

APPETIZERS

Hot Soft Pretzels 9

The ultimate American grill and pub appetizer with a jalapeno beer cheese dip

Crispy Calamari 12

Cornmeal fried with a sweet chili dipping sauce
Buffalo +1

Cheetos Fried Zucchini Sticks 8

House made ranch for dipping

Breaded Mozzarella Sticks 8

Fried up crisp and golden

Chicken Spring Rolls 10

Roasted pulled chicken, black beans, corn, cilantro and jack cheese in a crispy wonton wrapper served with a mango mojito cream and chili dip

Cajun Shrimp Tacos 9

Two soft shell tacos with Cajun dusted shrimp, shredded cabbage, smoked cheese, pico de gallo and guacamole

Roasted Portabello Quesadilla 10

Spinach, fire-roasted peppers and goat cheese, with guacamole and sour cream
Chicken +3

Volcano Shrimp 11

Breaded crispy shrimp tossed in our spicy boom boom sauce with Asian slaw

Willie's Wings 11

Marinated and roasted then fried to order and tossed with your choice of sauce:

Sticky Chipotle Lime
Honey BBQ
Spiced Parmesan Garlic
Buffalo
Honey Sriracha

Slider Tasting Trio 10

Three of our famous house made mini burgers each with a separate topping of Wisconsin cheddar - barbeque onions - buffalo bleu

Super Nachos 10

We cook our own chips and load them with re-fried beans, black olives, jalapenos, tomatoes, salsa, sour cream, guacamole, cheddar and jack cheeses
Chicken +3
Short Rib +3
Pulled Pork +3

Spicy Tuna Poke Bowl 13

Diced Ahi tuna dressed in a soy ginger and sesame dressing with guacamole and wonton chips

SIDES

Parmesan Polenta 5

Asian Slaw 5

Sweet Fries 5

Grilled Potato 4

Lemon-Parm Asparagus 7

Broccoli 7

Grilled Zucchini 6

Truffle Fries 6

Spinach 7



Whistling Willie's American Grill

184 Main Street

Cold Spring, NY 10516

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WhistlingWillies.com

WILLIE'S FAMOUS CHAR GRILLED BURGERS

*Hand made with house ground prime hanger steak and Willie's secret seasonings. Served on a toasted brioche bun with a half sour pickle, cole slaw and house-cut fries.
Sweet potato fries +1*

The Topless 13

Bun less over mixed greens with tomato and red onion

Surf and Turf 18

Topped with lobster chunks, spinach and lemon chili mayo

The Buffalo Bleu 15

Thin sliced house pickled cucumbers, crumbled bleu cheese and Franks red hot

The Smokehouse Burger 16

House smoked cheddar, BBQ pork belly topped with a fried egg and onion straws

The "Red Eye" 15

Coffee rubbed and grilled with a Wild Turkey honey barbeque sauce, cherry hardwood smoked bacon and pepper jack cheese

Goat Cheese Stuffed Turkey Burger 15

Baby arugula and a spicy chipotle ketchup

The Plain Jane 13

Simply grilled with lettuce and tomato

The West Sider 14

Horseradish cheddar, rosemary mustard dressing on a warm pretzel roll

All American Burger 14

The classic American cheeseburger

Smother Mother 14

A smothering of caramelized onions and mushrooms topped with melted Swiss and American cheese

The Ultimate Vegetable Burger 13

Garden vegetables and chickpeas, served topless style with avocado and a lemon yogurt sauce

The Whistler 14

Aged cheddar and bourbon bacon

**Trophy Winners at Hudson Valley's
Burger and Beer Bash for
2013, 2014, 2015**

SOUPS

Baked French Onion Soup 7

Chef's Soup of the Day 6

Please ask your server for details

Willie's Wicked Chili 8

House ground steak, white and red beans, tomato broth with cheese +1

SALADS

Chopped Cobb Salad 14

Mixed greens, grilled chicken, tomatoes, onion, cucumbers, avocado, bacon, bleu cheese, hard cooked egg and red wine vinaigrette

Butter Poached Lobster Salad 19

Arugula, endive, scallions, roast corn, baby tomatoes, avocado, mango vinaigrette

La Manzanita 15

Mixed greens and kale, diced apples, cool cucumber, organic cherry tomatoes, roasted pecans, fresh corn and fried chicken strips in a honey mustard dressing

Classic Caesar 10

Romaine hearts with traditional Caesar dressing topped with shaved Romano cheese and garlic croutons
Chicken +5

Sashimi Tuna Salad 17

Pan seared Ahi tuna, mixed greens, mango, avocado, crispy wontons and a cilantro lime vinaigrette

Fresh Kale & Salmon Salad 19

Goat cheese, orange segments, candied sunflower seeds, spice rubbed salmon, hard cider vinaigrette

Fresh Vegetable Salad 14

Asparagus, green beans, tomato, cucumber, apple, edamame, red cabbage, romaine and shaved parmesan all chopped with pomegranate vinaigrette
Chicken +4

COLD BEVERAGES

Root Beer 2.75

Seltzer

Iced Tea
Brewed fresh daily

Sierre Mist

Pepsi

Diet Pepsi

Arnold Palmer 3.75
Fresh tea and lemonade

Lemonade 3.75
In house made

Red Bull 4

San Pellegrino 6

Sparkling 6

HOT BEVERAGES

Espresso 4

Cappuccino 4.75

Coffee 2.5

Hot Tea 3.25

Hot Chocolate 4

SPECIALTY DRINKS

Wicked Tea 9

Jack Daniels Tennessee Honey, freshed brewed tea, in house lemonade

Pomegranate Margarita 9.5

Fresh sour mix, Grand Marnier and Cointreau, with 1800 tequila

Sangria 9

Choose between Red and White, both made fresh with oranges and apples (seasonal)

Mojito 9.5

A classic mint and rum concoction

Blueberry Mojito 9.75

The original with a fresh twist of fruit and hint of lemon

Twisted Tea 5

Classic spiked tea served over ice in a Willies pint glass

Bloody Mary 9.5

Tito's Vodka, bacon, salted rim, pickled asparagus and green beans served in a chilled pint glass

Willie's Passion Martini 10.5

Sky passion fruit vodka, OJ, lemon and passion fruit juice

Maple Manhattan 10

Maple bourbon, bitters, sweet vermouth

Gin Rickey 9

Gin, lime and soda in this refreshing cocktail

BOTTLE SELECTION

Budweiser/Light

Michelob Ultra

Amstel Light

Coors Light

Miller Lite

Corona/Light

Heineken

SANDWICHES

Shrimp Po'boy 15

Crispy cornmeal crusted shrimp, crab mayo, avocado, sriracha and shredded cabbage on a toasted ciabatta

Grilled Cheese and Short Rib 16

Shredded short ribs, swiss, cherry wood smoked bacon, caramelized onions, horseradish mayo on grilled country rye, pickle and fries

Roast Chicken Panini 15

Marinated slow roasted white meat chicken sliced thin and topped with guacamole, jack cheese, tomato and cherry wood smoked bacon on pressed flatbread, fries and pickle

Southwestern Chicken Wrap 14

BBQ chicken, bacon, black beans, roasted peppers, red onion, jack cheese, tortilla chips and chipotle ranch dressing

Porky Pig 14

Slow cooked BBQ pulled pork with cool coleslaw and cheddar jack cheese on a warm roll, pickle and sweet potato fries

The New Yorker 14

Hot pastrami piled high with swiss cheese, caramelized onions and spicy brown mustard on a warm pretzel bun, sweet potato fries and a pickle

Buttermilk Chicken Sandwich 15

Breaded chicken fried to order, drizzled with honey and served with a whipped bleu cheese, tomato bacon jam and our house Asian slaw

Roast Salmon BLT 17

Thin sliced salmon with smoked bacon, baby arugula, plum tomatoes, roasted pepper balsamic mayo on a toasted thick cut country rye with Asian slaw

Portobello Panini 15

Baked Portobello mushroom, fire roasted pepper, baby arugula, plum tomato, fresh mozzarella and chipotle mayo on pressed flatbread, truffle fries and pickle

Pit Beef Dip 16

Shaved steak slices, onions, and Swiss cheese on a garlicky French bread with horseradish mayo and au jus to dip

Lunch Fix Half Sandwich and Soup or House Salad for 12.50

ENTREES

All entrees will include our house salad with choice of dressing

NY Strip Steak 21

Horseradish and Bleu Cheese crust, mashed potatoes and a rich brown sauce with mushroom

Fish and Chips 19

Guinness battered Alaskan cod, roast corn tartar sauce, shoestring fries, pickle and malt vinegar
Lunch 14

Willie's Famous Root Beer BBQ Baby Rack Ribs 20

Rubbed and slow roasted with root beer BBQ sauce, served with corn bread and a house slaw

Veal Meatloaf Stack 21

Roast garlic mashed potatoes, buttered broccoli spears, red wine and gorgonzola

Beer Braised Short Ribs 23

Smashed potatoes, spinach, crispy onions

Hibachi Steak 22

Soy marinated hanger steak, wilted cabbage and mushrooms, wasabi mash and tempura asparagus

Moroccan Chicken 18

Roast tomato and harissa sauce, ancient grain medley, grilled chicken topped with asparagus

Herb Crusted Salmon 21

Freshly chopped herbs, polenta and spinach with a lemon reduction

Alicia's Lobster and Crab Mac 21

Fresh lobster and crab meat, creamy cheese sauce, garlic panko crust, truffle oil drizzle

Parma Pizza 16

Woodfired 12" personal pie topped with organic arugula and cherry tomatoes, prosciutto, truffle oil, parmesan cheese and a fig balsamic glaze

BBQ Chicken Pizza 15

Tangy BBQ sauce, red onion, smoked gouda and cilantro

BEERS ON TAP

HAPPY HOUR 4-6 MONDAY THROUGH FRIDAY HALF OFF 16OZ DRAFTS BAR ONLY

Lagunitas IPA

Moderately hoppy and well balanced, copious cascade and centennial hops with crystal malt. An IPA built to make you want another sip

Peekskill Brewery's Eastern Standard IPA

Local craft beer loaded with simcoe and citra hops

Stella Cidre

Crisp and refreshing Belgian cider made with hand-picked apples

Ithaca Flower Power IPA

Smooth big body finish that boasts pineapple and grapefruit

Two Roads Lil Heaven Session IPA

Made with four exotic hops-Azacca, Calypso, Mosaic and Equinox. Taste is of tropical fruits specifically passion fruit, grapefruit and apricots. Finishes with just enough toasted character to balance. From Stratford, CT

Captain's Kolsch

This German style beer is the perfect blend between Ale and Lager, hailing from Pleasantville, NY

Blue Moon Belgian White

Unfiltered wheat ale spiced in the Belgian tradition for an uncommonly smooth taste

Breckenridge Vanilla Porter

Smooth roasted chocolate with a creamy vanilla finish. Vanilla Beans from Paupau New Guinea and Madagascar

WW Hometown Honey Brown

Our house brew made only for us! Golden amber in color, made with Manitoba White Clover honey, medium-bodied lager. Brewed in Rochester, NY

Beer Flight

You pick any four of our drafts, served in 5oz glasses

Long Board Island Lager

Crisp, smooth, refreshing with slightly spiced Hawaiian Malt

Dogfish 60 Minute IPA

Powerful yet balanced east coast IPA with citrus characteristics

Guinness Stout

Perfected over 200 years. Refreshing, full dark

Sam Adams Seasonal

Fresh seasonal offering from The Sam Adams Brewing Co.

Newburgh Brown Ale

Verging on black, this beer pours with a light tan head and beautiful ruby highlights in the glass. The flavor is dominated by malty sweetness and gentle hints of chocolate and toffee

Stella Artois

Classic European Pilsner since 1708

Rotating Series check out our boards or ask your server what's on tap!