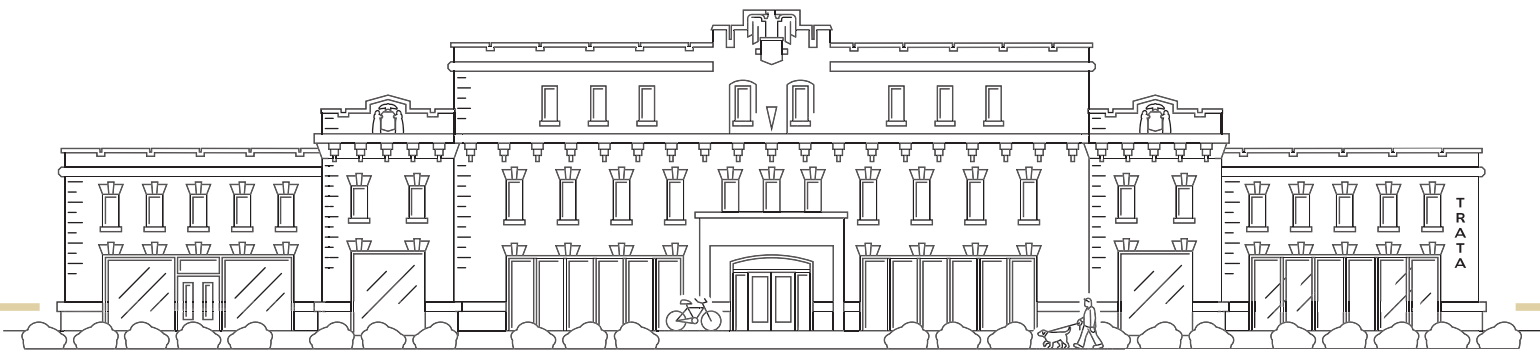




the restaurant at the armory



sharing plates

- SOFT PRETZELS | 12.50**
housemade honey mustard & beer cheese
- TEMPURA CAULIFLOWER | 13.50**
buffalo sauce, pickled jalapeños, celery, arugula and blue cheese
- CARNITAS NACHOS | 18.50**
braised pork carnitas, cheddar-jack cheese, tomatillo salsa, pickled jalapeños, beer cheese sauce, jalapeño ranch
- BUTTERMILK CHICKEN FINGERS | 16.50**
24hr brine with housemade honey-mustard
- CHICKEN WINGS | 18.50**
[10] finished on the grill served with housemade blue cheese - choice of sauce: buffalo | honey bourbon | nashville hot dill dry rub
- STEAMED BUNS | 14.50**
[3] slow-roasted pork belly, hoisin, sriracha mayo, pickled cucumber and cashews
- DUCK QUESADILLA | 17.50**
duck confit, gruyere cheese, sage mascarpone and dried cranberries served with crème fraîche

LETTUCE WRAPS | 15.00
chicken stir-fry and iceberg lettuce cups with spicy soy and cashew dipping sauces

BLACKENED SHRIMP TACOS | 17.00
[3] blackened shrimp, mango salsa, cotija cheese, jalapeño ranch, pickled jalapeños, lettuce, and fresh cilantro

CARNITAS TACOS | 17.00
[3] marinated slow-braised pork shoulder, tomatillo salsa verde, pickled red cabbage, goat cheese, fresh cilantro, corn tortilla

salads & soups

- HOUSE | 10**
mixed field greens, tomato, onion, carrot, cucumber, white balsamic vinaigrette
- CAESAR | 13.50**
romaine, parmesan cheese, garlic-black pepper croutons, anchovy caesar dressing
- BRUSSELS SPROUTS | 17.00**
poached and chilled leaves, diced tomatoes, pan fried prosciutto, truffle fried onions, asiago-lemon vinaigrette
- CHOPPED CHICKEN COBB | 18.50**
romaine, hard boiled egg, cucumber, tomato, thick-cut bbq bacon, chicken breast, roasted jalapeño-blue cheese dressing
- ROASTED BEET & GOAT CHEESE | 17.50**
beets, fried goat cheese, arugula, candied hazelnuts, rosemary-honey balsamic vinaigrette

ADD A GRILLED PROTEIN
CHICKEN | 10 SALMON | 15

TOMATO-PARMESAN **CUP 7 | BOWL 11**
charred tomatoes and creamy parmesan

FRENCH ONION | BOWL 12
herb croutons, melted gruyère

sides

ALL SIDES | 7.50

- FRENCH FRIES**
- MAC & CHEESE**
- TRATA SIDE SALAD**
- STIR FRIED BRUSSELS SPROUTS**

burgers & MORE

Served with french fries or side salad. All breads come fresh baked from Village Bakery & Cafe

ADD
BACON | 3.75 FRIED EGG | 2.50
AVOCADO | 3.75 EXTRA BURGER | 6.50

TRATA SMASHBURGER | 17.00
7oz ground beef smashburger, american cheese, lettuce, tomato and TRATA special sauce

ONION SMASHBURGER | 19.00
7oz ground beef smashburger, shaved white onion, applewood smoked bacon, pimento cheese, carolina gold aioli, shaved iceberg lettuce

WAGYU BURGER | 22.50
8oz kobe-style american wagyu, aged cheddar cheese, frizzled onions and sweet & smoky mayo

VEGGIE BURGER | 16.00
black bean burger, lettuce, tomato, onion and vegan roasted garlic aioli

FRENCH ONION GRILLED CHEESE | 17.50
sherry-thyme caramelized onions and havarti & gruyère cheeses on sourdough, grilled and bread served with a cup of charred tomato-parmesan soup

PORK BELLY BAHN MI | 17.00
lemongrass braised pork belly, smoked pork pate, pickled vegetables, sriracha mayo and cilantro on fresh baguette

NASHVILLE CRISPY CHICKEN | 17.00
fried chicken with brown sugar hot sauce, pickles and garlic mayo

large plates

CHICKEN MILANESE | 26.00
panko & herb crusted chicken cutlet, arugula, apple-fennel salad, pickled shallot, lemon-basil aioli, asiago cheese

PAN SEARED SALMON | 32.00
olive oil confit potatoes, sautéed seasonal vegetables, blackened corn beurre blanc

STEAK FRITES | 34.00
ancho coffee rubbed grilled coulette with seasoned french fries and cowboy butter

BLACKENED SHRIMP PASTA | 26.00
blackened shrimp, calabrian chile cream, fire-roasted tomatoes & peppers, smoked mozzarella, basil gremolata
vegetarian option available | 21.00

sweets

CAST IRON CHOCO CHIP COOKIE | 13
served with salted caramel sauce and vanilla ice cream

SEASONAL DESSERT BAR | 10.00
Fresh-baked seasonal dessert from the Village Bakery & Cafe

DBL CHOCOLATE LAYER CAKE | 13
VBC chocolate cake served with chocolate sauce and vanilla ice cream

ICE CREAM | 7.00
vanilla or seasonal

SORBET | 7.00
trio of fruit sorbet

draft beer

- BLUE LIGHT** | Lager **16oz | 20oz**
Labatt Brewing Co | 4% | Ontario, CA 6.00 | 7.00
- STELLA ARTOIS** | Pale Lager 8.00 | 9.00
Stella Artois | 5% | Belgium
- GENESEE SEASONAL** 7.00 | 8.00
Genesee Brewing Co | Rochester, NY
- ALLAGASH WHITE** | Belgian Wheat 8.00 | 9.00
Allagash Brewing Co | 5.2% | Portland, ME
- SEASONAL** 8.00 | 9.00
Samuel Adams | Boston, MA
- THE KIND IPA** | American IPA 8.00 | 9.00
Three Heads Brewing | 6.8% | Rochester, NY
- LAGUNITAS IPA** | American IPA 8.00 | 9.00
Lagunitas Brewing Co | 6.2% | Petaluma, CA
- HAYBURNER** | American IPA 8.50 | 9.50
Big Ditch Brewing Co | 7.2% | Buffalo, NY
- SCOTCH ALE** | Wee Heavy 8.00 | 9.00
Rohrbach Brewing Co | 6.8% | Rochester, NY

- THE WESTCIDER** | Cider **12oz**
Blue Barn Cidery | 6% | Hilton, NY 8.00
- GREEN CITY** | American IPA 8.00
Other Half Brewing Co | 7% | Brooklyn, NY
- MINKY BOODLE** | Fruited Sour 9.00
Thin Man Brewery | 7% | Buffalo, NY



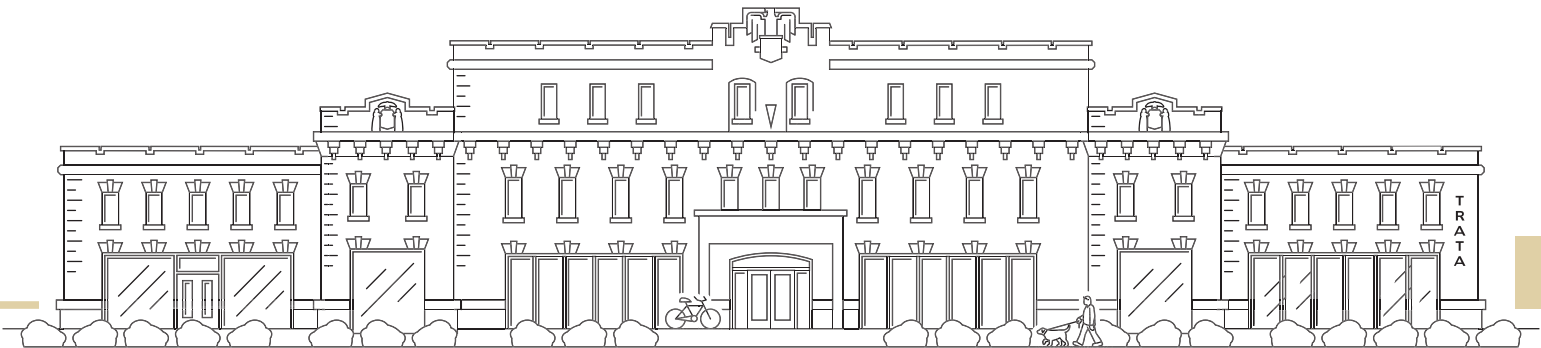
BEER & WINE WALL
Scan code for a full list of beer & wine wall selections

bottle/can beer

- BLUE LIGHT** 6.00 **BUD LIGHT** 6.00
- COORS LIGHT** 6.00 **MICH ULTRA** 6.00
- GENESEE** 6.00 **CORONA** 7.00
- HEINEKEN** 7.00 **BUDWEISER** 6.00
- SIERRA NEVADA** 7.00 **HIGH NOON** 8.50
- WHITE CLAW** Black Cherry | Mango 8.50
- NUTRL SELTZER** Watermelon | Pineapple 8.50
- HEINEKEN** Non-Alcoholic 7.00
- ATHLETIC BREWING** NA Free Wave Hazy IPA 8.50

tr@ta

the restaurant at the armory



REFRESHMENTS

CRAFT cocktails

ALL \$13.00

STRAWBERRY SPRITZ

aperol | strawberry shrub | prosecco

PORCH POUNDER

stoli cucumber | yuzu liqueur | lemon-agave

LAVENDER COLLINS

empress gin | lemon | lavender soda

THE WHITE COSMO

orange vodka | lime | red & white cranberry

TROPIC THUNDER

don Q silver rum | don Q coconut rum | passionfruit |
lime | oj | grenadine

NARANJA PICANTE

espolòn tequila blanco | blood orange | jalapeños | lime

DARK MOJITO

kraken spiced rum | lime | fresh mint | ginger

ISLAND MANHATTAN

old forester bourbon | giffard banane du bresil | noilly
pratt rouge | cardamom bitters

wine BY THE GLASS

WHITE & SPARKLING

glass | bottle

PROSECCO Hi! | Italy

11 | 41

PINOT GRIGIO Carletto | Veneto, Italy

11 | 41

SAUVIGNON BLANC

11 | 41

The Crossings | Marlborough, NZ

CHARDONNAY Fox Run 'Unoaked' | NY

9 | 34

CHARDONNAY Meiomi Vineyards | CA

15 | 56

RIESLING Glenora | Seneca Lake, NY

10 | 38

ROSÉ

ROSÉ Bieler Pere et Fils Sabine | Provence, FR

12 | 45

REDS

PINOT NOIR Murphy Goode | CA

12 | 45

MERLOT 'The Velvet Devil' | Colombia Valley, WA

12 | 45

CABERNET SAUVIGNON Callaway | CA

11 | 41

CABERNET SAUVIGNON Joel Gott | CA

15 | 56

MALBEC Portillo | Mendoza, Argentina

11 | 41

SHIRAZ Layer Cake | South Eastern Australia

13 | 49

WINE bottles

WHITE & SPARKLING

BRUT Veuve Yellow Label | Champagne, France 150

PINOT GRIS The Four Graces | Willamette Valley, OR 68

PINOT GRIGIO Santa Margherita | Italy 79

SAUVIGNON BLANC Kim Crawford | Marlborough, NZ 64

DRY RIESLING Hermann Wiemer | Seneca Lake, NY 66

BLEND Caymus Conundrum | California 66

CHARDONNAY Rombauer | Carneros, CA 88

CHARDONNAY Stag's Leap 'Karia' | Napa Valley, CA 79

CHARDONNAY Patz & Hall | Sonoma Coast, CA 77

CHARDONNAY Mer Soleil 'Reserve' | Central Coast, CA 69

ROSÈ

SPARKLING ROSÈ Louis Pommery 'Brut' | California 79

ROSÈ Whispering Angel | Côtes de Provence, France 69

REDS

PINOT NOIR Meiomi | Sonoma, CA 68

PINOT NOIR Siduri | Willamette Valley, OR 79

PINOT NOIR La Crema 'Fog Veil' | Russian River, CA 79

BLEND The Dreaming Tree 'Crush' | California 57

BLEND Paraduxx 'Proprietary Red' | Napa Valley, CA 115

CABERNET SAUVIGNON Franciscan | Napa Valley, CA 68

CABERNET SAUVIGNON Justin | Paso Robles, CA 87

CABERNET SAUVIGNON Decoy | Sonoma, CA 77

SHIRAZ Molly Dooker 'The Boxer' | McLaren Vale, AUS 79

after dinner

COFFEE Regular or Decaf 3.75

ESPRESSO 5.00

DOUBLE ESPRESSO 6.50

HOT TEA 4.00

ESPRESSO MARTINI 13.00

vanilla vodka | kahlua | bailey's | fresh espresso

BOOZE & BUZZ 9.50

french roast coffee | black button bourbon cream |
cardamom bitters

IRISH COFFEE 9.50

french roast coffee | jameson irish whiskey

BAILEY'S COFFEE 9.50

french roast coffee | bailey's irish cream

non-alcoholic

SODA 3.75

FIZZ Ginger Beer | Cream Soda 4.00

SARATOGA SPARKLING WATER 4.50

From Fairport Brewing:

RATTLESNAKE PETE'S ROOT BEER 7.00

TIMBUCHA KOMBUCHA Turmeric Rose 8.50

LAVENDER SODA 7.50

housemade lavender soda | fresh lemon

DARK & SPICY 7.50

housemade ginger syrup | lime | fresh mint

WHITE CRANBERRY SPRITZ 7.50

white cranberry juice | fresh lime | soda | cranberries



beer & wine wall

SCAN CODE

for a full list of beer & wine wall selections