



Drinks

House Specialty Cocktails

Hudson Sunset - SKYY Blood Orange Vodka, Peach , Orange Juice & Grenadine	11
Vay-Kay - Coconut Vodka, Pineapple Vodka, Orange Juice, Splash of Sour Mix topped w/ Melon Liqueur	11
Mojito - Rum, Muddled Lime, Mint, Simple Syrup & Club Soda <i>Original-Mango-Strawberry-Blackberry</i>	12
La Vie En Rose - Three Olives Rose Vodka, Elderflower Liqueur, Soda Water, Lemon, Rasp. Liqueur Float	11
Hudson Mule - Whiskey, Saranac Ginger Beer, Fresh Lime & Mint Sprigs	11
Purple SKYY - SKYY Raspberry Vodka, Fresh Lime Juice, Blackberry Puree & Ginger Beer	12
Cafe Punch - Captain Morgan & Malibu Rum, Amaretto, Orange Juice, Splash of Pineapple & Grenadine	11
White Peach Sangria - SKYY Peach Vodka, OJ, Peach Schnapps, Gran Gala, White Wine & Club Soda	11
Black Raspberry Sangria - Brandy, OJ, Gran Gala, Black Raspberry, Red Wine & Club Soda	11
Cool Breeze - Malibu Rum, Melon Liqueur, Pineapple Juice, Splash of Club Soda & finished w/ Blue Curacao	11
Mango'rita - Tequila, Mango Puree, Fresh Lime Juice, Agave, Splash of Orange Juice & Sour Mix	11
New Fashioned - Legs Diamond Unaged Rye, Orange Bitters, Blackberry Purée & Agave	11
Hudson Bowl - Malibu, Vodka, Pineapple Juice, Sour Mix, Blue Curacao, Club Soda, Sprite & Gummy Bears	20

White Wine Glass/Bottle

Chardonnay - La Linda - Argentina	9/34
Pinot Grigio - Ruffino - Italy	9/34
Sauvignon Blanc - Haymaker - New Zealand	9/34
White Zinfandel - Montevina - California	8/30
Prosecco - Italy <i>(individual 187ml bottle)</i>	10

Red Wine

Cabernet - La Linda - Argentina	9/34
Pinot Noir - 10 Span - California	9/34
Malbec - Portillo - Argentina	9/34

Pitcher of Sangria

Red or White	11/40
--------------	-------

Beers Bottled

Big Cranky Double IPA 9.5% (16 oz. can)	9.5
Bud Light 4.2%	5
Coors Light 4%	5
Corona 4.6%	6
Heineken 6%	6
Mother's Milk (Creamy Stout) 5%	6
REDD's Apple Ale 5%	6
Stella Artois 5.2%	6.5
Saranac Ginger Beer <i>(Non-Alcoholic)</i>	5
O'Douls <i>(Non-Alcoholic)</i>	5

Draft 16 oz./64 oz.

Shocktop - Belgian White Ale 5.2%	7/22
Longboard Lager 4.6%	7/22
Keg of the Moment	7.5/24
IPA <i>(Ask Server/Bartender)</i>	8/25



Eats

Chips & Homemade Salsa 6.95

Chips & Homemade Guacamole 7.95

Mixed Green Salad 7.50

Tomato, Cucumber, Onion & Balsamic Vinaigrette; Add Grilled Organic Chicken +6

Chicken Quesadilla 8.95

Organic Chicken & 3 Cheese Blend w/ Sour Cream & Salsa

Twin Hot Dogs 8.95

Grilled All Beef Hot Dogs(2) w/ Sauerkraut

Vegan "Burger" 9.95

*Portobella Mushrooms, Roasted Red Peppers, Lettuce, Tomato, Caramelized Onions
Balsamic Vinaigrette*

All-American Burger 9.95

8 oz. Angus Beef, American Cheese, Red Onion, Lettuce, Tomato & Special Sauce

Dolphin's "Best Burger In Yonkers" 11.95

*8 oz. Black Angus Beef, Caramelized Onions, White Cheddar,
Bacon, Lettuce, Tomato & Horseradish Aioli*

The Hudson Burger 10.95

8 oz. Black Angus Beef, Sliced Cremini Mushrooms, Swiss Cheese & Barbecue Sauce

Grilled Chicken Sandwich 9.95

Organic Chicken Breast, Guacamole, Tomato, Lettuce & Chipotle Aioli on Country White Bread

Add a Side to Your Sandwich 3.50

Spiced Potato Wedges, Potato Salad, Cole Slaw

*Please discuss any food allergies you may have with your server, manager or chef.
20% gratuity may be added to groups of five or more. We reserve the right to add 15% gratuity to any check.
Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of food-borne illness.*

Chef Jason Perez