

THE WASHINGTON TAVERN

est. 1884



The Capital District's
Authentic Irish Tavern

**“There are no strangers here,
just friends you’ve never met”**

www.washingtontavern.net

tel: 518-427-0091

250 Western Avenue

Albany, NY 12203

APPETIZERS

WT's Jumbo Chicken Wings (10)	9
Mild, Medium, Hot, Cajun, Honey BBQ, Buffaque, Teriyaki, Gold Rush, Sweet Thai Chili. With Bleu cheese, carrots and celery.	
Chicken Strips	9
Choice of BBQ, Honey Mustard, Raspberry or Buffalo.	
Quesadilla	9 Chicken 10 Steak 11
A jalapeño, black olive, tomato and onion filled tortilla with Cheddar cheese.	
Irish Nachos	10
Potatoes topped with diced corned beef, jalapeños, black olives, onions, tomatoes and Cheddar cheese.	
Mozzarella Sticks	8
Battered Mozzarella, deep fried and served with raspberry or marinara sauce.	
Hot Spinach & Artichoke Dip	9
A creamy blend of spinach and artichokes served in a fresh bread bowl.	
Buffalo Chicken Egg Rolls	10
Shredded chicken with house buffalo sauce and cream cheese rolled in a fresh spring roll. Served with Bleu cheese.	
Tempura Pickle Spears	8
Housemade tempura battered pickles served with horseradish sour cream, curry ketchup and cucumber mayo.	
Pretzel & Beer Cheese	8
Pretzels sticks served hot and salted with a seasonal beer cheese.	

SALADS

All salads served with your choice of dressings:

Balsamic Vinaigrette, Italian, Russian, Caesar, Low fat Champagne Vinaigrette, Bleu Cheese, Ranch, Cajun Ranch, Honey Mustard

Add: Chicken 5 Steak 7

Loaded House Salad	Small 6 Large 8
Field greens topped with tomatoes, cucumbers, mushrooms, black olives and red onions.	
Traditional Caesar	10
Crisp Romaine lettuce, fresh garlic croutons, Parmesan cheese with a creamy Caesar dressing.	
"Irish Derby" Cobb Salad	11
Field greens in a giant tortilla bowl topped with grilled chicken, bacon, hard-boiled eggs, tomatoes, crumbled Bleu, guacamole and Cheddar cheese.	
Buffalo Chicken Salad	11
Buffalo fried chicken over mixed greens with crumbled Bleu, carrots, celery, tomatoes and red onions.	
Grilled Sliced Sirloin Steak Salad	13
Served with roasted red peppers, grilled red onion, crumbled Bleu and vinaigrette.	
Harvest Salad	11
Dried cranberries, walnuts, crumbled Bleu cheese and grilled chicken.	

PANINIS, WRAPS, AND SANDWICHES

Veggie Panini	11
Portobello mushrooms, eggplant, roasted red peppers and spinach with melted mozzarella and balsamic glaze.	
Tuscan Panini	Chicken 11 Steak 14
With tomato, sautéed onions, mushrooms, mozzarella and garlic mayo.	
Cuban Panini	12
BBQ shredded pork, ham, pickles and Swiss with Dijon.	
Turkey Pilgrim Wrap	11
Sliced turkey breast, stuffing, lettuce, tomato, red onions, Swiss cheese and cranberry mayo.	
Buffalo Chicken Wrap	11
Grilled or breaded chicken with buffalo sauce, lettuce, tomato, Bleu crumbles, carrots and celery. Bleu cheese for dipping.	
Pulled Pork Sliders	11
House smoked pulled pork on fresh baked slider rolls served with cole slaw.	
Philly Cheese Steak	11
Thinly-sliced roast beef on French baguette with peppers, onions, melted provolone and American cheese.	
Grilled Chicken Breast Sandwich	11
With lettuce and tomato on a hard roll with your choice of Honey BBQ, Buffalo, Cajun, Teriyaki or Jamaican Jerk sauce.	

The Reuben	11
Corned beef and sauerkraut or Turkey and coleslaw on grilled rye with Swiss cheese and Russian dressing.	
Tuna Melt	11
The original WT melt. Tuna salad on grilled rye bread smothered with cheese.	

DELI SANDWICHES

All deli sandwiches are served with lettuce, tomato, chips and a pickle with your choice of dressing.

Add fries for 2.75 or sweet potato fries for 3.25.

Any of the sandwiches below may be served as a club for an additional 1.95.

Roast Beef	9
Ham	9
Corned Beef	9
Turkey	9
Tuna Salad	9
BLT	9
Half Sandwich and Cup of Soup	9

BURGERS

Our burgers are a half pound of Certified Black Angus Beef, served with lettuce, tomato, pickle and House fries.

Add Tavern fries, sweet potato fries or onion rings for 2.75.

The WT Burger- "Build Your Own" 11

Veggie Burger- "Build Your Own" 11

Burger Wrap 11

Lettuce, tomato, pickles, onions and special sauce with American cheese.

Buffalo Burger 11

Angus beef burger served with mild buffalo sauce with Bleu cheese.

Smokehouse Burger 11

Topped with barbecue sauce, cheddar and onion rings.

Toppings/Cheeses:

Sautéed Mushrooms, Peppers, Sautéed Onions, Bacon, Jalapeños for 2.00 each.

American, Cheddar, Swiss, Provolone, Bleu for 1.00 each.

Seasonings: Cajun or Caribbean Jerk.

HOUSE MADE PIZZA

Small 9 Large 14

Toppings:

Sausage, Pepperoni, Apple Wood Smoked Bacon, Ham, Mushrooms, Black Olives, Peppers, Onions.

SPECIALTY PIZZA

Small 11 Large 16

Farm Pizza

Grilled tomato, grilled eggplant, and fresh mozzarella drizzled with garlic oil.

White Pizza

Garlic, broccoli, ricotta and mozzarella.

Spinach and Garlic Pizza

White pizza with extra garlic, spinach, mozzarella and Parmesan cheeses.

Buffalo Pizza

Spicy wing sauce with grilled chicken, mozzarella and crumbled Bleu.

WT CLASSICS

Shepherd's Pie 12

Seasoned beef and corn layered with mashed potatoes, gravy and served with toasted garlic bread.

Fish and Chips 12

Fresh Scrod, beer battered and deep fried with coleslaw, cocktail or tartar sauce served with a lemon wedge and fries.

Old Fashioned Sliced Sirloin Steak 13

Thinly sliced steak, on a French baguette topped with a garlic white wine butter sauce and served with mashed potatoes.

Penne a la Vodka 11 **Chicken** 14

Penne tossed in pancetta and tomato cream sauce and served with garlic bread.

Drunken Sirloin 14

8 oz Guinness marinated sirloin topped with Guinness and BBQ caramelized onions served with mashed potatoes and seasonal vegetables.

Chicken Parmigiana 16

Breaded chicken breast topped with marinara and mozzarella served over penne pasta.

Sriracha Mac and Cheese 11

A creamy blend of four cheese sauce with a kick of sriracha, tossed with cavatappi pasta.

Add chicken 5 Add breaded chicken 5

Add bacon 3 Add steak 7

OUR SIDES

House Fries 3/5

Sweet Potato Fries 4/5

Onion Rings 4/5

Tavern Fries 4/5

Mashed Potatoes 4

Side of Gravy 2

Grilled Vegetables 4

Cheese Sauce 2

Salsa and Sour Cream 2

Coleslaw 2

Mac and Cheese 5

Please let us know if you have any requests or allergy concerns.


HAPPY ENDINGS

Mini Chocolate Lava Cake	6
Hot, moist, and decadent dark chocolate bursting with warm creamy milk chocolate topped with vanilla ice cream and drizzled with smooth chocolate sauce.	
Raspberry Cheesecake Chimichanga	6
Warm flour tortillas gently filled with creamy sweet cheesecake topped with fresh raspberry sauce, ice cream and dusted with light powdered sugar.	
County Sligo Colossal Brownie Sundae	8
County Sligo and WT team up for this signature dessert. Fresh baked brownie, vanilla ice cream and whipped cream.	
Warm Apple Crescents with Vanilla Cream	6
Farm fresh apples lightly battered in a cinnamon coating with vanilla ice cream.	
Vanilla Ice Cream	3

Book Your Private Party Today!

Private Room and Bar Available.

Options to suit every occasion and budget.



**FULL SCRATCH
KITCHEN! FINEST
QUALITY, HOUSE MADE
AND DELICIOUS**

THE TALE OF THE TAVERN

In 1884, Sebastian Frohlich built a tavern for neighbors and travelers on the Great Western Turnpike (now known as Western Avenue). The building has operated as a restaurant and bar ever since.

The Tavern passed to a series of **COLORFUL PROPRIETORS** -- from Andrew Kean, who managed it for 25 years, to steamboat fireman, Thomas F. Donovan in 1910, to Patrick McAuliffe in 1916, then Daniel Sullivan in 1923 and the John Carney Beverage Company in 1925. The Tavern became Kendrick's Bar & Grill, then Western Grill.

During Prohibition, Western Grill operated as a **NEIGHBORHOOD SPEAKEASY** and a concealed wall elevator delivered food and drink to the thriving second floor betting parlor.

In the early 1940s, Frances Cippollo bought the Tavern and during her 29-year tenure as

owner, she gave the establishment its now iconic name of **WASHINGTON TAVERN**.

In 1971, current owners Michael and Pat Byron purchased the premises. They maintained the rich traditions of this century-old restaurant and branded the Tavern as a **COMMUNITY LANDMARK**. Major renovations in 2006 included a revamped Sligo room and banquet room, and a facade face lift. The occasion was celebrated by a host of WT's most loyal patrons including Mayor Jerry Jennings, who christened the Tavern at the Grand Re-Opening ribbon-cutting ceremony.

It's now been forty years (and counting) and WT's continues to be a celebrated **NEIGHBORHOOD ANCHOR**. In May 2011, Washington Tavern was honored as a true **ALBANY ICON** by Senator Neil Breslin, County Executive Mike Breslin and longtime friend and patron, Mr. Michael Corso.