



APPETIZERS

Snap Together Sampler - 24 Chicken Tenders, Mozzarella Sticks, Chicken Wings w/ Choice of Sauce (Buffalo, BBQ, or Garlic Parm) Served w/ Honey Mustard, Marinara & Blue Cheese. 1440 cal.

Granny's Meatballs - 18

Homemade Pat LaFrieda Blended Meatballs Served w/ our House Tomato Sauce. 1160 cal.

Mozzarella Sticks - 14 V

Crispy Battered Mozzarella Sticks Served w/our House Tomato Sauce. 920 cal.

Bricktastic Balsmic Veggies - 14 vg.gr

Grilled Vegetables, Served Cold w/ Pesto and Balsamic Glaze 640 cal.

Pull-Apart Cheesy Garlic Bread - 10 ▼
Bread Boule w/Garlic Butter & Stuffed w/Mozzarella Cheese Served with Marinara Sauce. 1640 cal.





Fried or fresh. these small bites are the best!





*If you have any food allergies, please speak with a member of the restaurant team.









ENTREES

Eggplant Parmesan - 24 V
Our Hand Breaded Eggplant w/ our House Tomato Sauce & Melted Mozzarella Cheese Served over Angel Hair Pasta. 1550 cal.

Tomato Ravioli - 26 🔽

Cheese Stuffed Raviolis Served in our House Tomato Sauce. 1000 cal.

Chicken Parmesan - 28

Hand Breaded Chicken Cutlets Topped w/Melted Mozzarella Cheese Served w/Angel Hair Pasta & our House Tomato Sauce. 1940 cal.

Builder's Bowl - 20 V

Create a new Italian classic with pasta your way.

Choose your Pasta

Angel Hair Penne Shell

Choose your Sauce

Tomato Alfredo Alla Vodka Pesto

Add a Protein-10 Grilled Chicken Meatball Chicken Cutlet





*If you have any food allergies, please speak with a member of the restaurant team.







FROM THE GARDEN

Hudson Valley Garden Salad - 20 <a>V

Spring Greens topped w/ Goat Cheese, Candied Sunflower Seeds, & Sliced Poached Apples Served w/ Pomegranate Balsamic Vinaigrette. 10**90 cal.**

Caesar Salad - 18 V

Classic Caesar Salad topped w/ Croutons & Shaved Parmesan Served w/ Caesar Dressing. **610 cal.**

Brickyard Greens - 17 VG,GF

Spring Greens topped w/ Cherry Tomatoes, Cucumbers, Red Onions, & Shredded Carrots **330 cal.**

Add a Protein-10

Grilled Chicken Chicken Cutlet

SIDES

Garlic Parm Fries - 10 ♥

Crispy Coated Fries Tossed in Garlic Parmesan Sauce. 630 cal.

French Fries - 7 V

Crispy Coated French Fries. 200 cal.

Garden Salad - 7 V

Spring Greens topped with Cherry Tomatoes, Cucumbers, Red Onions, & Shredded Carrots. **350 cal.**

Side Caesar Salad - 7 V

Side Portion of our Classic Caesar Salad. 290 cal

Side Fruit - 7 VG,GF

Assorted Fresh Cut Fruit. 100 cal.





I can taste it already!



*Prices do not include tax

*If you have any food allergies, please speak with a member of the restaurant team.









KIDS MENU

*Served w/Fruit or Fries. Includes Collectible Cup.

Tasty Tenders - 16

3 Crispy Chicken Tenders. 230 cal.

Cheeseburger - 16

Classic Single Cheeseburger. 640 cal.

Brick by Brick Pasta - 16 ♥
Choice of Butter, Tomato, or Alfredo Sauce. 720 cal.

Master Builder Mac-N-Cheese - 16 ✓

Shell Noodles in Cheese Sauce. 550 cal.

SOMETHING SWEET

Tiramisu - 15 🔽

Layers of Coffee Dipped Ladyfinger & Mascarpone dusted w/Cocoa Powder. **400 cal.**

NY Cheesecake - 15 V Slice of New York Style Cheesecake w/ Strawberry Garnish. 560 cal.

BYO Brownie Sundae - 15 V

Brownie, Vanilla Ice Cream, Whipped Cream, Sprinkles, Maraschino Cherries, & Chocolate Sauce. 1730 cal.

Ice Cream & Sorbet - 7 V

Dip & Sip - 7 🔽

2 Cookies served with your choice of Milk or Chocolate Milk. 260 cal.

Apple Slices - 4 GF



There's nothing better than a sweet treat!



*Prices do not include tax

*If you have any food allergies, please speak with a member of the restaurant team.







SPECIALTY COCKTAILS

Espresso Martini - 18

Vodka/Coffee Liqueur/Espresso/Espresso Beans.

It Takes Two to Mango - 17

Tequila/Mango Puree/Lemon Juice/Lime Juice/ Simple Syrup/Club Soda

Sunset Sour - 17

Whiskey/Grenadine/Lemon Juice

Tipsy Mermaid - 14

Rum/Blue Curacao/Pineapple Juice/OJ

Gummy Bear Martini- 14Vodka/Peach Schnapps/Cranberry Juice/Sprite

BOTTLES & CANS

High Noon - 16 Vodka + Soda. 100 cal.

Surfside Iced Tea- 16 Iced Tea + Vodka. 100 cal.

Newburgh Brewing - 16 Build It Boss. 210 cal.

Mill House Brewing Co. - 15 Haus of Fun. 180 cal.

Pennings Farm Cidery - 16

Smashed to Pieces. 200 cal.

Corona Extra - 14 136 cal.

Heineken 0.0 - 11 N/A Beer. 108 cal.



DRAFT BEER

Captain Lawrence - 15

Citra Dreams

Stella - 15

Blue Moon - 13

Voodoo Ranger - 13

IPA

Goose Island - 12 IPA

Michelob Ultra - 12

Sam Adams - 12

Seasonal

Yuengling - 11





WINE LIST

Wine by the Glass Vista Point Cabernet Sauvignon 9 **Vista Point Merlot** 9 **Vista Point Pinot Grigio** 9 **Vista Point Chardonnay** 9 **Lifevine Rose** 15 Lifevine Sauvignon Blanc 15 **Mark West Pinot Noir** 15 Franciscan Chardonnay 16 **Wycliff Brut** 10

Wine by the Bottle

Vista Point Cabernet Sauvignon	40
Vista Point Merlot	40
Vista Point Pinot Grigio	40
Vista Point Chardonnay	40
Lifevine Rose	70
Lifevine Sauvignon Blanc	70
Mark West Pinot Noir	70
Franciscan Chardonnay	75
Wycliff Brut	50
Louis Martini Cabernet Sauvignon	85
Santa Margherita Pinot Grigio	05

