

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 ^{GF}

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 ^{GF}

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 ^{GF}

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 ^{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

Wild Rice Medley ^{GF}

Roasted Balsamic Mushrooms ^{GF}

PREMIUM SIDES

Add 2.5 Per Selection

Loaded Baked Potato ^{GF}

Garden Salad

Wood-Fired Jumbo Asparagus ^{GF}

Loaded Whipped Yukons ^{GF}

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 ^{GF}

This 14 oz steak is the gold standard for the serious steak enthusiast. Expect robust and savory umami depth followed by a long, buttery finish. 87

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

WAGYU RIBEYE FILET* ^{GF}

An 8 oz center-cut heart of ribeye, fully trimmed with the cap removed. Decadently rich and velvety, offering unparalleled tenderness and umami depth. 69

WAGYU FLAT IRON* ^{GF}

The hidden gem of the beef world. This 8 oz cut is remarkably tender with deep, robust beef flavor. 47

DRY AGED

Premium Midwestern Beef aged a minimum of 21 days to achieve a signature nutty aroma and an incredibly tender, concentrated beef flavor.

PORTERHOUSE ^{GF}

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. 76

COWBOY RIBEYE ^{GF}

French-trimmed 20 oz bone-in Ribeye offering robust flavor paired with an incredible, smokey crust. 67

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 ^{GF}

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* ^{GF}

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* ^{GF}

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

NEW YORK STRIP* ^{GF}

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

BLACK DIAMOND* ^{GF}

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 ^{GF}

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* ^{GF}

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* ^{GF}

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 ^{GF}

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* ^{GF} 4 oz 14.99

CHICKEN TENDERS 8.99

KRAFT® MAC & CHEESE 7.99

FRIED SHRIMP 9.99

GRILLED CHICKEN ^{GF} 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