

## STARTERS

### CHICKEN POPPERS \$22

Tossed in house sauce, served with garlic aioli.

### MEXICAN TONGUE TACO \$22

Topped with pickled onions and served with salsa verde and radish.

### PULLED BEEF TACOS \$24

Served with guacamole and pico de gallo.

### GOLDEN FRIED CAULIFLOWER \$18

Served with honey mustard and garlic aioli.

### BISTRO FRIES \$26

Fresh cut papas, pulled beef, sliced jalapenos, sunny side up, served with bbq and garlic aioli.

### PICKLED TONGUE \$32

House pickled tongue served with a sweet potato purée and bourbon cranberry glaze.

## SALADS

### CAESAR SALAD \$19

Romaine lettuce, cherry tomatoes, housemade croutons, and signature Caesar dressing.

**Add: grilled chicken \$10 • beef \$12 • pargiyot \$12**

### HUDSON SALAD \$22

Lettuce, corn, tomato, shaved carrots, avocado, sliced olives with lemon dressing.

**Add: grilled chicken \$10 • beef \$12 • pargiyot \$12**

### PULLED BEEF GNOCCHI \$24

Pulled beef gnocchi tossed in rich cream sauce with mushrooms.

### BEEF SLIDERS \$22

Three sliders served in a pretzel bun with garlic mayo and pickled red onion.

### BEER BATTERED CHICKEN TENDER \$22

Served with a spicy aioli and garlic aioli.

### TEXAS SPRING ROLLS \$22

Ground beef spring roll served with a house purée.

### CHUMUS ASLI \$16

Housemade chumus, tahini, and baked pita chips.

## SOUP

### SOUP OF THE DAY \$12

### BEEF YEMENITE SOUP \$16

Flavorful Middle Eastern iconic soup.

## ENTRÉES

All entrées are accompanied by 1 side of your choice

\* For entrées choose 1 house sauce:

Beef Demi | Cranberry Bourbon | Shallot Wine

### PAN SEARED SALMON \$38 <sup>GF</sup>

Pan seared salmon with lemon dressing.

### PANKO CRUSTED CHICKEN BREAST \$38

Juicy chicken cutlets golden fried in a panko crust.

### CHICKEN PARGIYOT \$38 <sup>GF</sup>

Marinated boneless chicken thighs grilled over an open fire.

### GRILLED CHICKEN BREAST \$38 <sup>GF</sup>

Optional: Served with teriyaki reduction.

### 12-HOUR BRISKET \$68 <sup>GF</sup>

Slow cooked brisket in a house portobello mushroom gravy sauce served with cipollini onion.

### • 14 OZ. RIB-EYE STEAK \$68 <sup>GF</sup>

Grilled to your liking over an open fire and served with a house chimichurri.

### • SURPRISE STEAK \$98 <sup>GF</sup>

Seared to your liking served with cipollini onion and a butternut squash purée.

### • SKIRT STEAK \$108

House chimichurri rub served with cipollini onion and a butternut squash purée.

### • 22 OZ. COWBOY STEAK \$108 <sup>GF</sup>

Grilled to your liking over an open fire. Served with a house chimichurri.

\* Complimentary pepper crust available on steak options

ALL MEAT IS USDA PRIME

### 10 OZ. PRIME BURGER \$29

Lettuce, tomatoes, pickles, and red onions. Served with steak fries and a side of coleslaw.

Add avocado or fried egg \$3

## SIDES • \$12

BASMATI RICE <sup>GF</sup>

GARLIC GREEN BEANS <sup>GF</sup>

HOUSE SALAD <sup>GF</sup>

HOUSE ONION RINGS

STEAK FRIES <sup>GF</sup>

HONEY-GLAZED SWEET POTATOES <sup>GF</sup>

YUKON GOLD MASHED POTATOES <sup>GF</sup>

SEASONAL GRILLED VEGETABLES <sup>GF</sup>

# HUDSON BISTRO

AT SLEEPY HOLLOW HOTEL

## BAR & BEVERAGE MENU

### RED WINE BY THE GLASS

- Segals Unfiltered Cabernet • \$28
- Psagot Sinal Cabernet • \$15
- Psagot Sauvignon Cabernet • \$25
- Isaacs Ram Cabernet • \$21
- Chateau Genialre Cabernet • \$14
- Herzog Lineage Cabernet • \$14
- Peraj Ha'abilb Cabernet • \$35
- Barkan Classic Pinot Noir • \$16
- Teperberg Vision Malbec • \$16

### WHITE WINE BY THE GLASS

- Pouilly Fume • \$22
- Barkan Chardonnay • \$14
- Chateau Les Riganes Rosé • \$14
- Chateau Les Riganes Dry White • \$14
- Rambam Prosecco • \$14
- Rambam Rosé • \$14
- Bartenura Moscato • \$14
- Bartenura Rosato • \$14
- Baron Herzog Pinot Grigio • \$16
- Zion Imperial Sauvignon Blanc • \$16

### WINE BY THE BOTTLE

- The Cave • \$159
- Brilliance • \$189
- Herzog Chalk Hill • \$159
- Tura Mountain Heights (Merlot) • \$98
- Shiloh Secret Reserve (Cabernet) • \$98

### CRAFTED BARISTA

*Non-Dairy Menu Based on Soy Milk, Oat Milk and Almond Milk*



**Drip Coffee • \$7**  
*Classic Freshly Brewed Coffee*

**Espresso • \$7**  
*Rich Concentrated Espresso Shot*



**Double Espresso • \$8**  
*Two Bold Espresso Shots*

**Latte • \$8**  
*Espresso with Steamed Milk*



**Cappuccino • \$8**  
*Espresso with Steamed Milk & Foam*

**Americano • \$7**  
*Espresso Blended with Hot Water*



**Flat White • \$8**  
*Espresso with Velvety Steamed Milk*

**Mocha • \$9**  
*Espresso Blended with Chocolate & Milk*



**Macchiato • \$7**  
*Espresso Topped with Light Foam*

**Iced Coffee • \$7**  
*Fresh Brewed Coffee Served over Ice*



**Frappuccino / Frappe • \$11**  
*Blended Iced Coffee Drink*

**Red Eye • \$8**  
*Drip Coffee with a Shot of Espresso*



**Irish Coffee • \$18**  
*Coffee with Whiskey, Sugar, and Cream*

**Tea Service • \$6**  
**Warm Apple Cider • \$11**

**Flavor Enhancements:**  
*Caramel | Caramel (Sugar Free)*  
*Vanilla | Vanilla (Sugar Free)*  
*Hazelnut | Hazelnut (Sugar Free)*  
*Irish Cream | Irish Cream (Sugar Free)*

### HUDSON CREAMERY SHAKES \$16

*Non-Dairy Menu Based on Soy Milk, Oat Milk and Almond Milk*

#### Vanilla Hudson Shake

*Vanilla Ice Cream Blended with Milk and Vanilla Syrup, Topped with Whipped Cream and Cherry*

#### Strawberry on Hudson Shake

*Strawberry Ice Cream Blended with Milk and Strawberries, Finished with Whipped Cream*

#### Chocolate Hudson Shake

*Chocolate Ice Cream Blended with Milk and Chocolate Syrup, Topped with Whipped Cream and Marshmallows*

#### Cookies & Cream Marshmallow Shake

*Vanilla Ice Cream Blended with Cookies, Milk, and Chocolate Syrup, Finished with Whipped Cream*

#### Hudson Vanilla Peanut Butter Shake

*Ice Cream Blended with Peanut Butter and Milk, Served with a Fudge Rim and Sprinkles*

### SOFT DRINKS

- Soda • \$4
- Soft Drinks • \$5
- Bottled Water • \$5/\$11
- Bottled Sparkling Water • \$5/\$11

# HUDSON BISTRO

AT SLEEPY HOLLOW HOTEL

## BAR & BEVERAGE MENU

### MIXED DRINKS \$16

#### VODKA



**Passionfruit Martini**  
Passionfruit, Fresh Lime Juice,  
and Vodka



**Espresso Martini**  
Coffee Liqueur, Espresso, and Vodka



**Cosmopolitan**  
Cranberry Juice, Fresh Lime Juice,  
Triple Sec, and Vodka



**Moscow Mule**  
Vodka, Ginger Beer, and Fresh Lime



**Lemon Drop Martini**  
Citrus Vodka, Triple Sec, Fresh  
Lemon Juice, and Sugar Rim

#### GIN



**Negroni**  
Gin, Campari, and Sweet Vermouth  
with Orange Twist



**French 75**  
Gin, Lemon Juice, Simple Syrup,  
Topped with Champagne



**Gin & Tonic**  
Gin with Premium Tonic  
and Fresh Lime



**Tom Collins**  
Gin, Lemon Juice, Simple Syrup,  
and Club Soda

#### PISCO



**Pisco Sour**  
Grape Brandy, Pisco Syrup,  
Fresh Lime Juice, Simple Syrup,  
Egg White, Angostura bitters

#### RUM



**Pina Colada**  
Pineapple Juice, Rum, and Coconut Cream



**Strawberry Daiquiri**  
Strawberry, Fresh Lime Juice, and Rum



**Mojito**  
Fresh Lime Juice, Mint, and Rum



**Mai Tai**  
Aged Rum, Lime Juice, Orange  
Curaçao, and Dark Rum Float

#### TEQUILA



**Spicy Mango Margarita**  
Mango, Tequila, Fresh Lime, and Jalapeno



**Classic Margarita**  
Tequila, Fresh Lime Juice,  
Lemon Juice, Triple Sec



**Tequila Sour**  
Cranberry Juice, Fresh Lime Juice, Triple Sec



**Tequila Sunrise**  
Tequila, Orange Juice, Grenadine,  
Orange Slice, Cherry



**Hudson Mezcal Old Fashioned**  
Tequila, Mezcal, Simple Syrup, Bitters



**Paloma**  
Blanco Tequila, Lime Juice, Grapefruit  
Soda, and Salted Rim

#### WHISKEY



**Old Fashioned**  
Bourbon, Bitters, and Syrup



**Manhattan**  
Rye Whiskey or Bourbon with Sweet  
Vermouth and Bitters



**Passion Fruit Whiskey Sour**  
Whiskey, Passion Fruit, Fresh Lemon Juice,  
Simple Syrup, and Egg White

### SIGNATURE FROZEN COCKTAILS \$16

All frozen drinks can be made virgin.

#### Strawberry Daiquiri

Strawberry, Fresh Lime Juice, and Rum

#### Summe Passion

Passionfruit, Fresh Lime, and Vodka

**Caribbean Coconut Craze**  
Pineapple, Coconut Cream, and Rum

#### Lemon Hudson

Fresh Lemon, Mint, and Tequila

#### BEER

Seasonal IPA • \$9

Domestic • \$9

Bud Light

Coors Light

Budweiser

Michelob ULTRA

Miller Lite

Imported • \$9

Corona

Heineken

Modelo

Blue Moon

Amstel Light

Stella Artois

Please check with your server regarding special dietary restrictions | NY Tax and 18% service fee and gratuities will be applied