

## OLD FASHIONEDS

### S'MORES OLD FASHIONED

Served in a chocolate graham cracker-rimmed glass and finished under a cloud of real hickory smoke, featuring Dead Lightning Marshmallow Whiskey and Hidden Still Bourbon. 16

### "THE CREEKER"

A tribute to the high-timber soul of Tyler Childers. Hidden Still Bourbon stirred with Dead Lightning Molasses Whiskey, brown sugar simple syrup, Walnut bitters and charred cinnamon sticks. 13

### TRIPLE OAKED FASHIONED

Featuring premium Hidden Still Double Oaked Bourbon, stirred with cane sugar simple syrup and Angostura bitters, finished with an extra infusion of charred oak smoke for a bold finish. 16

## REFRESHING SIPS

### SUMMERTIME SPRITZ

A refreshing Susquehanna sipper. Hidden Still Cucumber Vodka and crisp Sauvignon Blanc are shaken with watermelon puree and topped with a bright lemon-lime fizz. 11

### PERRY COUNTY QUEEN

2nd Runner up at the 4H Pageant? Tonight you're the Queen! A refreshing blend of Dead Lightning White Rum, peach, pineapple, and orange juice. Sweet, sophisticated, and "Blue Ribbon" worthy. 12

### SWEET HEAT

#### PEACH MARGARITA

The perfect balance of fire and fruit. Dead Lightning Reposado Tequila and peach puree kicked up with Mike's Hot Honey and fresh lime with a salted rim. 12

## DECADENT COCKTAILS

### CHOCOLATE MARTINI

An indulgent treat featuring locally crafted Dead Lightning Chocolate and Vanilla Vodkas shaken with Creme de Cacao for a velvety, chocolate profile. Finished with a cocoa dusted rim and Pirouette cookie. 13

### VELVET BANANA

A rich, boozy confection in a glass. Hidden Still "Sweet Baby Jesus" Chocolate PB Rum meets Dead Lightning Banana Vodka and creamy Kahlua. The perfect way to round out your visit. 15

### BROWN SUGAR

#### ESPRESSO MARTINI

Locally crafted Dead Lightning Espresso Vodka shaken with chilled espresso meets deep, caramelized notes of brown sugar simple syrup and chocolate bitters. 11

## HOUSE WINES

Our house selections are chosen for their clean finish and easy-drinking style.

All Pours - 8

CHARDONNAY  
ROSE'

CABERNET SAUVIGNON  
SOUVIGNON BLANC

MERLOT  
PINOT NOIR



## APPETIZERS

### SHRIMP COCKTAIL <sup>GF</sup>

Tender, Colossal Shrimp Poached in White Wine + Spices, served with Zesty Cocktail Sauce Five 10 | Nine 16

### YUM YUM AHI TUNA\*

Ginger Teriyaki CHAR CRUST® seasoned Yellowfin Seared Rare, topped with Yum Yum + Eel Sauces, and served over Rice and Arugula 14

### GIANT BAVARIAN PRETZEL

1lb, Locally Sourced Soft Pretzel served with Cheddar Beer Cheese + Pub Mustard 15

### TALLOW FRIED WINGS

Buffalo, BBQ, Kickin Bourbon, Sweet Chili, or Old Bay® Half Dozen 9 | Dozen 16

### FIRECRACKER SHRIMP

Hand-Breaded Wild Louisiana Gulf Shrimp tossed in Firecracker Sauce 14

### STEAKHOUSE ONION RINGS

Hand-Battered Jumbo Spanish Onions, Zesty Petal Sauce 11

### JALAPENO POPPERS

Hand-Battered, Fresh Jalapenos stuffed with Creamy Cheese, Served with Ranch 10

### FRIED PICKLE CHIPS

Garlic Dill Pickle Chips, Hand-Battered, Firecracker Sauce 9

## SOUPS + SALADS

### LOBSTER BISQUE

Minced Sweet Lobster Meat Simmered in Cream and Sherry 11

### FRENCH ONION SOUP

Savory Beef Stock with Caramelized Onions and Smoked Provolone 9

### BABY ARUGULA + PARMESAN <sup>GF</sup>

Peppery Arrugula, Red Onion, and Fresh Grated Parmesan topped with Gazebo Room Greek Dressing 9

### GARDEN SALAD

Heirloom Tomato, Carrots, Red Onion, and Garlic Croutons over Romaine 8

### CAESAR SALAD

Crisp Chopped Romaine, Garlic Croutons, and Fresh Grated Parmesan tossed with Creamy Caesar 8

## BEEF TALLOW STEAK FRIES

### TAVERN FRIES

Creamy Cheddar Beer Cheese, Chopped Bacon, and Ranch 12

### PARMESAN TRUFFLE FRIES

Fresh Grated Parmesan and White Truffle Oil with a side of Parmesan Peppercorn Sauce 13

### CHESAPEAKE FRIES

Lightly Seasoned with Old Bay, Side of Cheddar Beer Cheese 10

## STEAK ENHANCEMENTS

### MARYLAND-STYLE CRAB CAKE <sup>GF</sup>

Our signature three-meat blend of Jumbo Lump, Lump, and sweet Claw. Broiled with Old Bay and zero heavy fillers. 12

### YUM YUM AHI TUNA

Yellowfin tuna with Char-Crust Ginger Teriyaki, seared rare and finished with Yum Yum and Eel Sauces. Sweet + Savory 11

### FIRECRACKER SHRIMP

Wild-caught Louisiana shrimp, hand-breaded and tallow-fried. tossed in our sweet and spicy firecracker sauce. 9

### WHITE TRUFFLE FINISH <sup>GF</sup>

A decadent aromatic drizzle of premium white truffle oil and a pinch of smoked sea salt to bring out the deep, earth notes of our dry-aged and wagyu cuts. 4

### BALSAMIC MUSHROOMS <sup>GF</sup>

Fresh Button Shrooms roasted in our house steak seasoning and finished in a rich, tangy balsamic reduction. 4

### TALLOW-BRAISED ONIONS

Sweet Spanish Onions slow-cooked in Beef Tallow until caramelized and rich. 3

### COMPOUND BUTTER <sup>GF</sup>

Rich, grass-fed butter whipped with roasted garlic, herbs, and sea salt. 3

## SIDES

### Salt-Crusted Baked Potato <sup>GF</sup>

### Whipped Yukon Potatoes <sup>GF</sup>

### Garlic + Herb Green Beans <sup>GF</sup>

### Beef Tallow Steak Fries

### Wild Rice Medley <sup>GF</sup>

### Roasted Balsamic Mushrooms <sup>GF</sup>

## PREMIUM SIDES

Add 2.5 Per Selection

### Loaded Baked Potato <sup>GF</sup>

### Garden Salad

### Wood-Fired Jumbo Asparagus <sup>GF</sup>

### Loaded Whipped Yukons <sup>GF</sup>

### Caesar Salad

## WOOD-FIRED STEAKS

*Where fire, smoke, and craftsmanship meet. Our steaks are flame-grilled over roaring mesquite coals and basted with savory beef tallow. Accompanied by your choice of two sides with Complimentary Grated Horseradish or Horseradish Aioli available upon request.*

## WAGYU

*BMS 9+, 100% Fullblood Wagyu featuring extraordinary Sashi- the delicate, 'frosted' intramuscular fat exclusive to Fullblood Wagyu. Simply seasoned with Sea Salt Flakes.*

### WAGYU DELMONICO RIBEYE <sup>GF</sup>

This 12-14 oz steak is the gold standard for the serious steak enthusiast. Expect robust and savory umami depth followed by a long, buttery finish. 86

Chef's Note: Due to the intense marbling and extreme richness, we recommend savoring this cut slowly.

### WAGYU FILET MIGNON\* <sup>GF</sup>

An ultra-premium 6 oz Center-Cut Filet renowned for its unparalleled "melt-in-your-mouth" experience and umami depth, with mild buttery flavor. This is the epitome of luxury beef! 67

### WAGYU COULOTTE\* <sup>GF</sup>

Also known as the Picanha, this 10 oz cut resembles a Strip Steak with signature fat cap that renders over our Mesquite coals, basting the meat in its own buttery juices. 58

## DRY AGED

*Certified Angus Beef® aged by our partners in NYC for a minimum of 30 Days to achieve a signature nutty aroma and an incredibly tender, concentrated beef flavor.*

### PORTERHOUSE <sup>GF</sup>

The ultimate steakhouse classic, offering the buttery tenderness of a Filet Mignon and the bold, savory profile of a Kansas City Strip. This massive 24 oz cut is seared over Mesquite coals and presented on the bone. 78

### KANSAS CITY STRIP <sup>GF</sup>

A premier 18 oz bone-in Strip featuring robust beef flavor and an exceptionally tender texture. 64

## ANGUS

*Chef-selected Angus beef, chosen for superior texture and richness. Generously seasoned to complement the deep, wood-fired char.*

### 40 OZ PRIME TOMAHAWK RIBEYE <sup>GF</sup>

The ultimate steakhouse showpiece. This massive USDA PRIME Tomahawk is seared over roaring Mesquite coals to develop a deep, flavorful crust and intense, wood-fired char. 96

### DELMONICO RIBEYE\* <sup>GF</sup>

Highly marbled and tender, our lip-off 16-18 oz Boneless Delmonico pays tribute to the famous NYC Steakhouse for which it's named. 45

### FILET OF TENDERLOIN\* <sup>GF</sup>

Velvety tender 8 oz cut with mild, buttery beef flavor. The Tenderloin is the epitome of steak elegance. 42

### NEW YORK STRIP\* <sup>GF</sup>

This 12 oz cut is heavily marbled for intense flavor and tenderness that rivals even the juiciest of Ribeyes. 37

### BLACK DIAMOND\* <sup>GF</sup>

The original "Black Diamond" recipe traces its roots back to Pennsylvania's Coal Country. A savory semi-sweet, jet-black marinated 8 oz Ranch Steak. 27

## ENTREES

Signature Tavern favorites and coastal seafood, hand-prepared and served with your choice of two sides.

### YUM YUM AHI TUNA\*

Japanese Steakhouse inspired premium, Sushi-grade Yellowfin with Ginger Teriyaki Char Crust® seasoning seared Rare and topped with Yum Yum + Eel Sauces. 33

### MARYLAND-STYLE CRAB CAKES <sup>GF</sup>

Our signature house-made recipe featuring Blue Crab Jumbo Lump. A tavern favorite, broiled with a delicate texture and zero heavy fillers. 36

### FAROE ISLANDS SALMON\* <sup>GF</sup>

Fresh from the North Atlantic, this 8-10 oz fillet is simply seasoned and seared to a beautiful golden brown. 31  
Top with Firecracker Shrimp +9

### PRIME PORK RIBEYES\* <sup>GF</sup>

Hatfield, PA's finest boneless chops, steak seasoned and seared over mesquite coals for a deep, smoky crust. Each ribeye is basted with beef tallow to deliver a rich, buttery finish that rivals our Delmonico. 16 oz 29 | 8 oz 21

### CAPTAIN'S CATCH

Have the best of both! Our hand-breaded Firecracker Shrimp served with a half portion of our Tallow Fried North Atlantic Haddock. 27

### BOURBON GLAZED CHICKEN BREASTS <sup>GF</sup>

100% Air Chilled Bell & Evans Chicken marinated + flame-grilled. Brushed with our Drunken Bourbon Glaze. 23  
Top with Firecracker Shrimp +9

### TAVERN FISH

Hand-Battered North Atlantic Haddock, Tallow Fried with our House-Made Yuengling® Lager Beer Batter. 24

### FIRECRACKER SHRIMP

Hand-Breaded Wild Louisiana Gulf Shrimp, Tallow Fried and tossed in our creamy Firecracker Sauce. 21

### BELL & EVANS® CHICKEN TENDERLOINS

Locally Raised Premium Chicken. Hand-Battered, Breaded, and Tallow Fried the Old Fashioned Way! 15

## CHILDREN'S MEALS

Includes Choice of Side and Milk, Juice, or Pepsi Soft Drinks.  
12 years and Under.

**FILET\*** <sup>GF</sup> 4 oz 14.99

**CHICKEN TENDERS** 8.99

**KRAFT® MAC & CHEESE** 7.99

**FRIED SHRIMP** 9.99

**GRILLED CHICKEN** <sup>GF</sup> 8.99

**FRIED FISH** 9.99

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS\*

We use 100% Beef Tallow in our deep fryers

6% PA Sales Tax Not Included

Old Trail Tavern LLC | 120 Old Trail Rd | Liverpool, PA | 717-444-2678

## BEER

Ask your server for our rotating draft selections.

ANGRY ORCHARD	5
BUDWEISER	4.5
BUD LIGHT	4.5
BUSCH	4
BUSCH LIGHT	4
COORS LIGHT	4.5
CORONA EXTRA	5
HEINEKEN	5
MILLER LITE	4.5
MICHELOB ULTRA	4.5
NEW TRAIL BROKEN HEELS IPA	5.5
O'DOULS NA	4
SHOCK TOP	5
STELLA ARTOIS	5
TROEGS PERPATUAL IPA	5.5
YUENGLING PORTER	4.5
YUENGLING LAGER LIGHT	4.5
YUENGLING CHESTERFIELD ALE	4.5
YUENGLING PREMIUM	4
YUENGLING PREMIUM LIGHT	4

## HANDHELDS

Served with your choice of One Side.  
Substitute UDI'S® Gluten Free Roll +1

### TAVERN FISH SANDWICH

North Atlantic Haddock Hand-Battered + Tallow Fried, Tartar Sauce, Cheddar Cheese 15

### CRAB CAKE SANDWICH

Maryland-Style Crab Cake, Arugula, Tomato, Onion, Tartar Sauce 20

### BUFFALO TENDER SANDWICH

Crispy Buffalo Fried Bell & Evans Tenders, Ranch Dressing, Arugula, Tomato, and Onion 14

### MR. WEINER IN FULL DRESS

Footlong, All-Beef Dog topped with Sweet Relish, Ketchup, Mustard 12

### BACON BOURBON DOG

Footlong, All-Beef Dog topped with Shredded Cheddar, Chopped Bacon, Drunken Bourbon Glaze 15

### OLD TRAIL DOG

Footlong, All-Beef Dog topped with Grated Parmesan, Fried Onion Straws, Zesty Petal Sauce 13

## SALADS

### PITTSBURGH STEAK SALAD\*

8 oz Black Diamond Steak, Tallow Fries, Cheddar, Grape Tomato, Red Onion, Cucumber, Chopped Romaine, Parmesan Peppercorn Dressing 21

### GRILLED CHICKEN CAESAR

Marinated Bell & Evans Chicken Breasts, Parmesan, Romaine, Croutons, Caesar Dressing 17

### BUFFALO BLUE SALAD

Fried Buffalo Chicken Tenders, Chopped Romaine, Tomato, Onion, Cucumber, Cheddar, Blue Cheese Dressing 17