

\$12 DEALS

RAIL BAR BURGERS

Served with mac salad & beans

JUMBO PULLED PORK

Served with mac salad & beans

CHICKEN FINGERS

Served with mac salad

BUFFALO WINGS

Served with celery, carrots, bleu cheese

BEEF ON WECK

Served with mac salad

CAESAR SALAD

Served with chicken

DRAFT BEER

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Blue | Blue Light | Coors Light | Bud Light | Yuengling | Harpoon Ipa | Rohrbach Seasonal

ENTRÉES

120Z PRIME RIB (SATURDAYS ONLY)

Served with baked potato & veggie Market Price

1/2 RACK RIBS

Served with baked potato & veggie. While supplies last \$19

CHICKEN PARM

Served over spaghetti \$18

DRINKS

BRET HANOVER

Aperol (Italian bitters), Prosecco, soda water \$6

ALBATROSS

Rum, orange juice, grenadine \$6

NIATROSS

Brandy, Triple Sec, sour mix \$6

VIEW OUR MENU

SCAN ME

Hold the camera up to the image







WINE LIST

NEW YORK WINE

SEÑOR SANGRIA (WESTCHESTER CTY)

Blend of all natural fruit juices & premium red wine with nothing artificial added // G7 // B19

CASA LARGA CABERNET-MERLOT (MONROE CTY)

Dark berry, oak, & mineral aromas with a velvety palate // G9 // B23

PENGUIN BAY MOSCATO (CAYUGA CTY)

Lively, boasting lush aromas of peach & tropical fruit // G9 // B23

CHAMPAGNE

MARTINI & ROSSI (ITALY)

The delicate flavors of peach, melon, apple, & grapefruit // Splits 7

LAMARCA PROSECO (ITALY)

Honeysuckle aroma that leads to flavors of apple & white peach // Splits 7

ALFRED GRATIEN BRUT (FRANCE)

Notes of sweet pastry, biscuit, & orchard fruit followed by hints of citrus, white flowers, & fresh butter // B49

ZINFANDEL

WOODBRIDGE WHITE ZINFANDEL (CA)

"This white zinfandel is bright & crisp, making it an ideal wine to enjoy on a warm afternoon. With hints of citrus & juicy red fruit from a proprietary blend of grape varieties, the wine's fruity aromas & flavors come alive through watermelon & floral notes."

// G7 // B19

RED WINE

RIUNITE LAMBRUSCO (ITALY)

Raspberry & wild black cherry, fresh & crisp in a typical frizzante style // G8

STORYPOINT PINOT NOIR (CA)

Rich jammy dark flavors of plum & blackberry, balanced by hints of pepper, notes of toasted oak, roasted coffee, vanilla, & caramel // G10 // B28

LA CREMA PINOT NOIR (CA)

"Aromas of red cherry, raspberry, pomegranate, & sweet tobacco. Flavors of red, blue, & black berry fruit, plums, cherries, & a hint of blood orange underpin subtle layers of exotic spice & toast // 1/2B17

COPPER RIDGE CABERNET (CA)

Flavors of blackcherry, plum, & cherry fruit; a hint of spice // G6 // B19

CHATEAU BATAVIA DOWNS CABERNET (CA)

Flavors of dark red fruit & black cherry, with round tannins & a hint of vanilla // G11 // B30

BLACKSTONE MERLOT (CA)

Shows ripe black cherry, plum jam, dark chocolate, & raspberry flavors with hints of vanilla & toasty oak // G12 // B36

WILLIAM HILL CABERNET SAUVIGNON (CA)

Flavors of dark cherry, ripe plum, & blueberry complimented by vanilla aromas // G10 // B30

APOTHIC RED (CA)

Flavors of rhubarb & black cherry complemented by hints of mocha, chocolate, brown spice, & vanilla // G10 // B28

KENDALL-JACKSON CABERNET SAUVIGNON (CA)

"Tender plum, currant, & blackberry notes shaded by licorice, light earth, & oak." // 1/2B16

WHITE WINE

RELAX RIESLING (GERMANY)

Fruity bouquet & intense flavors of apples & peaches with a hint of citrus // G10 // B30

COPPER RIDGE PINOT GRIGIO (CA)

Touch of floral nuance & a nice light lemon-citrus flavor // G6

ECCO DOMANI PINOT GRIGIO (DELLE, VENEZIE, ITALY)

Delicate floral aromas with a hint of citrus. The wine offers tropical fruit flavors // G10 // B28

CHATEAU BATAVIA DOWNS CHARDONNAY (CA)

Aromas of stone fruit & soft tropical notes, layered with flavors of caramel & toasted oak // G8 // B22

WILLIAM HILL CHARDONNAY (CA)

Creamy tropical fruitiness, vanilla bean, & toasty oak to round out the palate // G9 // B23

KENDALL-JACKSON CHARDONNAY (CA)

"Loads of richness to the well-honed flavors of beeswax, baked pear, & lemon tart" // 1/2B16

LA CREMA CHARDONNAY (CA)

"Floral, lemon, green apple, subtle oak, & spice aromas. Lemon drop, white stone fruit, yellow plum, & honeydew melon flavors // 1/2B17

Wines are listed from sweet to dry in each category