

CHANNEL



MARKER 243



CHANNELMARKER243.COM

BE SURE TO CHECK OUT OUR OTHER LOCATIONS!

WOOD BOAT BREWERY

625 Mary Street
Clayton NY, 13624
(315) 686-3233

WOODBOATBREWERYNY.COM

THE CHARTER ROOM

625 Mary Street
Clayton NY, 13624
events@woodboatbreweryny.com

WOODBOATBREWERYNY.COM

THE BOAT TASTING ROOM

2617 Main Street
Lake Placid, NY 12946
(838) 381-1020

THEBOATLAKEPLACID.COM

With beer as crisp as the water of the St. Lawrence River and as robust as the mahogany boats that travel its waterways, the Wood Boat Brewery crafts fresh, flavorful brews that capture the pleasure and beauty of the River. With a great selection of handcrafted beers, the Wood Boat Brewery has something for everyone to enjoy. The brewery is open year-round, so no matter the season, there are always great times at the Wood Boat Brewery!

APPETIZERS

BUFFALO WINGS (BONE-IN OR BONELESS)

Mild, Medium, Hot, Cherry Wheat BBQ, Channel Marker Dry Rub, Garlic Parmesan, Teriyaki, Sriracha Hot Honey, served with choice of Bleu Cheese or Ranch dressing 16

CAULIFLOWER WINGS

A vegetarian option with gluten-free breading, tossed in our Channel Marker Dry Rub or Garlic Parmesan sauce, and served with choice of Bleu Cheese or Ranch dressing 12

WALLEYE BITES

A shareable snack of walleye tossed in our homemade beer batter, served with our homemade tartar sauce 15

PRETZEL BITES

Warm, fresh baked and served with our homemade beer cheese 12

MAC 'N CHEESE

A shareable bowl of our chef's secret recipe with New York State sharp cheddar 14

MAC 'N CHEESE BALLS

Take that deliciousness above and roll it in some breadcrumbs, add our homemade beer cheese and bacon, all fried up to melty perfection 14

CHANNEL MARKER POUTINE

Skin on fries, cheese curd and our homemade brown gravy 12

CALAMARI STEAK

A melt in your mouth 4oz tenderized steak of calamari, lightly breaded, served with a lemon butter sauce, homemade siracha mayo and a side of cherry peppers 14

PORK BELLY BRUSSELS SPROUTS

Tender Brussels sprouts pan-seared in our cherry pepper butter sauce topped with crispy pork belly and Sriracha Hot Honey 15

SOUPS & SALADS

FRENCH ONION SOUP

Homemade with a little red wine reduction, toasty homemade croutons and melty cheese
Cup 6 • Bowl 10 • Bread Bowl 13

FISHERMAN'S CHOWDER

Hearty and homemade with love. Featuring perch and walleye, potatoes, bacon and veggies. Ask your server for our weekly catches! Cup 6 • Bowl 10 • Bread Bowl 13

CAESAR SALAD

Romaine lettuce with Parmesan and homemade croutons, served with Caesar dressing
14 • Side 3 • Add grilled chicken 6

WEDGE SALAD

Iceberg lettuce, bacon, Roma tomato, candied walnuts, red onion, served with crumbly bleu cheese dressing 14

CHANNEL MARKER GARDEN SALAD

Mixed greens, red onion, Roma tomato, bell peppers and mozzarella, served with dressing of choice 14 • Side 3

BEET SALAD

Mixed greens, sous vide beets, goat cheese, candied walnuts, dried cranberries and our homemade Blood Orange Vinaigrette 16

DRESSING OPTIONS

Zesty Italian • Blood Orange Vinaigrette • Bleu Cheese • Ranch • Caesar • Thousand Islands
(Extra Dressing .25)

BURGERS

Our 8oz burgers are a blend of beef brisket, short rib and steak. Any burger can be substituted with a veggie patty or gluten-free bun. All burgers come with our skin on fries and a pickle.

THE CHANNEL MARKER CLASSIC

Served with lettuce, tomato, onion and choice of cheese with homemade garlic aioli on a brioche bun 17

THE MUSHROOM SWISS

Served with melty Swiss cheese, sautéed portobello mushrooms and homemade garlic aioli on a brioche bun 18

THE PORK BELLY BLEU

Served with 2 large pieces of pan seared pork belly, bleu cheese crumbles, lettuce, caramelized onions and homemade garlic aioli on a brioche bun 18

THE BBQ HAYSTACK

Served with our Cherry Wheat BBQ sauce, homemade beer cheese, jalapeños and a crispy onion haystack on a brioche bun 18

THE T.I. SMASH

1, 2 or 3 smashed 3oz patties with melty American cheese and 1000 Islands dressing on a brioche bun 14 | 16 | 18

SANDWICHES

All sandwiches are served with our skin on fries and a pickle. Any sandwich can be made with our gluten-free bun.

FRENCH DIP

Sautéed sirloin, melted Provolone cheese and au jus for dipping, served on a fresh Amoroso roll 16

CHANNEL MARKER CHEESESTEAK

Sautéed sirloin, onions and spicy pepper blend; topped with homemade beer cheese, served on a fresh Amoroso roll 17

CHICKEN PARMESAN

Italian seasoned breaded chicken cutlet, homemade red sauce and melted mozzarella, served on a brioche bun 16

THE CUBANO

Authentically made with love! Fresh shaved pork butt, ham, Swiss cheese, mustard and a pickle pressed to perfection, served on an Amoroso roll 17

PULLED PORK

Fresh pulled pork tossed in our Cherry Wheat BBQ sauce, served with homemade slaw, on a brioche bun 16

GOURMET GRILLED CHEESE

Chef's favorite! Our fancy twist on a classic sammy with smoked Gouda, American, provolone and mozzarella cheese melted in our garlic butter 14

CRISPY CHICKEN

Made with a breaded chicken cutlet, lettuce, tomato and pickle served on a brioche bun. Try it spicy if you'd like! 16

SPECIALTY COCKTAILS

TIBBETT'S POINT PUNCH

Captain Morgan Rum, Orange Liqueur, Black Raspberry Liqueur, and Orange Juice topped with Prosecco 10

BELOW DECK DAIQUIRI

Blue Chair Coconut Rum, Banana Liqueur, Pineapple Juice, Orange Juice, Tropical Coconut Cream and a Splash of Kraken Dark Rum 10

MAINSTAY MARGARITA

Cuervo Gold Tequila, Orange Liqueur, Fresh Lime Juice, Brown Sugar Simple Syrup and Lemonade with your choice of a Salt or Sugar Rim 10

CLEAR THE DECK COSMO

Stoli Orange Vodka, Elderflower Liqueur, Cranberry Juice, Fresh Lime Juice and a splash of Prosecco 10

ANCHOR'S AWEIGH

Connption Gin, Elderflower Liqueur, zesty tonic and fresh lemon 12

OVERBOARD OLD FASHIONED

Captain's Choice! Pick your favorite bourbon or whiskey, muddled with fresh oranges, bourbon cherries, sugar and a dash of Bitters. Try it smoked! 12

WOODBOT MULE

St Lawrence Spirits Vodka, Fresh Lime Juice and stirred to perfection with our very own Wood Boat Brewery Ginger Beer 10

PLEASE ASK YOUR SERVER ABOUT OUR SEASONAL SPECIALTY COCKTAILS

BOTTLED BEER

DOMESTIC

Coors Light 4
Miller Lite 4
Labatt Blue 5
Labatt Blue Light 5
Molson 5
Mich Ultra 4
Yuengling 4
Sam Adams 5
Genesee 4
Genesee Light 4

CRAFT/SPECIALTY

Corona 6
Blue Moon 6
Guinness Draft 7
Cigar City Maduro Brown Ale 7
Cigar City Jai Alai IPA 7
Sierra Nevada Pale Ale 7
Abita Purple Haze 6
Schofferhoffer Grapefruit 6
Dogfish 90min 7
Red Stripe Lager 6
Kona Big Wave 6
Angry Orchard Cider 6

GLUTEN-FREE

High Noon Vodka 6
Pineapple, Black Cherry
High Noon Tequila 6
Lime
White Claw Seltzer 6
Black Cherry, Grapefruit

NON-ALCOHOLIC

Athletica Run Wild IPA 6
Labatt NA 5
WBB Homemade Root Beer 5

WINE

RED

Vint Mondavi 100% Cabernet (Glass, Bottle) 12 | 36
Franciscan Cabernet (Glass, Bottle) 8 | 26
Ruta 22 Malbec (Glass, Bottle) 11 | 33
Estancia Merlot (Glass, Bottle) 10 | 30
Boneshaker Red Zin (Glass, Bottle) 13 | 39
Silk And Spice Red Blend (Glass, Bottle) 9 | 27
Rainstorm Pinot Noir (Glass, Bottle) 12 | 36
Unshackled Pinot Noir (Glass, Bottle) 14 | 42

WHITE

Clos Du Bois Chardonnay (Glass, Bottle) 12 | 36
Bogle Chardonnay (Glass, Bottle) 9 | 27
Kung Fu Girl Riesling (Glass, Bottle) 11 | 33
Kim Crawford Sauvignon Blanc (Glass, Bottle) 12 | 36
Bella Sera Pinot Grigio (Glass, Bottle) 8 | 26
Voga Pinot Grigio (Glass, Bottle) 9 | 27
Santa Marina Moscato (Glass, Bottle) 10 | 30
Fleurs Rosé (Glass, Bottle) 12 | 36

SPARKLING

Ruffino Prosecco - White or Rosé (Split Only) 12

HOUSE RED OR WHITE

(Glass, Bottle) 7 | 21

(BOTTLE ONLY)

Cakebread Cellars Pinot Noir 100
Stags Leap Artemis Cabernet 135
Orin Swift Abstract 85
My Favorite Neighbor Cabernet 100
Rombauer Chardonnay 85
Stag's Leap Cabernet (Split Only) 36

SUNDAY FUNDAY

Bottomless Mimosas every Sunday 11am-4pm 18pp

NON-ALCOHOLIC BEVERAGES

Pepsi • Diet Pepsi • Dr. Pepper • Mountain Dew • Starry • Unsweetened Iced Tea • Lemonade
Orange Juice • Cranberry Juice • Pineapple Juice • Coffee • Decaf Coffee • Hot Tea

BUILD YOUR OWN PIZZA

All pizzas can also be made on our gluten-free cauliflower crust 

CLASSIC CHEESE

Mozzarella and provolone cheese blend with choice of red sauce or garlic white sauce 15

TOPPINGS

Pepperoni, sausage, ham, bacon, olives, tomato, onion, extra cheese, mushrooms, pineapple, banana peppers, bell peppers + 2 each

ENTRÉES

ALL ENTREES ARE AVAILABLE
DAILY AFTER 3PM

Add a Side Salad 3

FISH 'N CHIPS

10oz filet of haddock tossed in our homemade beer batter, served with lemon, tartar sauce and fries 21

FISHERMAN'S CATCH BASKET

A combination of walleye and perch tossed in our homemade beer batter, served with served with lemon, tarter sauce and fries. Ask for our weekly catches! 21

CHICKEN CORDON BLEU

Homemade with love! Chicken, ham and provolone rolled in fresh breadcrumbs and baked to perfection! Your choice of two sides 24

CHICKEN PARMESAN

Hand breaded chicken cutlet with our Italian spiced red sauce and melted mozzarella. Served over angel hair pasta with our homemade garlic bread 24

FETTUCCINE ALFREDO (SHRIMP, CHICKEN, VEGGIE)

Fettuccine pasta tossed in our homemade Alfredo sauce with choice of shrimp, chicken or veggie and topped with Roma tomatoes, served with our homemade garlic bread 24 | 22 | 20

CHICKEN RIGGIES

Rigatoni pasta with spicy homemade vodka sauce, sauteed chicken and Parmesan, served with our homemade garlic bread 24

BLACK ANGUS RESERVE RIBEYE

Our 12 oz Angus Reserve Ribeye is wet aged for 30 days, and cooked to perfection with your choice of two sides 39

ANGUS RESERVE SIRLOIN

Our 10 oz Angus Reserve, classic cut, sirloin is aged for 30 days, and cooked to perfection with your choice of two sides 29

JACK DANIELS GLAZED PORK CHOP

Melt in your mouth tasty! Our signature 12oz bone in chop is injected with rendered pork fat, smothered in caramelized onions and our homemade Jack Daniels glaze. Served with your choice of two sides 29

SIDES

Baked Potato 5

Baked Sweet Potato 5

Homemade Mashed Potatoes 4

Seasonal Veggie Selection 4

Jack Daniels Glazed Carrots 5

French Fries 4

Cottage Cheese 3

Applesauce 3

DESSERT

Ask your server or bartender about today's selection from Whipped Desserts!

OUR BEER ON TAP

DRAFTS \$8

“CHANNEL MARKER” IPA | 6.9%

Our Flagship IPA's has a crisp, citrus forward taste that marries wonderfully with the 100% centennial dry-hopped finish. Mild malt with a heavily floral nose.

CHERRY WHEAT | 5.4%

Light wheat ale, unhooked and slightly sour. An invigorating combination of sweet and tangy.

BOW LIGHT PILSNER | 4.6%

This beer is designed with the domestic beer drinkers in mind! If you don't consider yourself a craft beer drinker but still appreciate a crisp beer made with the highest quality ingredients, give our lightest brew on tap a try!

“PARDON ME” PALE ALE | 5.2%

A slightly-less-than-pale ale. Caramel and chocolate malt notes balanced out by a light hops bitterness.

NYS HARD CIDER | 4.8%

Unfiltered cider made from local apples and ale yeast. Effervescent honey notes up front, balanced with a tart, semi-dry finish.

LYMAN LIGHT ALE | 5.0%

Our clean and crisp blonde ale is mildly malty with a full mouth feel. Not your average American light beer! Don't fret, there's no “lime” in this beer. It shares a name with the world famous wooden boat manufacturer.

WOOD BOAT BREWERY ROOT BEER | \$5

Our homemade root beer comes straight from the tap for the best frosty glass root beer you've ever had!

Want yours with a kick? Try an “adult root beer” with a shot of Stoli Vanilla vodka! 10

ASK YOUR SERVER OR BARTENDER WHAT IS ON OUR ROTATING TAP TODAY!



LOVE ONE OF OUR BREWS SO MUCH YOU WANT TO TAKE IT HOME?

Our growlers are 64oz and can be filled with any of the Crafts on Draft for \$20.00! Just purchase the glass growler for \$15.00, choose your brew to take home, and enjoy!

STOP IN FOR GROWLER WEDNESDAY!

Bring back your growler and fill it for \$15.00!



BEER FLIGHTS

Choose any 4 of our drafts to try \$9