

– SMALL PLATES –

Fried Calamari – Lemon aioli, spicy pomodoro \$16

Flatbread – Cherry tomato, artichoke, arugula pesto, ricotta, mozzarella \$17

Rye Pretzels – Caraway, Dusseldorf mustard, cheddar fondue \$11

Spring Rolls – Artichoke, spinach, mozzarella, parmesan, roasted garlic bechamel \$15

Bao Buns – Buttermilk fried chicken, General Tso sauce, sesame seeds, radish, carrot \$13

Lamb Meatballs – Baba ghanoush, olives, cherry tomato, pita \$15

Smoked Wings – Nashville hot or Carolina gold \$14

Pork Tacos – Braised pork, avocado cucumber salsa, queso asadero, corn tortilla \$14

Mezze Plate – Grilled and pickled vegetables, romesco, hummus, olives, pita \$16

– SALADS –

Baby Spinach Caesar – Ciabatta croutons, shaved parmesan \$15

Beet – Strawberry, pistachio, goat cheese, arugula, sherry vinaigrette \$16

Spring Salad – Buratta, radish, asparagus, English pea, snap pea, cucumber, mixed greens, lemon vinaigrette \$16

> Add salmon \$11, chicken \$9, or shrimp \$9

SOURCES: All chicken is organic free-range. All beef is grass-fed from Silver Fern Farms. Other sources include: Rolling Hills Farm, Tender Root Farms, Phillips Farm, Sunhaven, Sunny Harvest, Landisville Produce, Eagle Road Produce, Dagele Brothers Produce, Kennett Square, White Star Growers, Sheppard Farm, Lioni Lattcini, Il Panettiere, Clover Farms Dairy, Lancaster Farm.

TRIUMPH NEW HOPE

DAILY MENU SPECIALS

PATIO DINING / DOGS WELCOME

PRIVATE PARTIES

HAPPY HOUR: 4-6 MON-FRI

VISIT OUR 3 LOCATIONS

PRINCETON

Moving to Palmer Square 2023

NEW HOPE

400 Union Square Drive · New Hope, PA

RED BANK

1 Bridge Avenue · Red Bank, NJ

triumphbrewing.com

– ENTREES –

Steak Frites – Flat iron steak, garlic herb butter, fries, aioli \$28

Chicken Milanese – Arugula, cherry tomato, red onion, parmesano reggiano, olive oil, lemon \$24

Ricotta Gnocchi – Arugula pesto, cherry tomato, burrata, Parmesano Reggiano \$21

BBQ Brisket – Applewood smoked grass-fed brisket, cherry barbecue sauce, potato salad, cornbread \$26

Pan-Seared Atlantic Salmon – Za'tar, lemon yogurt, snap pea, cucumber, radish, spring onion, tomato \$27

Spring Risotto – Baby spinach, cremini mushroom, asparagus, English peas \$23

Fish & Chips – Beer-battered cod, potato wedges, tartar sauce \$21

– SANDWICHES –

Nashville Hot Mushroom – Buttermilk fried maitake mushroom, pickles, ranch, fries \$18

Buttermilk Fried Chicken – Coleslaw, pickles, fries \$18

Shrimp BLT – Blackened shrimp, avocado, tomato, mixed greens, apple wood smoked bacon, mayonnaise, fries \$19

Cheesesteak – Grass-fed tri-tip, caramelized onion, peppers, provolone cheese, black garlic aioli, fries \$18

Smoked Pulled Pork – Peach bourbon barbecue sauce, fried onion, fries \$17

Classic Cheeseburger – Grass-fed beef, American cheese, lettuce, tomato, pickles, aioli, fries \$18

Bacon Cheddar Burger – Grass-fed beef, 5 Spoke Creamery aged cheddar, fried onions, house steak sauce, fries \$19

Vegan Burger – Lentil and wild mushroom, mixed greens, pickles, tomato, pickled red onion, vegan special sauce, fries \$18



Triumph brews traditional styles from around the world with a concentration in lagers, eschewing the trendy, the extreme, and the undrinkably weird. Our beers, neither filtered nor pasteurized, are served directly from lagering tanks and sparkle with a freshness you will find nowhere else. Ask your server for a taste of any or all of our beers. Got a question they can't answer? Write us: brewmaster@triumphbrew.com. Prost!

BEER TO-GO

CROWLERS

32 oz. cans \$11

3 for \$30

GROWLERS

64 oz. \$20 new / \$15 refill

SHOP

T-SHIRTS

HOODIES

HATS

GIFT CARDS

TOTE BAGS

OTHER STUFF