

# BEVERAGES

## COFFEE AND TEA

We proudly serve locally roasted, fair trade, organic coffees. Our teas come from Harney & Sons in Millerton, NY.

**Drip Coffee 2.5/3**

**Espresso, Americano, Macchiato 2.5**

**Cappuccino, Latte, Café Au Lait 3.5**

**Breve, Mocha, Chai Latte 4**

**Café con Panna 5**

Espresso with sweet whipped cream

**Hot Cocoa or Chocolate milk 2**

**Extra Shot or House made Syrups 1**

**H&S Hot Teas 2.5**

Ask your server for varieties

**H&S Cold Brew Iced Tea 3**

**Tea Latte 3**

H&S Tea with steamed milk

**Matcha Latte 4**

Organic Japanese matcha tea with honey and steamed half & half

**Staywell Tea 5**

Fresh mint, lemon and ginger

**London Fog 5**

H&S Earl Grey tea, house made vanilla syrup, steamed half & half

## BEER AND CIDER

**Captain Lawrence (Elmsford, NY)**

Palate Shifter Imperial IPA 8

Freshchester Pale Ale 6

Seasonal

**Ommegang (Cooperstown, NY)**

Abbey Ale 8

Rare Vos 8

Glimmerglass 8

Witte 6

Nirvana 6

**Ballast Point (San Diego, CA)**

Grapefruit IPA 8

Habanero IPA 8

**Victory (Downingtown, PA)**

Golden Monkey 6.5

Storm King Stout 8

Seasonal

**Rogue (Newport, OR)**

Dead Guy Ale 6

Mocha Porter 6

Hazelnut Brown Ale 6

**Sweetwater Brewing (Atlanta, GA)**

Take Two Pils 6

Seasonal

**1911 Original Dry Cider (LaFayette, NY) 6**

**Zombie Killer Cherry Cyser (Ferndale, MI) 9**

GF 16.9oz; apple mead with tart cherry juice

**Blue Moon or Corona 5**

## SODAS

**Seasonal house made sodas 3**

please ask your server for flavors

**Virgil's Soda 2.5**

root beer, black cherry or cream

**Reed's Ginger Beer or China Cola 2.5**

**Fountain Soda 2**

pepsi, diet pepsi, club soda, ginger ale, sierra mist

**San Pellegrino 3/6**

est.1972  
**JOSHUA'S**  
WOODSTOCK NY

## STARTERS

### SMORGASBORD 15

Chommus, baba ganoush, tabbouleh, house salad, feta, pepperoncini, kalamata olives, dolmasi, falafel and warm pita **V**

### ZUCCHINI FLATCAKES 14

yogurt and apricot jam **V**

### JUSTINE'S BLACKENED SHRIMP 14

house-made guacamole & chips **GF**

### ARTICHOKE MISHI 15

fresh steamed artichoke stuffed with grass fed local beef, pine nuts, parsley, tomatoes and basil with Dijon dipping sauce **GF**

### SWEET POTATO & CARROT LATKES 10

with apple pear sauce & sour cream **V**

### TOFU "WINGS" 12

fried tofu in a spicy/sweet sauce with cucumber feta or tahini dipping sauce

### SMOKED SALMON WRAPPED ASPARAGUS & LATKES 15

red onion, capers and sour cream

## SALADS

### BABY KALE & ARUGULA SALAD 12

cherry tomato, avocado, olive oil, fresh lemon, shaved Asiago and cracked pepper **GF V**

### ROASTED BEET SALAD 14

mixed baby greens, pine nuts, goat cheese, balsamic vinaigrette **GF V**

### SIDE SALAD 5

feta, sprouts, cherry tomato, cucumber, radish, balsamic vinaigrette **GF V**

## THREE COURSE ENTREES

*each served with a middle eastern tasting plate, warm pita, and a small dinner salad*

### GRILLED VEGGIE FEAST 22

morrocan couscous and tahini dipping sauce **VG**

### SESAME CHICKEN OR TOFU 25

apricot tamari, sautéed ginger veggies & brown rice **GF, TOFU VG**

### JOSHUA'S HOT POT 25

Spicy grilled tofu or chicken, rice noodles, wild mushroom broth, vegetables, chilies, garlic & scallions **TOFU VG**

### SEITAN FAJITAS 24

black beans, rice, salad, guacamole, corn tortillas and fresh roasted garlic salsa **VG**

### COCONUT CURRY CHICKEN OR TOFU 25

fruit and brown rice **GF, TOFU VG**

### GRILLED SALMON WITH CILANTRO-LIME BUTTER 28

sautéed spinach & shiitake mushrooms over linguine

### BEDOUIN MIXED GRILL 32

marinated lamb, spicy chicken breast, garlicky shrimp, skirt steak, cucumber-feta and shallot sauces, grilled vegetables and brown rice

### SHISH KEBAB 26

skewered lamb, green peppers, cherry tomatoes & mushrooms with brown rice and shallot sauce

### RED BEET RISOTTO W/ SEARED SCALLOPS 26

asparagus and fresh dill **GF**

### FILET MIGNON 32

grilled garlic potatoes, mushrooms, red peppers and cognac peppercorn sauce **GF**

### GRANDMA'S CHICKEN 25

braised half chicken, sweet peppers, onions & tomatoes over garlic mashed potatoes **GF**

### SHAMMATOV 25

breaded chicken cutlet, wild mushroom-walnut cream sauce, brown rice

### MOUSSAKA 25

spiced ground lamb sautéed with onions & mushrooms, layered with eggplant, tomato & cheese sauce with brown rice

### CAJUN STYLE SALMON OR FILET MIGNON 28/32

pesto mashed potatoes, asparagus, and toasted almonds **GF**

### HUDSON VALLEY RIB EYE 32

bleu cheese butter, maple yams and sautéed greens **GF**

### VEGAN RAVIOLI 22

olive oil, garlic, rosemary, pine nuts, wild mushrooms, artichoke hearts, asparagus, sun-dried and fresh tomatoes

### SHRIMP & SCALLOP SCAMPI 26

sweet peppers, artichoke hearts, olive oil, garlic, fresh basil, linguine, asiago

### SPICY SHRIMP & CHICKEN SKEWERS 26

blackened shrimp & chicken breast, vegetables, moroccan couscous, cucumber-feta dipping sauce