

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
SOUVIGNON BLANC

MERLOT
PINOT NOIR



APPETIZERS

PRIME FILET SKEWERS* GF

Two Angus Prime Tenderloin Skewers with Balsamic Roasted Mushrooms, Pickled Red Onion, and House Horseradish Aioli 15

GIANT BAVARIAN PRETZEL

1lb, Locally Sourced Soft Pretzel served with Cheddar Beer Cheese + Pub Mustard 13

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

YUM YUM AHI TUNA*

Ginger Teriyaki CHAR CRUST® seasoned Yellowfin seared Rare with Yum Yum + Eel Sauces over Rice and Arugula 14

TALLOW FRIED WINGS

Buffalo, BBQ, Kickin Bourbon, Sweet Chili, or Old Bay® Dozen 13

JALAPENO POPPERS

Hand-Battered, Fresh Jalapenos stuffed with Cheddar Cream 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 Cup 8 | Bowl 12

FRENCH ONION SOUP

Savory Beef Stock with Caramelized Onions and Smoked Provolone Cup 7 | Bowl 11

GARDEN SALAD

Heirloom Tomato, Carrots, Cucumber, Red Onion, and Garlic Croutons 8

CAESAR SALAD

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

BEEF TALLOW STEAK FRIES

PARMESAN TRUFFLE FRIES

Fresh Grated Parmesan and White Truffle Oil with Parmesan Peppercorn Sauce 13

TAVERN FRIES

Creamy Cheddar Beer Cheese, Chopped Bacon, and Ranch 12

STEAK ENHANCEMENTS

BUTTER POACHED LOBSTER TAIL
4-5 oz North Atlantic Lobster Tail deshelled, slow poached in seasoned butter, and served over steak. 16

MARYLAND-STYLE CRAB CAKE GF
Fresh, No-Filler Maryland Blue Lump Crab Cake traditionally broiled. 14

FIRECRACKER SHRIMP
Wild-caught Louisiana shrimp, hand-breaded and tallow-fried. tossed in our sweet and spicy firecracker sauce. 8

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

SIDES

Salt-Crusted Baked Potato GF

Whipped Yukon Potatoes GF

Garlic + Herb Green Beans GF

Beef Tallow Steak Fries

Ancient Grain Medley GF

Roasted Balsamic Mushrooms GF

PREMIUM SIDES

Add 2.5 Per Selection

Loaded Baked Potato GF

Wood-Fired Jumbo Asparagus GF

Loaded Whipped Yukons GF

Garden Salad

Caesar Salad

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.

DRY AGED PRIME TOMAHAWK RIBEYE* GF

The Crown Jewel of the House. A massive, bone-in USDA Prime ribeye dry-aged for over 30 Days. This extended aging process concentrates the natural beef flavor into a rich, deeply savory profile with a distinct nutty, earthy notes while natural enzymes tenderize the meat to a butter texture. 119

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

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

WAGYU FLAT IRON* GF

Finished on grain for over 300 days for exceptionally marbled Wagyu offering melt-in-your-mouth tenderness that out-tenders the Filet with a richer, bolder flavor. 47

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. 45

PRIME FILET MIGNON* GF

The ultimate 8 oz cut, hand-carved from Prime Angus beef. Exceptionally lean, yet melt-in-your-mouth tender with mild, buttery beef flavor. 43

PRIME NEW YORK STRIP* GF

The steaklover's steak. Hand-cut from top-tier Prime Angus, this classic 12-14 oz steak delivers and assertive, beef-forward flavor with a satisfying, traditional bite. 37

PRIME TOP SIRLOIN* GF

A lean, savory cut offering robust, authentic beef flavor. Trimmed in-house from USDA Prime beef, this 10-12 oz center-cut steak delivers pure beef character at a great value. 32

SEAFOOD

TWIN BUTTER POACHED LOBSTER TAILS

Tender, deshelled North Atlantic Lobster Tails gently proached in seasoned clarified butter. Served warm over a savory bed of Ancient Grains and fresh Wood-Fired Asparagus for a rich and savory experience. 43

MARYLAND-STYLE CRAB CAKES GF

Fresh Blue Crab Lump from the Chesapeake waters fed by the Susquehanna flowing right outside our doors. Crafted in the traditional Maryland-stye with over 90% Lump Crab and just a whisper of binder. Accompanied by your choice of two sides. 39

YUM YUM AHI TUNA BOWL*

Japanese Steakhouse inspired premium, Saku Yellowfin with Ginger Teriyaki Char Crust® seasoning seared Rare and topped with Yum Yum + Eel Sauces. Served over an Ancienty Grain Medley and Wood-Fired Asparagus 33

FAROE ISLANDS SALMON* GF

Sourced from the cold, pristine waters of the North Atlantic. Cast-ironseared and oven roasted for an ultra buttery, tender bite. Prepared Medium-Rare and served with your choice of two sides. 29
Add Firecracker Shrimp +8

TAVERN CLASSICS

Served with your choice of two sides

FRESH ATLANTIC COD + CHIPS

Hand-Battered, Fresh North Atlantic Cod Tallow Fried with our House-Made Yuengling Lager Beer Batter. Served with Beef Tallow Steak Fries, House-Made Tartar Sauce, and Your Choice of One Side. 24

FIRECRACKER SHRIMP

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

CAPTAIN'S CATCH

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

BOURBON GLAZED CHICKEN BREASTS GF

100% Air Chilled Bell & Evans Chicken marinated + flame-grilled. Brushed with our Drunken Bourbon Glaze. 23
Add Firecracker Shrimp +8

BELL & EVANS® CHICKEN TENDERLOINS

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

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.

FILET* GF 4 oz 14.99

CHICKEN TENDERS 8.99

FRIED SHRIMP 9.99

GRILLED CHICKEN GF 8.99

FRIED FISH 9.99

SALADS

PITTSBURGH STEAK SALAD*

Wood-Fired 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

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