

# Paula's

PUBLIC  
House  
GastroPub



## WINE

### RED

- PINOT NOIR** 9/36  
Old Parcel, Oregon
- MONTEPULCIANO D'ABRUZZO** 9/36  
Capogiro, Italy
- CABERNET SAUVIGNON** 9/36  
Hanging Vine, CA
- MALBEC** 9/36  
Puntapays, Argentina
- RED BLEND** (Tempranillo/Grenache) 9/36  
Bodega Ochoa, Spain
- RED BLEND** (Syrah-Malvesia Nera) 10/38  
"Coribante", Castello Monaci, Italy
- BARBERA D'ASTI** 32  
La Mondianese, Italy
- RED ZINFANDEL** 36  
Renwood, CA
- CHIANTI COLLI SENESI** 36  
Bonfio, Italy
- CABERNET SAUVIGNON** 45  
"Trig Point", Diamond Point Vineyards,  
Alexander Valley, CA 2016
- CABERNET SAUVIGNON** 60  
Centered, Napa Valley, CA 2016
- BRUNELLO DI MONTALCINO** 80  
Fattoria dei Barbi, Tuscany, IT 2012

### WHITE | SPARKLING

- PINOT GRIGIO** 8/30  
Circa, Italy
- RIESLING** 9/36  
Red Newt, New York
- CHARDONNAY** 9/36  
Bodan Roan, CA
- MOSCATO** 9/36  
Zebo, CA
- CHENIN BLANC** 9/36  
Merriman Wines, Oregon
- SAUVIGNON BLANC** 10/38  
Kono, New Zealand
- PROSECCO** 10/38  
Lamberti, Italy
- ORVIETO** 28  
Barbi, Italy
- FALANGHINA** 28  
"Belle Note", Italy
- SANCERRE** 55  
Pascal Jolivet, Loire, France 2017
- CHARDONNAY** 58  
Freemark Abbey, Napa Valley, CA 2015



### PAULA'S WINE SPECIALS

7 per glass | 28 per bottle

- PLEASE ASK YOUR SERVER FOR TODAY'S OFFERINGS! -



## BEER



### ALWAYS ON TAP

- STELLA ARTOIS** 6  
Belgium, 5.2% ABV
- SAMUEL ADAMS SEASONAL** 6  
Boston, MA
- BLUE POINT TOASTED LAGER** 7  
NY, 5.5% ABV
- GUINNESS** 7  
Dublin, 4.2% ABV
- SLOOP BREWING CO. JUICE BOMB** 7.50  
East Fishkill, NY, 6.5% ABV
- RIP VAN WINKLE MOUNTAIN HOUSE HELLES** 7  
Catskill, NY, 4.7% ABV
- 2 BREWS OF THE WEEK**  
(ask your server) MP
- BEER FLIGHT** 14  
Choice of 4, 5oz pours

### BOTTLES & CANS

- BUD LIGHT** 5
- COORS LIGHT** 5
- MICHELOB ULTRA** 5
- CORONA** 6
- MODELO** 6
- HEINEKEN** 6
- BLACK CHERRY WHITE CLAW** 6
- ST. PAULI GIRL** N/A 5
- DOWNEAST HARD CIDER** 6.5
- DOWNEAST SEASONAL CIDER** 6.5
- FOUNDERS "ALL DAY IPA"**  
19.2oz can 8
- SCHOFFERHÖFER GRAPEFRUIT WHEAT**  
16.9oz can 7
- FIRESTONE WALKER NITRO MERLIN STOUT**  
12oz can 7

## COCKTAILS



- "GROW A PEAR" MULE** 11  
cucumber vodka, pear nectar, ginger beer,  
fresh citrus
- GIN SMASH** 11  
Sprinbrook "Sly Fox" gin, muddled berries  
& cucumber, fresh citrus
- HV APPLE SANGRIA** 11  
red or white, local Freefall sangria, apple  
cider, bourbon apples
- THE FRUITY MO** 11  
Sloop Juice Bomb IPA, orange vodka,  
grapefruit liqueur, fresh citrus

- THE INTERVENTION** 11  
blanco tequila, St. Germain,  
grapefruit, fresh citrus,  
Pamplemousse Liqueur
- MANGO MAI TAI** 11  
coconut rum, dark rum, mango  
nectar, fresh citrus, grenadine float
- SMOKEY APPLE MANHATTAN** 12  
smoked apple simple syrup, craft bitters,  
taconic bourbon, bourbon apples

### WE PROUDLY SUPPORT LOCAL!

SLOOP BREWING CO. | MARIO'S BAKERY | CHEESECAKE HEAVEN | VITA'S SWEET TREATS | MADDY CAKES  
HARNEY & SONS | SPRINGBROOK DISTILLERY | TUTHILLTOWN DISTILLERY | FREEFALL SANGRIA | BARROW'S

Food is Love Served on a Plate  

#gastropub #gastropubindutchess #pubonwappingerscreek #livemusicindutchesscounty #paulaspublichouse #hvgastropub  
#hudsonvalleygastropub #hudsonvalleylivemusic #hvfishandchips #hudsonvalleycheers

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## SOUP

**CHEF'S CHOICE** 6

**FRENCH ONION** 8

## SALAD

**ROASTED BEET & CHEVRE** 10

roasted beets, arugula, candied pecans, pickled onions, local goat cheese, lemon vinaigrette

**LOCAL FIELD GREENS** 10

mixed greens, dried cranberries, roasted tomatoes, goat cheese, cucumbers, pomegranate vinaigrette

**BABY KALE SALAD** 11

roasted tomatoes & apples, butternut squash, fried goat cheese, lemon caper vinaigrette

**HARVEST CAESAR** 9

butternut caesar dressing, cali croutons (classic caesar available)

*Salad Add Ons:*

chicken +6 | shrimp +7 | steak +8 | salmon +8

## THIS & THAT

**CHARCUTERIE BOARD FOR "2"** 22

assorted cheeses, sausages, dried meats

**COL. KLINK'S BALLS** 10

german style meatballs, topped with fried caper cream sauce

**PUB HOUSE PRETZELS** 8

mustard & beer cheese sauce

**HOUSE MADE HUMMUS DUET** 9

black bean hummus, jalapeno IPA hummus, crispy pita chips, crudité

**PAULA'S POTATO SKINS** 10

parsley roasted potato skins, topped with bier cheese, bacon, pretzel crunch

**PUB HOUSE WINGS** 12

buffalo, garlic parm, blue point toasted lager sauce, flavor of the week

**ADIRONDACK FRIES** 12

fries smothered in a garlic aioli, melted swiss, bacon & chives

**POTATO & BROCCOLI PANCAKES** 10

bier cheese, herb crema, scallions

**VEGETABLE DUMPLINGS** 10

mixed vegetables

**CRISPY BROCCOLI** 10

sweet chile & sriracha sauce

## SIDES

**TRI COLOR CARROTS** 6

**TOASTED TOMATO  
QUINOA** 5

**SWEET POTATO  
FRIES** 5

**SAUTEED BROCCOLI** 5

**CRISPY POTATOES** 5

**FRENCH FRIES** 4

**SAUTEED KALE** 6

**ROASTED BUTTERNUT  
SQUASH** 6

**DIRTY RICE** 5

## SANDWICHED BETWEEN THE BREAD

*Served with your choice of house salad or french fries*

*choose sweet potato fries or caesar add \$1*

**BUILD YOUR OWN BURGER** 12

add ons: pickles, mushrooms, balsamic onions, bacon, pickled jalapenos, choice of cheese +1, add fried egg +2, beer cheese +2

**YARD** 12

marinated grilled chicken breast, lettuce, tomato, onions, chipotle aioli

add ons: pickles, mushrooms, balsamic onions, bacon, pickled jalapenos, choice of cheese +1, add fried egg +2, beer cheese +2

**REUBEN** 12

corned beef, sauerkraut, swiss cheese, 1000 island dressing, toasted rye

**PAULA'S SKINNY DIP** 13

thinly sliced brisket, beer onions, swiss cheese, house jus

**GRILLED PORK & APPLES** 13

braised pork loin, swiss cheese, roasted seasoned apples & mustard

**BLT VINCENT** 14

roasted tomatoes, peppered arugula, beer dijon bechamel, toasted rye, topped with fried egg

**FLAT IRON PHIL** 15

marinated flat iron, melted fontina cheese, caramelized onions, pepper aioli

add ons: pickles, mushrooms, bacon, pickled jalapenos +1, add fried egg +2

**TOPELSS SALMON NICOISE** 16

grilled salmon, mixed greens, tomatoes, hard boiled egg, anchovy & olive tapenade, toasted focaccia

**FALAFEL SMASH** 13

fresh falafel patty, lettuce, tomato, onions, cucumbers, tzatziki sauce

## MAIN ATTRACTIONS

**PAULA'S PASTA** 18

choice of chicken ragout or pom d' oro sauce, paparedelle pasta  
add chicken +6 | shrimp +7 | salmon +8 | steak +8

**DRY AGED 16OZ RIBEYE** 30

sautéed broccoli, roasted potatoes, balsamic demi

add caramelized onions +2 | bleu cheese crusted +2 | mushrooms +2

**STUFFED PORK CHOP** 26

stuffed with dijon roasted apples, side of roasted kale & crispy potatoes, apple demi glace

**AUTUMN SHRIMP RISOTTO** 14/26

white wine risotto, butternut squash, dried mushrooms, spinach, parmesan cheese

**SEARED SALMON** 23

toasted tomato & butternut quiona, balsamic reduction, sriracha aioli

**STOUT CHICKEN & DUMPLINGS** 23

roasted chicken with potato dumplings, grilled tri color carrots, stout gravy

**FISH AND CHIPS** 17

fresh cod fillets prepared in the British pub style, with coleslaw

**BLACKENED COD** 23

dirty rice, sautéed kale, lemon butter

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