95 sp: Hop Warrior

## Bleus Burger

Our 1/3 pound grass fed beef burger topped with Bleu cheese and crispy local 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, Aspen Wit Half Rack. 17.95.

Full Rack. 23.95.

## Sausage and Angel Hair

Hot Italian, that is. Pasta, that is. Sautéed with fresh peppers and onions, flashed with wine, simmered in crushed San Marzano type tomatoes. 16.95.

sp: Dog Tooth Pale Ale

## Thai Pineapple Beef

Stir-fried sirloin, fresh pineapple, red bell pepper, scallions, mushrooms and garlic, simmered in Thai coconut curry sauce and served over rice. A bit spicy. 21.95.

sp: Pale Ale, IPA

## Local Organic NY Strip Steak

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. 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 oven roasted tomatoes and garlic cloves, with sesame soba noodles and charred green onions. 23.95. sp:

Summer Sky Hefeweizen

## Cubano Panini

Hand sliced ham, locally smoked bacon, dill pickles, Red Meck Gouda, Nut Brown Mustard, on whole wheat panini bread. You just need a cigar and a beer! 10.95.

sp: Dog Tooth Pale Ale - no cigar suggestion

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## Fine Print

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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

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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!

## Aspen Wit

Belgian Style Wheat Ale

Brewed with Pilsen malt, wheat malt and unmalted wheat. Flavored with “gruit”, a combination of coriander, orange and bitter orange. White, crisp, refreshing, and unlike it’s namesake, no bite!

## Firehouse Blonde

Blonde Ale

Refreshing! Light! Firehouse Blonde has a restrained fruitiness and slight bitterness. Great with spicy foods!

## Summer Sky

Bavarian Style Hefeweizen

You can distinctly smell and taste a banana flavor with a clove finish produced by the yeast. In Germany, Hefeweizen is a breakfast beer.

## Mysterious

Amber Ale

Caramel in color, you can taste notes of apricot and freshly baked bread - what do you think? Try it with a burger or steak!

## Tripel Witch \*

Belgian Style Ale

With a touch of sweetness from Belgian candy sugar, you’ll taste plum and a bit of spice in a very mellow, well balanced strong ale. Because of it’s strength, 10 oz pours only. \* Premium priced ale

## Dogtooth

Pale Ale “Butternut Pale Ale”

A traditional English Style dry pale ale with pleasant maltiness and flavorful hoppiness. A true beer drinker’s dream.

## Hop Warrior \*

Imperial IPA

100+ IBU, lots of maltiness and 8%+ ABV! A very tasty full flavored ale. It has earned the tag line “Watch out for the Warrior!” This one costs more for your own protection! \* Premium priced ale

## Original Dark Nut Brown

“Black Walnut Nut Brown Ale”

A rich, dark nut brown, it has deep flavors of roasted barley and chocolate. Not so bitter, very smooth. Great with steak. Great with cake. Great alone.

## Raven

Black IPA

Nothing traditional here! An IPA brewed with Black Patent Malt. Dry hopped. Very complex flavors.

Short (10 oz). 3.00

\*Premium 5.00

Regular (16 oz). 4.50

\*Premium 7.50

Tall Mug (22 oz). 5.75

\*Premium 9.50

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

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## Other Beverages

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### Bob & Junes Coffee

Fair Trade Organic. Locally roasted single origin, medium dark roast. The perfect finale. 2.25

TAKE SOME HOME! 13.95 for a 1 lb bag, whole bean or ground.

### Hot Tea

An individual pot of hot water and variety of herbal teas. 2.95

### Soft Drinks

Pepsi, Diet Pepsi, Mug Root Beer, Sierra Mist, Mountain Dew, Pink Lemonade, Unsweetened Iced Tea or Raspberry Iced Tea. 2.95

### Water

We serve only crisp, pure, Seneca Lake water here. No bottles to go to landfills. No energy used for recycling. Fresh and environmentally friendly! Free (and priceless at the same time).

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## Merchandise

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### Growlers

Basically a big “Jug o’ Beer”!  
Sports our Rooster Fish logo.

8.00 Empty 14.00 Filled

10.00 Refills

Premium Ales, add 10.00

### Rooster Fish T-Shirt

Short sleeves and the Rooster Fish logo. Yin and yang. 18.00.

### A Great Hoodie!

Heavyweight, with the Fish! 50.00

### Pint Glasses

A must have for your collection. Also doubles as liquid-holding device.

4.00 Empty 6.50 Filled