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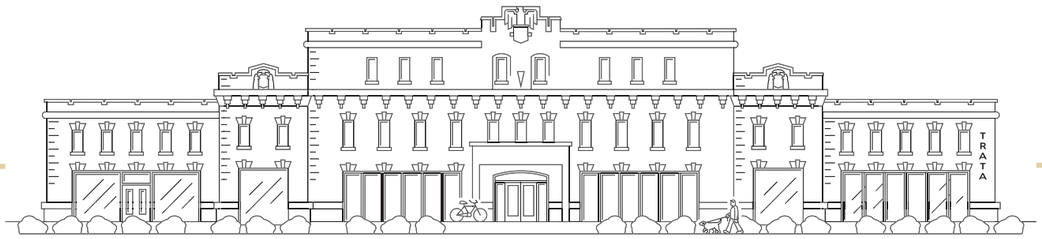
the restaurant at the armory



shareable

SOFT PRETZELS | 14.00
honey mustard & housemade cheese sauce

TEMPURA CAULIFLOWER | 15.00
buffalo sauce, pickled jalapeños, celery, arugula and blue cheese GF

CARNITAS NACHOS | 21.00
braised pork carnitas, cheddar-jack cheese, pico de gallo, pickled jalapeños, cheese sauce, jalapeño ranch GF
vegetarian option available | 16.00

BUTTERMILK CHICKEN TENDERS | 17.50
24hr brine, lightly breaded served with honey mustard GF

CHICKEN WINGS | 18.50
[10] finished on the grill served with blue cheese - choice of sauce: buffalo | honey bourbon | nashville hot dill dry rub GF*

STEAMED BAO BUNS | 15.50
[3] filled with hoisin glazed chicken, sriracha mayo, pickled cucumber and cashews

TRATA QUESADILLA | 18.50
confit chicken, sage-mascarpone & swiss cheeses, dried cranberries, served with créme fraîche

LETTUCE WRAPS | 17.00
thai style chicken stir-fry served with lettuce cups, spicy soy, and cashew dipping sauce GF*

BLACKENED SHRIMP TACOS | 19.00
[3] blackened shrimp, mango salsa, cotija cheese, jalapeño ranch, pickled jalapeños, lettuce, and fresh cilantro GF*

CARNITAS TACOS | 18.00
[3] marinated slow-braised pork shoulder, pico de gallo, pickled red cabbage, goat cheese, fresh cilantro, corn tortilla GF

salad & soup

ADD A GRILLED PROTEIN
CHICKEN | 10 **SALMON | 15**

HOUSE | 13.00
mixed field greens, tomato, onion, carrot, cucumber, white balsamic vinaigrette GF

CAESAR | 15.00
chopped romaine, parmesan cheese, garlic-black pepper croutons, anchovy caesar dressing GF*

CHOPPED COBB | 17.00
chopped romaine, hard boiled egg, cucumber, tomato, thick-cut bbq bacon, roasted jalapeño-blue cheese dressing GF

BEET & GOAT CHEESE | 18.50
roasted beets, fried goat cheese, arugula, candied hazelnuts, rosemary-honey balsamic vinaigrette GF*

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

FRENCH ONION | BOWL 12
herb croutons, melted havarti GF*

sides

ALL SIDES | **8.50**

FRENCH FRIES GF
classic TRATA fries

MAC & CHEESE
shells, house cheese sauce, breadcrumbs

SEASONAL VEGGIES GF
chef preparation

burgers & sandwiches

Served with french fries.

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

TRATA SMASHBURGER | 19.00
8oz ground beef smashburger, american cheese, lettuce, tomato, and TRATA special sauce GF*

ONION SMASHBURGER | 21.00
8oz ground beef smashburger, shaved white onion, applewood smoked bacon, pimento cheese, shaved iceberg lettuce and carolina gold aioli GF*

WAGYU BURGER | 23.00
8oz kobe-style american wagyu, aged cheddar cheese, frizzled onions and sweet & smoky mayo GF*

VEGGIE BURGER | 17.00
housemade black bean burger, lettuce, tomato, onion and vegan roasted garlic aioli

FRENCH ONION GRILLED CHEESE | 18.00
sherry-thyme caramelized onions and havarti & swiss cheeses on sourdough, grilled and served with a cup of charred tomato-parmesan soup GF*

NASHVILLE CRISPY CHICKEN | 19.00
fried chicken with brown sugar hot sauce, pickles and garlic mayo GF*

Vegetarian
GF Gluten-free
GF* Can be prepared gluten-free

Menu items can be cooked to order. Before placing your order, please inform your server if a person in your party has a food allergy. Allergy information is available for prepared foods.

house specialties

CHICKEN MILANESE | 29.00
panko & herb crusted chicken cutlet, arugula, apple-fennel salad, pickled shallot, lemon-basil aioli, asiago cheese GF*

PAN SEARED SALMON | 33.00
sautéed seasonal vegetables, confit olive oil potatoes and blackened corn beurre blanc GF

STEAK FRITES | 36.00
ancho coffee rubbed 10oz strip steak with seasoned french fries and cowboy butter GF

BLACKENED SHRIMP PASTA | 28.00
blackened shrimp, calabrian chile cream, fire-roasted tomatoes & peppers, smoked mozzarella, basil gremolata
vegetarian option available | 22.00
sub gluten free pasta | 1.00 GF*

pour your own beer wall

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ASK YOUR SERVER FOR A CARD

42 self-pour beer & wine taps. Pour by the ounce and discover your favorite. Scan code for a full list of selections.

non-alcoholic

FIZZ Ginger Beer | Cream Soda | Root Beer 4.00
SARATOGA SPARKLING WATER 4.50
TIMBUCHA KOMBUCHA Turmeric Rose 8.50

LAVENDER SODA 8.50
housemade lavender soda | fresh lemon

DARK & SPICY 8.50
housemade ginger syrup | lime | fresh mint

WHITE CRANBERRY SPRITZ 8.50
white cranberry juice | fresh lime | soda | cranberries

after dinner

COFFEE Regular or Decaf 4.00
ESPRESSO 5.00
DOUBLE ESPRESSO 6.50
HOT TEA 4.00

ESPRESSO MARTINI 13.00
vanilla vodka | kahlua | bailey's | fresh espresso

BOOZE & BUZZ 10.00
french roast coffee | black button bourbon cream | cardamom bitters

IRISH COFFEE 11.00
french roast coffee | jameson irish whiskey

BAILEY'S COFFEE 10.00
french roast coffee | bailey's irish cream

sweets

CAST IRON CHOCOLATE CHIP COOKIE | 14.00
salted caramel sauce and vanilla ice cream

DBL CHOCOLATE LAYER CAKE | 13.00
VBC chocolate cake served with chocolate sauce and vanilla ice cream

FLOURLESS CHOCOLATE TORTE | 9.00 GF

ICE CREAM or SORBET | 7.00
vanilla or seasonal GF*

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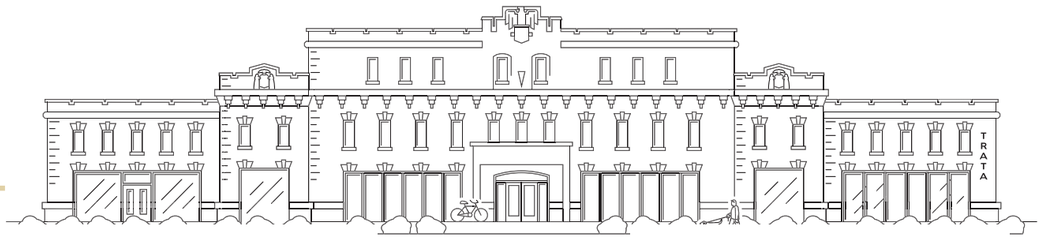

CRAFT cocktails

ALL $13.50

TRATA ROYALE
citrus vodka | crème de mure | basil shrub | prosecco

SPICED CIDER SPRITZ
aperol | spiced apple cider | prosecco

LAVENDER COLLINS
empress gin | lemon | lavender soda

THE WHITE COSMO
orange vodka | lime | red & white cranberry

NARANJA PICANTE
espolòn tequila blanco | blood orange | jalapeños | lime

DARK MOJITO
kraken spiced rum | lime | fresh mint | ginger

HOGSMEADE HOOCH
don q rum | butterscotch | hard cider | cream soda | cinnamon cold foam

NY STATE OF MIND
old forester bourbon | maple syrup | lemon | port wine float

wine BY THE GLASS

WHITES & ROSÉ	glass | bottle
PROSECCO Benvolio | Italy	11 | 42
PINOT GRIGIO Carletto | Veneto, Italy	13 | 50
SAUVIGNON BLANC The Crossings | Marlborough, NZ	11 | 42
CHARDONNAY Fox Run 'Unoaked' | NY	13 | 50
CHARDONNAY Meiomi Vineyards | CA	15 | 58
RIESLING Glenora | Seneca Lake, NY	10 | 38
ROSÉ The Pinot Project | France	11 | 42

REDS	
PINOT NOIR Murphy Goode | CA	12 | 46
MERLOT 'The Velvet Devil' | Colombia Valley, WA	12 | 46
CABERNET SAUVIGNON Callaway | CA	11 | 42
CABERNET SAUVIGNON Joel Gott | CA	15 | 58
MALBEC Portillo | Mendoza, Argentina	11 | 42

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WINE bottles

WHITE & SPARKLING	
BRUT Veuve Yellow Label | Champagne, France	164
PINOT GRIS The Four Graces | Willamette Valley, OR	73
PINOT GRIGIO Santa Margherita | Italy	84
SAUVIGNON BLANC Kim Crawford | Marlborough, NZ	66
BLEND Conundrum | California	66
CHARDONNAY Rombauer | Carneros, CA	100
CHARDONNAY Stag's Leap 'Karia' | Napa Valley, CA	92
CHARDONNAY Patz & Hall | Sonoma Coast, CA	89
CHARDONNAY Mer Soleil 'Reserve' | Central Coast, CA	70

ROSÈ	
SPARKLING ROSÈ Louis Pommery 'Brut' | California	79
ROSÈ Whispering Angel | Côtes de Provence, France	71

REDS	
PINOT NOIR Meiomi | Sonoma, CA	78
PINOT NOIR Siduri | Willamette Valley, OR	85
PINOT NOIR La Crema 'Fog Veil' | Russian River, CA	118
BLEND The Dreaming Tree 'Crush' | California	59
CABERNET SAUVIGNON Franciscan | Napa Valley, CA	68
CABERNET SAUVIGNON Justin | Paso Robles, CA	88
CABERNET SAUVIGNON Decoy | Sonoma, CA	77
SHIRAZ Molly Dooker 'The Boxer' | McLaren Vale, AUS	85

REFRESHMENTS

draft beer

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

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

bottle/can beer

BLUE LIGHT	6.25	**BUD LIGHT**	6.25
COORS LIGHT	6.25	**MICH ULTRA**	6.25
GENESEE	6.25	**CORONA**	7.25
HEINEKEN	7.25	**BUDWEISER**	625
SIERRA NEVADA	7.25	**HIGH NOON**	8.75
WHITE CLAW	8.75	**SURFSIDE**	8.75

NUTRL SELTZER Watermelon | Pineapple 8.75
HEINEKEN Non-Alcoholic 7.25
ATHLETIC BREWING NA Free Wave Hazy IPA 8.75