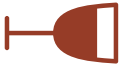


Paula's

PUBLIC House

GastroPub



WINE

RED

- PINOT NOIR** 9/36
Old Parcel, Oregon
- MONTEPULCIANO D'ABRUZZO** 9/36
Capogiro, Italy
- CABERNET SAUVIGNON** 9/36
Peirano Estate, Lodi, 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
- SYRAH & GRENACHE** 50
Bastide Miraflores, France, 2016

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
- MILL HOUSE BREWING (ROTATING)** MP
Poughkeepsie, NY
- 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
- MILEA VINEYARDS HARD CIDERS** MP
ask your server
- 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 | MILEA VINEYARDS

Food is Love Served on a Plate  

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

Paula's

PUBLIC
House
GastroPub

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, tomatoes, cucumbers, basil vinaigrette

BACON, TOMATO, RANCH 10

roasted tomatoes, baby spinach, bacon, ranch, croutons

ICE & BLUE WEDGE 10

iceberg wedge, bleu cheese, crispy bacon, red onions, roasted cherry tomatoes, bleu cheese dressing

CLASSIC CAESAR 9

caesar dressing, croutons, parmesan

Salad Add Ons: chicken +6 | shrimp +7 | steak +8 | salmon +8

THIS & THAT

CHARCUTERIE BOARD FOR "2" 22

assorted cheeses, sausages, dried meats

SVENS BALLS 10

german style meatballs, brandy mushroom cream sauce

PUB HOUSE PRETZELS 8

mustard & beer cheese sauce

ROASTED RED PEPPER HUMMUS 9

crispy pita chips, crudité

PAULA'S POTATO SKINS 10

roasted parley potatoes, beer cheese, crispy bacon, scallions, sour cream

PUB HOUSE WINGS 12

Thai coconut, hot, garlic parm or Lamared (buffalo & garlic parm blend)

ADIRONDACK FRIES 12

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

CRISPY ZUCCHINI & CORN CAKES 10

sweet chile aioli

VEGETABLE DUMPLINGS 10

mixed vegetables

CRISPY BROCCOLI 10

sweet chile & sriracha sauce

CRISPY BRUSSELS SPROUTS 10

fried, bacon, maple syrup, sriracha dipping

SIDES

TRI COLOR CARROTS 6

COUS COUS 5

SWEET POTATO FRIES 5

SAUTEED BROCCOLI 5

CRISPY POTATOES 5

TRUFFLE FRENCH FRIES 7

SEASONED RICE 5

SAUTEED SPINACH 4

GRILLED ZUCCHINI 6

SAUTÉED BRUSSELS SPROUTS 6

SANDWICHED BETWEEN THE BREAD

Served with your choice of house salad or french fries

choose sweet potato fries or caesar add \$1

sub gluten free bread or wraps add \$1

BUILD YOUR OWN BURGER 13

add ons: pickles, mushrooms, caramelized onions, bacon, pickled jalapenos, sweet & sour peppers, choice of cheese +1, add fried egg +2, beer cheese +2, mozzarella +2

YARD 13

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

add ons: pickles, mushrooms, caramelized onions, bacon, pickled jalapenos, sweet & sour peppers, choice of cheese +1, add fried egg +2, beer cheese +2, mozzarella +2

REUBEN 13

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

PAULA'S SKINNY DIP 14

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

FLAT IRON PHIL 15

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

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

SALMON NICOISE WRAP 16

grilled salmon, mixed greens, tomatoes, hard boiled egg, anchovy & olive tapenade, flour wrap

PUB MELT 15

8oz. burger patty, beer cheese, caramelized onions, toasted rye

PUB CLUB 14

beer roasted pork loin, Swiss cheese, beer mustard, roasted tomatoes, romaine lettuce, bacon, fried egg

VEGAN SMASH 12

brown rice vegetable patty, grilled zucchini, roasted red peppers, beer onions, spinach, hummus, balsamic vinaigrette

TUSCAN SHRIMP FLATBREAD 13

mozzarella, spinach, grilled shrimp, artichokes, onions, roasted tomatoes, focaccia

MAIN ATTRACTIONS

PAULA'S PASTA 18

pom d'oro sauce, penne, roasted tomatoes, grilled zucchini, basil

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

14OZ GRILLED ROSEMARY RIBEYE 28

roasted potatoes, sauteed spinach, rosemary demi

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

SEAFOOD RISOTTO 15/28

scallops & shrimp, lemon, roasted tomatoes, broccoli, spinach

HONEY GARLIC SALMON 23

cous cous, sauteed broccoli, honey garlic sauce, cilantro

STOUT CHICKEN & DUMPLINGS 23

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

FISH AND CHIPS 17

fresh haddock filets prepared in the British pub style, with coleslaw

TORTILLA BREADED FISH TACOS 16

3 haddock tacos, romaine, pico de gallo, black beans, seasoned rice, Papi's secret sauce

TRUFFLE MAC N CHEESE 12/20

penne pasta, 3 cheese blend, truffle oil, herbed bread crumbs

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

Food is Love Served on a Plate

