

## APPETIZERS

### ✓ **Hot Soft Pretzels 9 HH 5**

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

### **Crispy Calamari 12 HH 7**

Cornmeal fried with a sweet chili dipping sauce and jalapeño apple jelly  
Buffalo +1

### ✓ **Breaded Mozzarella Sticks 9 HH 5**

Fried up crisp and golden  
Locally Made in Beacon, NY

### **Chicken Spring Rolls 11 HH 6**

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

### ✓ **Roasted Portabello Quesadilla 11 HH 6**

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

### **Volcano Shrimp 12 HH 7**

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

### **Willie's Wings 12 HH 7**

Marinated and roasted then fried to order and tossed with your choice of sauce:  
Sticky Chipotle Lime  
Blood Orange BBQ  
Spiced Parmesan Garlic  
Buffalo  
Honey Sriracha  
Teriyaki

### **Slider Tasting Trio 10 HH 6**

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

### GF **Super Nachos 10 HH 5**

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

### **Tuna Poké Bowl 14**

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

### **Appetizer Favorites 17**

5 Chicken Wings, 4 Mozzarella Sticks, 2 Chicken Spring Rolls and a 1/2 Order of Volcano Shrimp

### **Trophy Winners at Hudson Valley Wingfest 2017 and 2018**

V - vegetarian GF - gluten free

Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



## Whistling Willie's American Grill

184 Main Street  
Cold Spring, NY 10516  
WhistlingWillies.com  
845.265.2012

## 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.*

GF Sweet potato fries +1  
GF Tater Tots +2

### GF **The Topless 13**

Bun less over mixed greens with tomato and red onion

### **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 Turkey Burger 15**

Baby arugula and a spicy chipotle ketchup

### **The Plain Jane 13**

Simply grilled with lettuce and tomato

### **The West Sider 15**

Horseradish cheddar, rosemary mustard dressing on a warm pretzel roll

### **The All American Burger 15**

The classic American cheeseburger

### **The Smother Mother 15**

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

### ✓ **The Ultimate Vegetable Burger 13**

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

### **The Whistler 15**

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*

GF **Willie's Wicked Chili 8**  
House ground steak, white and red beans, tomato broth with cheese +1

## SALADS

GF **Chopped Cobb Salad 14**  
Mixed greens, grilled chicken, tomatoes, onion, cucumbers, avocado, bacon, bleu cheese, hard cooked egg and red wine 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

### GF **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

## SIDES

### **Parmesan Polenta 5**

### **Asian Slaw 5**

### **Sweet Fries 5**

### **Loaded Tots 7**

### **Truffle Fries 6**

### **Spinach 7**

### **Chips & Guac 7**

## COLD BEVERAGES

Root Beer 3	Arnold Palmer 3.75
Seltzer	<i>Fresh tea and lemonade</i>
Iced Tea	Lemonade 3.75
<i>Brewed fresh daily</i>	<i>In house made</i>
Sierra Mist	San Pellegrino
Pepsi	Sparkling 6
Diet Pepsi	

## HOT BEVERAGES

Espresso 5  
Coffee 3  
Hot Tea 3  
Hot Chocolate 4

## SPECIALTY DRINKS

### Wicked Tea 10

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

### Pomegranate Margarita 10

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 10

A classic mint and rum concoction

### Blueberry Mojito 10

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

### Strawberry Martini 12

Ketel One Vodka, fresh muddled berries, simple syrup

### Bloody Mary 10

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

### Willie's Passion Martini 12

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

### Maple Manhattan 10

Maple bourbon, bitters, sweet vermouth

### Whiskey Smash 9

Bullit Rye, Aperol, Passion, lemon sour

## SANDWICHES

### Grilled Cheese and Short Rib 15

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

### Pit Beef Dip 16

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

## ENTREES

*All entrees will include our house salad with choice of dressing*

### NY Strip Steak 22

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, fries, pickle and malt vinegar  
Lunch 14

### Willie's Famous Root Beer BBQ Baby Rack Ribs 22

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

### GF 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

## BOTTLE / CAN SELECTION

### Budweiser/Light

### Michelob Ultra

### Amstel Light

### Coors Light

### Miller Lite

### Corona/Light

### Heineken

### Non Alcoholic

## BEERS ON TAP 16oz or 22oz

HAPPY HOUR 4-7 MONDAY THROUGH FRIDAY \$5 16OZ DRAFTS, BAR ONLY

### Peak Organic Fresh Cut

Fresh Cut is a dry-hopped pilsner. Chinook, Citra and Centennial hops provide aromas of citrus, grass and spice. Though the front palate is loud with IPA qualities, the finish is distinctly pilsner crisp, dry and extremely refreshing

### Ithaca Flower Power IPA

Smooth big body finish that boasts pineapple and grapefruit

### Peekskill Brewery's Eastern Standard IPA

Local craft beer loaded with simcoe and citra hops

### Captain Lawrence Clearwater Kölsch

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

### Long Board Island Lager

Crisp, smooth, refreshing with slightly spiced Hawaiian Malt

### Sloop Juice Bomb IPA

Juice bomb is a hazy, golden, unfiltered IPA. The low bitterness and late hopping showcases the citrusy, juicy notes that many American hops contain. A blast of tropical aroma is followed by a resinous and balanced flavor

### Stella Cidre

Crisp and refreshing Belgian cider made with hand-picked apples

### 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

### Dogfish 60 Minute IPA

Powerful yet balanced east coast IPA with citrus characteristics

### Two Roads No Limit Hefeweizen

Beautifully cloudy with a generous head of foam, a wonderful fruit aroma and a dry finish, the Hefeweizen is a refreshing version of the original; with just a little bit more of everything

### 2 Way Beacon Brown Ale

A unique American style brown ale designed to be exceptionally drinkable. Simplicity is key for drinkability, and the Beacon Brown keeps it that way with Pale Ale malt and Roast barley providing rich flavors of roasted malt, and nuts

### Lagunitas IPA

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

### Stella Artois

Classic European Pilsner since 1708

### Guinness Stout

Perfected over 200 years. Refreshing, full dark

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

# New Menu Additions

## APPETIZERS

- V Edamame - Soybeans steamed in their pods, shichimi togarashi, soy \$8 HH \$4
- Mussels and Chorizo - Fresh Garlic, lemon and white wine \$13 HH \$8
- Warm Crab and Artichoke Dip - BBQ Wonton Chips, Herb Crostini \$12 HH \$7
- Crab Stuffed Portobella Mushroom - Sun Dried Tomato Cream Sauce \$11 HH \$7

## BURGERS

- The Double Americana - Two 5 oz patties, American cheese, shredded lettuce and tomato, sliced pickles, potato crisps and secret sauce \$15
- The Wisconsin Burger - Smashed Tater Tots and Jalapeno Beer Cheese Sauce \$15
- The “QuesaBurger” - Two cheese filled flour shells, melted Pepperjack cheese, jalapenos, tortilla chips, pico and sour cream \$15

## SALADS

- GF BBQ Ranch Chicken Salad - Beans, corn, grilled chicken, tomato, cucumber, onion straws BBQ Ranch dressing and BBQ drizzle \$14
- V,GF Strawberry Spinach Salad - Sliced Berries, sugared almonds, shaved parm, balsamic poppy seed vinaigrette \$14
- Baby Wedge Salad - Bleu Cheese crumbles, crispy pork belly, baby tomato, potato crisps \$12

## SANDWICHES

- Blackened Ahi Tuna - Garlic Dill Mayo, Pickled Cucumber Salad, Olive Ciabatta Bread, Sweet Fries \$16
- Crab Cake Sandwich - Roast Red Pepper Mayo, shredded cabbage and romaine, Ol’ Bay Fries \$15

## ENTREES

- Burrata Stuffed Ravioli - Toasted Pine Nuts, Lemon Butter Sauce \$18
- GF Blood Orange Glazed Salmon - Mash Potato and Corn Succotash \$21
- Pork Ossobuco - Served over Vegetable Risotto with Pork Ragu \$23

## Over 150 Years Of Great Food And Drink!

On a bright and sunny afternoon, September 17, 1849 to be exact, the proud owners of the newly built Diamond Hotel opened their doors for the first time.

During and immediately after the Civil War, the became a Veterans Hospital, however, the saloon on the ground floor continued to flourish.

After being returned to private ownership at the turn of the century, The Diamond was remodeled and renamed the Hotel Manteo. It remained as such until the McCaffrey family sold the property in 1978. In 1986, Henry's on the Hudson was established in what is believed to be the original space of the Diamond Hotel's saloon and of course using what is believed to be the original mahogany bar! In 2007 Whistling Willies opened its doors continuing a 150+ year tradition of great food and drink.

In October of 2016 Whistling Willies looked to expand on its original location and opened up in Fishkill Plaza. The mural of the original store can be seen in 2D effect by custom artwork. Since expansion we have competed in a few Hudson Valley food events, namely Wingfest where we have taken home title belts in multiple categories!