

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 Lightnin Reposado Tequilla 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 SAUVIGNON BLANC

MERLOT PINOT NOIR



APPETIZERS

FIRECRACKER SHRIMP

Hand-Breaded Wild Louisiana Gulf Shrimp tossed in House Made Firecracker Sauce 14.95

GIANT BAVARIAN PRETZEL

1lb, Locally Sourced Soft Pretzel served with Cheddar Beer Cheese + Pub Mustard 13.95

TAVERN FRIES

Fresh-Cut Beef Tallow Steak Fries, Cheddar Beer Cheese, Uncured Applewood Bacon, topped with House Ranch 12.95

PARMESAN TRUFFLE FRITES

Fresh-Cut Beef Tallow Steak Fries with White Truffle Oil and Fresh Grated Parmesan. Served with House Horseradish Aioli 12.95

JALAPENO POPPERS

Hand-Battered, Fresh Jalapenos stuffed with Cheddar Cream Cheese, Served with Ranch 10.95

FRIED PICKLE CHIPS

Hand-Breaded Garlic Dill Pickle Chips with Firecracker Sauce 8.95

LOBSTER BISQUE

Minced North Atlantic Lobster Meat simmered in Cream and Sherry Cup 8.95 | Bowl 12.95

STEAKHOUSE ONION RINGS

Hand-Battered Jumbo Spanish Onions, Zesty Petal Sauce 10.95

HOUSE SALAD

Choice of Classic Caesar Salad or our Crisp Garden Salad with your choice of dressing 8.95

STEAK
ENHANCEMENTS

BUTTER POACHED LOBSTER GF

4-5 oz North Atlantic Lobster Tail
deshelled, slow poached in seasoned
butter, and served over steak. 15.95

MARYLAND-STYLE CRAB CAKE

Fresh, No-Filler USA Blue Lump Crab Cake
traditionally broiled. 13.95

FIRECRACKER SHRIMP

Wild-caught Louisiana shrimp, hand-
breaded and tallow-fried. tossed in our
sweet and spicy firecracker sauce. 7.95

TRUFFLE BUTTER GF

Wüthrich® butter infused with zested
Black Truffle, fragrant White Truffle oil,
and kosher sea salt. 3.95

TRAIL BUTTER GF

Wüthrich® butter with minced garlic,
garden herbs, sea salt, cracked pepper, and
a dash of Worcestershire. 2.95

BALSAMIC MUSHROOMS GF

Fresh Button Shrooms roasted in our
house steak seasoning and finished in a
rich, tangy balsamic reduction. 3.95

TALLOW-BRAISED ONIONS

Sweet Spanish Onions cooked in Beef
Tallow until caramelized and rich. 2.95

MUSHROOMS + ONIONS

Generous blend of our Balsamic
Mushrooms and Sautéed Onions. 4.95

SIDES

Salt-Crusted Baked Potato GF

Rustic Whipped Yukons GF

Garlic + Herb Green Beans GF

Beef Tallow Steak Fries

Ancient Grain Medley

Roasted Balsamic Mushrooms GF

PREMIUM
SIDES

Add 2.95 Per Selection

Loaded Baked Potato GF

Loaded Whipped Yukons GF

House Caesar Salad

Garden Salad

Lobster Bisque

Parmesan Truffle Frites

Tavern Fries

WOOD-FIRED
STEAKS

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

2GR FULL-BLOOD WAGYU DELMONICO* GF

With a marbling score of 9+, this 14-16 oz steak is sourced from
a herd representing the top 1% of beef in the world. Expect
robust and savory umami depth with unparalleled tenderness
and a long buttery finish. 89.95

Please Note: These cattle are finished on grain for over 400 days and are
intensely marbled. We highly recommend Rare to Medium-Rare.

PRIME DELMONICO RIBEYE* GF

Our flagship steak. We meticulously trim all heavy fat caps
and gristle to deliver a true, center-cut Delmonico Ribeye. 16-18
ounces of 100% Prime American Angus Beef. 47.95

WAGYU FLAT IRON* GF

Our most tender cut, sourced from premium Wagyu herds. This
8 oz Flat Iron is intensely marbled for unparalleled flavor and a
lush, velvet-like bite. 45.95

PRIME FILET MIGNON* GF

A 6 oz petite, center-cut showcasing the signature marbling of
Prime Angus beef and the tenderness of a classic filet. 42.95

PRIME NEW YORK STRIP* GF

The steaklover's steak. Hand-cut from top-tier Prime Angus,
this classic 12-14 oz steak delivers assertive, beef-forward
flavor with a satisfying, traditional bite. 38.95

PRIME TOP SIRLOIN* GF

A true butcher's cut. Hand-trimmed from USDA Prime beef, this
thick-cut 12-14 oz steak delivers an exceptionally bold profile
with a satisfying, savory finish. 32.95



SEAFOOD

TWIN BUTTER POACHED LOBSTER TAILS

Two succulent 4-5 oz North Atlantic Lobster Tails, delicately deshelled and gently poached in Rich, seasoned butter. Served with your choice of two sides. 43.95

MARYLAND-STYLE CRAB CAKES GF

Fresh, Domestic Blue Crab Lump Cakes. Crafted in the traditional Maryland-stye with over 90% Lump Crab and no fillers. Accompanied by your choice of two sides. 39.95

FAROE ISLANDS SALMON* GF

Fresh from the cold, pristine waters of the North Atlantic. Cast-iron seared and oven roasted for an ultra buttery, tender bite. Served with your choice of two sides. 32.95
Add Firecracker Shrimp +7.95

TAVERN CLASSICS

TRIPLE PRIME STEAK SKEWERS*

Hand-trimmed Prime Ribeye, New York Strip, and Tenderloin skewered with Balsamic Roasted Mushrooms and seared over our wood grill to a tender Medium-Rare. Finished with House Horseradish Aioli and Pickled Red Onions, served with Your Choice of Two Sides. 25.95

WILD ALASKAN FISH + CHIPS

Hand-Battered, 8-10 oz Wild Alaskan Pollock with our House-Made Yuengling Lager Beer Batter. Served with Beef Tallow Steak Fries, House-Made Tartar Sauce, and Your Choice of One Side. 23.95

WILD LOUISIANA FIRECRACKER SHRIMP + CHIPS

Hand-Breaded Wild Louisiana Gulf Shrimp, Tallow Fried and tossed in our House-Made Firecracker Sauce. Served with Beef Tallow Steak Fries and Choice of One Side. 21.95

CAPTAIN'S CATCH

Have the best of both! A full portion of our Wild Louisiana Firecracker Shrimp served with a half portion of our Tallow Fried Wild Alaskan Fish. Served with Beef Tallow Steak Fries and Your Choice of One Side. 27.95

BOURBON GLAZED CHICKEN BREASTS GF

Twin Bell & Evans® Chicken Breasts marinated, flame-grilled and brushed with our Bourbon Glaze. Served with Your Choice of Two Sides. 24.95
Add Firecracker Shrimp +7.95

BELL & EVANS® CHICKEN TENDERLOINS

100% Air-Chilled Chicken Tenderloins Hand-Battered, Breaded, and Tallow Fried the Old Fashioned Way! Served with Beef Tallow Steak Fries and Choice of One Side. 15.95

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

CHILDREN'S MEALS

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

BEEF FILET* GF 6 oz 14.95

CHICKEN TENDERS 8.95

FRIED SHRIMP 9.95

GRILLED CHICKEN GF 8.95

FRIED FISH 9.95

SALADS

PITTSBURGH STEAK SALAD*

Wood-Fired Steak, Tallow Fries, Cheddar, Grape Tomato, Red Onion, Cucumber, Chopped Romaine, Parmesan Peppercorn Dressing 21.95

GRILLED CHICKEN CAESAR

Twin Bell & Evans® Chicken Breasts, Parmesan, Romaine, Croutons, House Caesar Dressing 18.95

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
YUENGLING PORTER	4.5
YUENGLING CHESTERFIELD ALE	4.5
YUENGLING PREMIUM	4
YUENGLING PREMIUM LIGHT	4