

# Tree Restaurant

## Drinks

### ICED SPORTEA

Our staple house iced tea is a premium blend of decaf tealeaves, sugar free, and naturally flavored with ginseng, ginger, lemon, and Brazilian mate

### SOFT DRINKS

Coke / Diet Coke / Sprite / Ginger Ale

### COFFEE

Our locally sourced “Black & Brass” Fresh-Roasted Coffee Beans / Cappuccino / Espresso

### ORGANIC “TWO LEAVES” TEA

A full tea menu is available.

### THERAPEUTIC LATTE (\$)

Our therapeutic lattes provide a pleasant pause to your day and can serve as a meditative and sensory indulgence that supports and ignites a lifestyle aligned with overall health and well-being. Ask your server for more information on our therapeutic lattes.

### MIMOSA OF THE DAY (\$)

Ask your server about our mimosa of the day.

### HEART AND SOUL (\$)

*The Lodge at Woodloch’s Ruby Anniversary Crafted Cocktail*  
Kimerud Collector’s Pink Gin / Fresh Red Berries / Hand Squeezed Lime Juice / ROOT- The Grenada / Ridgeview English Sparkling Fizz / Blackmore Farm Rosemary Garnish

**A FULL WINE & COCKTAIL LIST IS AVAILABLE BY REQUEST.**

## Main (Choice of one)

### CHICKEN GYRO FLATBREAD\* (vegetarian upon request) (gf) (s)

Oregano Whipped Ricotta & Feta / Roasted Peppers / Tomatoes / Cucumbers / Chopped Greens / Tzatziki

### GRASS-FED BEEF SLIDERS\* (s) (Vegan Impossible Burger upon request)

Calkin’s Creamery Brie / Sweet & Sour Pickles / Lettuce / Tomato / Caramelized Spring Onions / Toasted Pretzel Bun / Bacon Dijonnaise

### BLACKENED FISH TACO\* (df)

Mahi-Mahi / Vegetable & Cabbage Slaw / Pico de Gallo / Lime / Chipotle Lime Aioli / Flour Tortilla

### GRILLED CHICKEN\* (gf) (df)

Lemon & Rosemary Marinated / Roasted Red Pepper Pistou / Haricot Verts / Extra Virgin Olive Oil / Cracked Pepper

### SMOKED TURKEY COBB PANINI (n) (s)

Blackmore Farm Greens / Cucumber / Tomato / Sliced Boiled Egg / Bacon Blue Cheese Dressing / Hand-crafted Rosemary Ciabatta

### KOREAN STEAK BOWL\* (df) (s) (Tofu upon request)

Grilled Beef / Sticky Rice / Broccoli / Peppers / Carrots / Go Chu Jang Sauce

### GOTHAM GREENS & “FAUX TUNA” LETTUCE BOWLS (v) (gf) (n)

Chick Pea Salad / Diced Tomatoes / Bibb Lettuce / Fresh Dill

### SAUTÉED SHRIMP PROTEIN BOWL\* (gf) (df) (Grilled Steak upon Request)

Chick Pea, Tomato, Quinoa, & Cucumber Salad / Blackmore Farm Salad Greens / Green Goddess Dressing

### HAND-CRAFTED BLACK BEAN PATTY (v) (gf)

Garden Greens / Beefsteak Tomato / Pickled Sweet Corn & Vegetable Salad / Vegan Roasted Red Pepper Coulis

### PAN-SEARED KING SALMON NICOISE\* (gf) (n) (df)

Roasted Yukon Gold Potatoes / Green Beans Almondine / Boiled Farm Egg / Watermelon Radish / Tomatoes / Olive Salad / Blackmore Farm Honey Dijon Vinaigrette

v = Vegan veg = Vegetarian gf = Gluten Friendly n = Contains Nuts or Seeds df = Dairy Free gel = animal gelatin s = Soy  
Many items can be made gluten friendly or vegan upon request. Ask your server for more information.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Items cooked to your liking.

**We are proud of sourcing only sustainable seafood, local produce, and our own Blackmore Farm herbs and vegetables, hormone-free beef, and free-range poultry.**

Locally sourced farms include:

Anthill Farms / Calkin’s Creamery / Freebird / Catskill Food Hub / Quails R Us

## From Our Garden Bar

### SALAD BAR & SEASONAL CONDIMENTS

### TOMATO BASIL SOUP (v) (gf)

### SOUP DU JOUR

### FRESH BAKED COOKIES (v) (gf) (s)

Vegan Chocolate Chip

### DOUBLE CHOCOLATE MINI BROWNIES

(veg) (s)

### TRIFLE/PARFAIT

Please see our Garden Bar for the current offering.

## Sides (Choice of one)

### STEAMED EDAMAME (v) (gf) (s)

### CHIPS

### OVEN ROASTED STEAK FRIES (v)