

STARTERS

Cheddar Jack Nachos - Corn chips dusted with a southwestern seasoning, layered with cheddar jack cheese and topped with shredded lettuce, tomatoes and black olives. Served with sour cream and salsa. Plenty for everyone to share. Large 11. Small 10. Extra sour cream or guacamole 1.

Add chicken or ground beef 3.

Hudson Valley Cheese sampler- Accompanied with fresh fruit, crackers and flat breads. Ask your server which local farm cheeses are available today. Market price

Grilled Jumbo Party Wings- Choose your favorite: Thai peanut, chipotle in adobo, bourbon BBQ or classic Buffalo style. 11

Steamers- A dozen Rhode Island littleneck clams served with drawn butter and a lemon wedge. 10

Pale-Ale Battered Red Onion Rings - Dipped in our Pump Station Pale Ale batter, coated with seasoned bread crumbs and served with our chipotle ranch and blue cheese dressing. 7

Buffalo Chicken Tenders - Breaded chicken tenders tossed in a traditional Buffalo-style sauce. Served with blue cheese dressing and carrots. 9

Calamari - Tender calamari, lightly floured and deep fried, tossed with spicy cherry peppers, served over our house made marinara and drizzled with balsamic reduction. Plenty for two! 10

Mediterranean Sampler- Toasted pita, falafel, humus, tabouli, Kalamata olives, tomatoes, tzatziki and feta cheese. 12

Maryland Style Jumbo Crab Cake- Lump crab meat with a jalapeno, caper, lime, tartar sauce. 11

Old Bay Jumbo Shrimp Cocktail- Served with zesty cocktail sauce and a lemon wedge. 11

Appetizer Sampler- Chicken tenders, onion rings, potato skins, and calamari, served with marinara, chipotle ranch and sour cream. 14

Quesadilla- Shredded cheddar-jack cheese with sautéed onions and peppers encased in a flour tortilla with sour cream and salsa. Cheese 8 Add chicken 11 Add steak 12

SALADS

To any salad add: Veggie burger, shrimp, salmon or chicken 4

Dressings: Apple Cider Balsamic Vinaigrette, Thousand Island, Gorgonzola, Ranch, Fat-Free Honey Mustard and Gluten-Free Raspberry Vinaigrette

House Salad- A mixture of fresh baby greens topped with julienned carrots, sliced cucumbers, tomatoes and black olives. 5

Lobster Salad- Claw meat, spices and Hellman's mayo on a bed of mixed greens, garnished with tomato wedges, cucumbers and alfalfa sprouts. 14

Cobb Salad- Mixed field greens, topped with tomatoes, hard boiled egg, cucumbers, bacon, olives, grilled chicken breast, cheddar-jack cheese and scallions. Served with choice of dressing. 12

Caesar Salad- Crisp romaine lettuce, sliced mushrooms, crumbled feta cheese and garlic croutons tossed with imported Romano cheese and our own Caesar dressing. Anchovies available upon request. Small 6 Large 8

Southwest Salad- Topped with Cajun steak or Cajun chicken breast, guacamole, corn chips, peppers, onions, tomatoes and black bean and corn salsa with chipotle ranch dressing.

Chicken 11 Steak 12

SOUPS

Soup du Jour or Vegetarian du jour- Chefs choice, prepared daily with the freshest ingredients. Ask your server what our home-made selection is today. Cup 4 Bowl 5

French Onion Gratinée - Caramelized Bermuda and Spanish onions simmered in a rich broth and served in a crock covered with bubbly Swiss cheese. Cup 5 Crock 6

Local Grass-fed Beef Smoked Chili- Three beans, tomatoes, and peppers simmered with our Quackenbush Blonde Ale topped with cheddar-jack cheese. Served with cornbread. Cup 6 Crock 7

SPECIALTY SANDWICHES

All sandwiches are served with fries.

Add a cup of soup du jour or a house salad 3 Caesar salad 4

Corned Beef Reuben- Tender house-braised brisket with Swiss cheese, sauerkraut and Russian dressing, served on grilled rye. 10

The Gobbler- Thinly sliced turkey breast served on a warm baguette with cranberry sauce, herb-bread stuffing and provolone cheese with a side of turkey gravy. 10

Marinated Portobello Sandwich- Grilled Portobello topped with marinated roasted red peppers, fresh mozzarella and basil pesto. Served on a garlic napoletano roll. 10

Pulled Pork Sandwich- House-smoked pulled pork seasoned with tangy barbeque sauce on a garlic baguette. Served with a side of coleslaw. 10

Lobster Salad Sandwich- Served on a croissant with dill havarti cheese, lettuce, tomato, onion and a side of fruit. 14

Mediterranean Wrap- Roasted red pepper hummus, tabouli, kalamata olives, banana peppers, tomato, feta, and falafel, served with a side of tzatziki. 10

Prime Rib Sandwich- Topped with mushrooms, onions, Swiss cheese and au jus. 12

BURGERS AND CHICKEN SANDWICHES

Add a cup of soup du jour or a house salad 3.

Substitute sweet potato fries or onion rings 2.

Toppings: Sauteed Mushrooms, Sauteed Onions, Bacon, Guacamole, Jalapenos, Cheddar, Fresh Gorgonzola, Pepper jack, Smoked Mozzarella, or Swiss cheese.

Pump Station Burger- Ground beef blended with our award - winning Kick-Ass Brown Ale, scallion, cheddar jack cheese, and barbecue sauce. Topped with bacon, pepper jack and chipotle ranch dressing. 10

Build Your Own Burger or Chicken Sandwich- A half pound steak burger or grilled chicken breast. Plain or up to two toppings 9. Additional toppings 1 each.

Turkey Burger- Ground turkey delicately spiced with sage and grilled to order. Served with cranberry mayonnaise. Plain or up to two toppings 9. Additional toppings 1 each.

Vegetarian Burger- Lightly spiced black bean and corn burger served with Dijon mayonnaise. Plain or up to two toppings 8. Additional toppings 1 each.

EXTRAS

Mashed Potatoes	2	Sweet Potato Fries	4
Red Beans and Rice	3	Coleslaw	2
Pierogies	3	Fresh Fruit	3
Fresh Vegetables	3	Basket of fries	3
Baked Potato	3		

ENTREES

Add a cup of soup du jour or a house salad 3 Caesar salad 4

St. Louis Ribs- Smoked in-house with Chef's special dry rub, topped with barbecue sauce. Served with mashed potatoes and sautéed vegetables. Full rack 21 Half rack 18

Home-style Meatloaf- Locally raised, grass fed beef topped with mushroom gravy. Served with mashed potatoes and sautéed vegetables. 16

Wurst Platter- Knockwurst and Bratwurst steamed with sauerkraut and Evans Ale, served with braised sweet and sour red cabbage, potato pancakes and a side of spicy mustard. 14

Roast Black Angus Ribeye- Served with pan Au Jus, baked potato and sautéed vegetables. 12oz-18 16oz-22

Pan Roasted Diver Scallops- Stuffed with lump crab meat, over lobster sherry cream sauce, served with rice pilaf and sautéed vegetables 21

Fresh Salmon Gorgonzola- Salmon, oven roasted, served with sautéed spinach and rice pilaf, finished with a balsamic reduction and warm gorgonzola, spinach, bacon and garlic topping . 19

Golabki- Choice ground beef, rice and imported Romano cheese rolled in fresh cabbage leaves, slow roasted with house marinara and served with pierogies. 15

Filet Mignon Gorgonzola- 8oz choice center cut filet, with red onion chutney and a warm spinach, bacon, garlic and gorgonzola topping served with mashed potatoes and sautéed vegetables. 26

BBQ Bacon Stuffed Shrimp- Jumbo shrimp stuffed with lump crab meat, baked with garlic butter and white wine, finished with chopped bacon and BBQ sauce. Served with rice pilaf and sautéed vegetables. 19

Beer Battered Fish & Chips- Flaky Atlantic whitefish dipped in Pump Station beer batter and deep-fried to a crispy, golden brown. Served with French fries, coleslaw and lemon. 14

New Orleans Jambalaya- Chicken, shrimp, scallops, andouille sausage, peppers, onions and tomatoes in a zesty Creole broth over red beans and rice. 20

PASTA

Fresh Eggplant Lasagna- Alternating layers of pasta and batter dipped eggplant accented with ricotta, mozzarella, Romano cheese and our house marinara sauce. Served with garlic bread. 15

Pork Chop Milanese- Center cut Frenched pork chop with an herb and Romano crust, served over penne and finished with a tomato basil cream sauce. 16

Striped Cheese Ravioli- Sautéed with garlic, olive oil, vine ripened tomatoes, roasted yellow peppers, spinach, a hint of basil pesto and garnished with pine nuts. 16

Asiago Fettuccini Alfredo- Broccoli, mushrooms, sun dried tomatoes, and asparagus tossed in a light asiago cream sauce. 15 Add chicken or shrimp 3

Lobster and Shrimp Macaroni and Cheese- Maine lobster meat and Gulf shrimp sautéed in a seafood Alfredo, tossed with penne pasta and topped with crunchy herb bread crumbs. 21

Portions for kids 12 and under. Includes choice of fresh fruit or carrot sticks and dressing, entrée, ice cream with chocolate sauce and a fountain drink.

Chicken Fingers- Chicken tenders served with fries. 6

Sliders- Two mini burgers with fries. 6

Kid Pasta- Penne tossed in house-made marinara or butter sauce. 6

Kraft Macaroni and Cheese- Elbow macaroni tossed in a light cheese sauce. 6

Grilled Cheese- A true classic, on white bread with fries. 6

SPECIAL

C.H. Evans Brewing Company was founded in Hudson, New York in 1786. We would like to celebrate this special year by offering a three-course meal for \$17.86 per person.

Offered Sunday open to close and Monday and Tuesday 4:00 PM until closing.

Discounts and coupons are not applicable with Special.

Price does not include beverage, tax, or gratuity

Souvenirs and Beer to go

T-Shirts	15	New Growler 1L (filled)	29
Long-sleeve shirt	20	Growler Refill 2L	11
Hat	15	Growler Refill 1L	6
Souvenir Sign	30	Logo Pint Glass (filled)	7
Bumper Sticker	1	Logo Pint Glass (empty)	5
New Growler 2L (filled)	33	Koozie	5

Gift Cards Available

Executive Chef: Gerry Fleck

Brewer: Ryan Demler

Proprietor: Neil Evans

Planning a party? Our mezzanine is a terrific setting for any occasion!

Ask your server for more information.

For their own safety, we ask that children be supervised at all times.

Many of our products may contain gluten, nuts, shellfish or other allergens. Please notify your server and we will be happy to accommodate you.