


Small Plates


Lemon Shrimp Lollipops 16 
tomato-horseradish sauce

IPA Braised Beef Potato Skins 14
provolone cheese | sour cream
bacon | scallion

Tortilla Chip + Salsa Tasting 10 
salsa | pepper jack queso | guacamole
fresh corn tortillas


Crispy Chicken Lollipops 10
buffalo bleu cheese dipping sauce

Spinach-Artichoke Dip 9  
lavosh chips

Vegetable Quesadilla 12 
chicken 4 | steak 7 | shrimp 8
pepper jack cheese | peppers + onions
guacamole | tomatoes | salsa

Chicken Drumettes 13
buffalo | sesame-teriyaki | bbq
served with bleu cheese dipping sauce

Artisan Flatbread

vine-ripened tomato | basil
buffalo mozzarella | parsley 14 
roast chicken | vine-ripened tomato
buffalo mozzarella | basil 15

Large Plates

 **Seared Flat Iron Steak + Idaho Fries** 19
garlicky spinach | bordelaise sauce | basil pesto

 **Lemon Seared Atlantic Salmon** 16 
seasonal vegetables | avocado

Penne Pasta with Chicken + Alfredo Sauce 15
tomato | parmesan | pesto

 **Blackened Fish Tacos** 16
blackened tilapia | avocado | salsa
lime-soaked cabbage | cotija cheese
borracho beans

If you have food allergies, please notify your server.

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

 Gluten Free  Suitable for Vegetarians

Burgers + Sandwiches

all burgers and sandwiches served with choice of french fries, onion rings, caesar salad or fruit salad

 **Cambria American Angus Burger** 15
american cheese | lettuce | tomato
pickle | onion | 1000 island dressing



Turkey, Guacamole + Mushroom Burger 15
tomato | lettuce | red onion
sautéed mushrooms | guacamole

Triple Decker Club Sandwich 14
roasted turkey | ham | bacon | tomato
lettuce | basil pesto mayo

 **Chicken Chipotle** 13
chicken breast | provolone | lettuce
chipotle sauce | ciabatta bun

Salads

chicken 4 | steak 7 | shrimp 8

**Buffalo Mozzarella +
Vine Ripped Tomato** 10  
red onion | pesto | aged balsamic

Cambria Caesar Salad 13 
parmesan | tomato | croutons

Desserts

Tiramisu 7 
chocolate sauce | caramel grapes

Cheesecake Tart 8 
balsamic strawberries | strawberry sauce

Banana Spilt 7 
pineapple | strawberry | banana
chocolate and vanilla ice cream | sauces

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Whiskey Flights

Down Home	22
Catskill 'Most Righteous' Bourbon	
(Bethel, NY) 85 proof	
Black Dirt 3yr Bourbon	
(Warwick, NY) 90 proof	
Taconic 'Dutchess' Bourbon	
(Stanfordville, NY) 90 proof	
Across the Pond	30
Nikka Coffey Grain	
(Sendai, Japan) 90 proof	
Lapraoig 10yr Single Malt	
(Islay, Scotland) 86 proof	
Knappogue 14yr Sherry Cask	
(County Clare, Ireland) 92 proof	

Domestic + Import Beer

Bud Light	5	Stella Artois	6
Coors Light	5	Heineken	draft 6
Miller Lite	5	Amstel Light	6
Michelob Ultra	5	Strongbow Cider	6
Corona Extra	6	Beck's Non-Alcoholic	5

Craft Beer

'The Crisp' Pilsner	<i>Sixpoint Brewery</i>	7
<i>subtle peach + citrus notes followed by sweet cereal grains brooklyn, new york abv: 5.4% ibu: 44</i>		
'Double White' Witbier	<i>Southampton Publick House</i>	7
<i>amped up witbier with an orange, coriander + bready character southampton, new york abv: 6.6% ibu: 18</i>		
'Freshchester' Pale Ale	<i>Captain Lawrence Brewing</i>	draft 8
<i>piney grapefruit citrus notes balanced with caramel malt notes elmsford, new york abv: 5.5% ibu: 35</i>		
'Lil' Heaven' Session IPA	<i>Two Roads Brewing Co</i>	7
<i>crisp piney tropical fruit hops balanced with caramel malt stratford, connecticut abv: 4.8% ibu: 62</i>		
Rotating IPA	<i>(Please Ask Your Bartender)</i>	draft 9
<i>new york</i>		
'Flower Power' IPA	<i>Ithaca Beer Co.</i>	8
<i>crisp piney tropical fruit balanced with graham cracker like malt ithaca, new york abv: 7.5% ibu: 75</i>		
'Brown Ale' English Brown Ale	<i>Newburgh Brewing Co</i>	9
<i>chocolate + toffee with a backbone of malty sweetness newburgh, new york abv: 4.2% ibu: 25</i>		
'Joe Mama's' Imperial Milk Stout	<i>Keegan Ales</i>	7
<i>breakfast in a glass; roasty coffee, brown sugar + chocolate kingston, new york abv: 8.0% ibu: 57</i>		

Cocktails

Cantaloupe Cosmo 11
vodka | triple sec | lime juice
cantaloupe juice

Cambria Margarita 8
blanco tequila | orange liqueur
lime juice | agave nectar

Caribbean Café 11
aged rum | coconut rum | cold brew coffee
macadamia nut syrup | heavy cream

Elder Havana 12
light rum | elderflower liqueur
cucumber | mint | lime juice
simple syrup | ginger beer

Midtown Manhattan 13
rye whiskey | amaro
sweet vermouth | rhubarb bitters

Maui Mule 10
vodka | pineapple | lime juice | ginger beer

Nutty Brew Non-Alcoholic 6
cold brew coffee | almond milk | hazelnut syrup
whipped cream

Strawberry Mint Spritzer Non-Alcoholic 5
lemon-lime soda | strawberry | mint

Wine

	<i>Btl</i>	<i>Gls</i>
Valdo Prosecco	187ml 11	
<i>Veneto, Italy</i>		
Dashwood Sauvignon Blanc	34 9	
<i>Marlborough, New Zealand</i>		
Mezzacorona Pinot Grigio	30 8	
<i>Trentino, Italy</i>		
S.A. Prüm 'Essence' Riesling	34 9	
<i>Mosel, Germany</i>		
Lincourt 'Steel' Chardonnay	42 11	
<i>Santa Barbara, California</i>		
Austerity Pinot Noir	46 12	
<i>Santa Lucia Highlands, California</i>		
Diseño Malbec	30 8	
<i>Mendoza, Argentina</i>		
Charles Smith 'Velvet Devil' Merlot	42 11	
<i>Columbia Valley, Washington</i>		
Tom Gore Cabernet Sauvignon	42 11	
<i>California</i>		

Dessert + Port

Saracco Moscato d'Asti	375ml 20	11
<i>Piedmont, Italy</i>		
Fonseca LBV Port	(3 oz. pour)	9
<i>Douro Valley, Portugal</i>		