



BUBBLY

Vilmart & Cie, Grand Cellier d'Or, premier cru, France '17	200.
Cave Geisse Brut, Brazil NV	48.
Dr. Konstantin Frank, Blanc de Blanc, Finger Lakes '19	65.
Veuve Clicquot, Brut, France NV	135.
Cuvee della Contessa, '1925' Prosecco Brut, Italy NV	50. 14./glass

BOTTLE

SAKE

Dassai Blue Type 50 Dry, Junmai Daiginjo, Hyde Park, NY	88. 16./glass
Dassai Blue Type 23, Junmai Daiginjo, Hyde Park, NY	75. 375ml bottle

BY THE GLASS

Bubbly

\$14. Cuvee della Contessa, '1925' Prosecco Brut, Italy NV

Whites

\$15. Jax Vineyards, 'Y3', Chardonnay, Napa, CA '21


\$15. Aslina, Sauvignon Blanc, South Africa '22

\$14. Hermann J. Wiemer, Dry Riesling, Seneca, NY '21

\$15. Valdonica Ballarino, Vermentino, Italy '20

Reds

\$16. Decoded, Pinot Noir, California, '18

 \$14. Chateau Tire Pé Diem, 100% Merlot, Bordeaux, '21

\$16. Oak Farm Vineyards, 'Tievoli', Cabernet Sauvignon, CA '22

 \$16. Solar del Alma, Malbec, Mendoza, Argentina '22

\$15. Milenrama, Rioja Reserva, Spain '18

Orange

\$16. Swick, The Flood, OR '22



Orange Wine

Natural Wine

Organic Wine/Biodynamic

SPECIALTY COCKTAILS

\$16 Any Specialty Cocktail

Blueberry Lime Margarita

Gran Agave tequila, Lillet Blanc, stewed blueberries, lime, honey, cardamom

St. Bohemia

Prosecco, St. Germain elderflower liqueur, Dubonnet Rouge, chamomile, thyme, lime

Golden Smoke

Mal Bien mescal, D'Amante amaro, lemonade, ginger, mint, turmeric

Changing Seasons

Neversink Gin, Genepy, grapefruit, cucumber water, coriander salt rim

Absinthe-Minded

Delaware Phoenix Blues Cat absinthe, chamomile, rose hips, D'Amante amaro, pineapple

Hemingway Daiquiri

Street Pumas rum, grapefruit, Maraschino cherry liqueur, lime

Tattooed Genius

Taconic Distillery Strait bourbon, Cel Ciclista amaro, sweet vermouth, Luxardo apricot liqueur, lemon

El Vampiro

Jalapeno-infused tequila, Aperol, ginger beer, grilled orange, taekyung salt rim

Prickly Pear Martini

Union Grove Vly Creek vodka, pear puree, cinnamon, cloves, star anise

NON ALCOHOLIC

Marsha 8.

grapefruit juice, honey, cucumber water, lime, sea salt

Jan 8.

hibiscus, ginger, maple, lemon, mint

Cindy 8.

Fentimans ginger beer, mixed mint berry shrub, lime

BOOZY

Aperitif/Digestif

Lillet Blanc
Aperol
Ricard
Pernod
Campari

Amari

Amaro del Ciclista
Nonino Amaro Quintessentia
Ischia Saponi Rucolino Amaro
Fernet Branca
Casoni Giuseppe
Cynar

Gin

Neversink*
Botanist
Seagrams
Cruxland
Bombay Sapphire
Hendrick's Gin
Monkey 47
Plymouth

Tequila + Mescal

Herradura Silver
Jalapeno-infused tequila
Gran Agave
Mal Bien Mescal
Don Julio Anejo
Patron Silver
Jose Cuervo Reserva de la Familia
Derrumbes, Durango Mescal
Derrumbes, San Luis Potosi Mescal
Casamigos Reposado
1800 Tequila Blanco

Scotch

Oban, 14 year
Glenfiddich, 12 year
Glenlivet, 12 year, 15 year
Dewars White Label
Laphroig, 10 year
Balvenie, Doublewood 12 year
Lagavulin, 16 year

*locally distilled and bottled

Vodka

Purus Organic Vodka
Grey Goose
Ketel One
House-infused vanilla Vodka
Union Grove Vly Creek*
Deep Eddy
Belvedere
Tito's

Absinthe

Meadow of Love*
Delaware Phoenix Blues Cat*
Delaware Phoenix Walton Waters*

Rum, Cachaca + Pisco

Captain Morgan
Mount Gay Eclipse
Goslings Black Seal
J.M. Rhum VSOP
The Street Pumas
Leblon Cachaca

Bourbon/Rye/Whiskey

King's County Distillery Straight Bourbon*
Taconic Distillery Straight Bourbon*
Basil Hayden
Makers Mark
Delaware Phoenix Corn Whiskey*
Ragtime Straight Rye*
Jameson
Arrowood Farm Distillery Bourbon*
Jack Daniels
Tullamore Dew Irish Whiskey
Old Overholt Rye Whiskey
Union Grove Maple Spirit**
Arrowood Farm Straight Rye*
Woodford Reserve Straight Bourbon
Springbrook Adirondack Straight Bourbon*
Springbrook Adirondack High Rye*

Scotch - limited release

Murray McDavid Blended Malt 'The Vatting'

PEEKAMOOSE

LOCALLY BREWED DRAFTS

- Catskill Brewery, 'Twin Mountain' Farmhouse IPA (Livingston Manor) *aromas of peach and shredded coconut (6.7 abv)*
- Catskill Brewery, 'Haines Falls' Cherry Sour Ale (Livingston Manor) *light bodied, with cherry, lime and almond notes (4.8 abv)*
- Catskill Brewery, 'John 'o the Birds' Hefeweizen (Livingston Manor) *mid-bodied, with notes of clove and vanilla (6.0 abv)*
- Upward Brewing, 'ULLR' Winter Pub Ale (Livingston Manor) *mahogany with biscuit and toffee notes (6.0 abv)*
- West Kill Brewing, 'Brookie' Lager (West Kill) *Crisp American lager brewed with NYS Iroquois white corn (4.2 abv)*
- West Kill Brewing, Sap House Brown Ale (West Kill) *aromas of toasty cocoa with notes of walnuts & maple (5.8 abv)*
- Wayward Lane Brewing., 'Schlager' Helles bier (Schoharie) *bready malts with light floral hops, crushable + crisp (6.0 abv)*
- Wayward Lane Brewing., 'Earthrise on the Moon' Stout (Schoharie) *rich espresso notes in this sessionable favorite (4.5 abv)*
- Greenpoint Beer and Ale Co., 'Lekker' Pilsner (Brooklyn) *German pils with hints of grassy malts and chamomile (4.9 abv)*
- Orchard Hill Cider Mill, 'Verde', Medium Dry (New Hampton) *easy drinking and flexible- pairs well with most dishes (6.9 abv)*

BOTTLES AND CANS

- Arrowood Farm Brewery, 'Polly' IPA (NY) *New England style IPA – hazy with grapefruit + pine (6.4 abv)* 9.
- Hitachino Nest, White Ale, (Japan) *banana, spice, and bready notes, mild bitterness (5.5 abv)* 9.
- Equilibrium, 'Neutron' Nougat Style Porter (NY) *brewed with marshmallow & honey, smooth and silky (4.2 abv)* 9.
- Five Boroughs Tiny Juicy IPA (NY) *fruity and piney- juicy and exceedingly drinkable (4.2 abv)* 10.
- Bosteels Brewery, Tripel Karmeliet (Belgium) *classic Belgian Tripel brewed with barley, oats and wheat (8.4 abv)* 11.
- Victory, Prima Pils (PA) *floral and spice, citrus and lemon notes (5.3 abv)* 9.
- Founders KBS Imperial Stout (MI) *aged in bourbon barrels, with vanilla, cocoa and charred oak (12.0 abv)* 14.
- Ommegang, Three Philosophers Quadruple Ale (NY) *malty depth, gentle sweetness, hint of cherry (9.7 abv)* 14.
- Ommegang, Witte, (NY) *balanced wheat ale with hints of coriander and orange peel (5.2 abv)* 10.
- Glutenburg, Gluten Free Pale Ale, (CA) *brewed with millet, buckwheat and corn (5.0 abv)* 9.
- Drowned Lands, 'Gather House' (Warwick) *wheat beer with hints of banana, and fragrant clove (4.8 abv)* 9.
- Sunday Brewing, 'Light & Tight' (Brooklyn) *crisp easy drinking (4.8 abv)* 9.
- Hudson North, Standard Cider (Brooklyn) *zippy, full-bodied cider from local apples (5.0 abv)* 9.

NON-ALCOHOLIC BREWS (0.5 ABV)

- Atmosphere Brewing, 'Pils' (Germany) 9.
- Brewdog, 'Hazy AF' New England Style Hazy (OH) 9.
- Partake Brewing, Peach Gose (Canada) 9.
- Bravus, American Golden (CA) 9.

WINE

WHITE

crisp and zippy

- \$60 Two Shepherds, Picpoul Blanc, Yolo County, CA '19 [citrus, dried pineapple, organic]
- \$62 Max Dexheimer, Landwein Rhein Riesling, Germany '20 [stony minerality, lush peaches]
- \$46 Burkin-Wolf, Hommage a Luise, Riesling, Germany '21 [juicy tropical notes, spicy finish]
- \$62 Aslina, Sauvignon Blanc, South Africa '22 [complex, bright citrus] **\$15/glass**
- \$50 Hermann J. Wiemer, Dry Riesling, Seneca, NY '21 [orchard fruit, stone, citrus backbone] **\$14/glass**
- \$48 Haut Lavigne, {sauvignon blanc + semillion}, Loire Valley, France '22 [apricot, almonds, flowers]
- \$77 Azienda Agricola 499, 'Enigma', Italy '20 [stone fruit, floral notes, savory green apple]

smooth sippers

- \$68 Bosman Family Vineyards, Optenhorst, Old Vine Chenin Blanc, South Africa '17 [peach, vanilla, almond]
- \$52 Valdonica Ballarino, Vermentino, Italy '20 [warm tropical fruit, with a touch of oak] **\$15/glass**
- \$59 Habit Wine, Chenin Blanc, Santa Ynez Valley, CA '19 [tree fruits, minerals, honey, wet stone]
- \$175 Valandraud, Bordeaux Blanc, France '19 [pineapple, melon, minerality, white flowers, 95 pts]
- \$65 Winkl, Cantino Terlano, Sauvignon Blanc, Italy '21/'22 [ripe fruit, fine acidity]
- \$56 Marc Pesnot, 'La Boheme', Loire, France '22 [white flowers, pear, stone]
- \$95 Domaine Pierre Martin, Mont Damnes, Sancerre, '22 [ripe stone fruit, white flowers]

bold and beautiful chardonnay and friends

- \$50 Jax Vineyards, 'Y3', Chardonnay, Napa Valley, CA '21 [pineapple, pear, apple, 92 pts.] **\$15/glass**
- \$90 Pierre Girardin, Eclat de Calcaire, Burgundy, France '21 [peach, citrus, wet limestone, wild flowers]
- \$72 Hanzell, 'Sebella', Chardonnay, Sonoma, CA '21 [apple, banana, pear, subtle oak]
- \$48 Mae Son, Vino Bianco, Italy '22 [honeysuckle, subtle minerality, anjou pears]
- \$85 Domaine Boudin, Fourchaumes 1er cru, Chablis, France '22 [citrus, tangy, barrel-free]

NATURAL WINES

white/skin contact

-  \$77 Chatzivaritis Estates, Ni, Greece '20 [nectarine, apricot, chamomile, natural sediment]
-  \$60 Swick Wines, The Flood, {chardonnay, gewurtztraminer, pinot gris}, OR '22 **\$16/glass**

red

-  \$48 Solar del Alma, Malbec, Argentina '22 [cherries, peppercorn, plums, bay leaf] **\$16/glass**

ROSE

- \$54. Chateau de L'Escarelle, le Pacha, Provence '22 [strawberries, jasmine, grapefruit]
- \$59. Bodegas Chozas Carrascal, Rose Marine, Spain '21 [watermelon, rose petals, berries]

CHILLED RED

\$55 Scions of Sinai, Nomadis, Cinsaut/Pinotage, Stellenbosch, South Africa '19 [berries, currant, spice]

RED

lovely and versatile pinot noir

\$48 Decoded, Sonoma CA, '18 [dried cherry, cinnamon, rose petals] \$15/glass

\$82 Vivier, Sonoma CA '19 [asian spice, violets, rose petals]

\$80 Cristom, Mt Jefferson Cuvee, Oregon '21 [strawberry, raspberry, oak, cola]

\$53 La Follette, Los Primeros, Sonoma, CA '20 [brilliant cherries, cinnamon, black tea]

\$220 Denis Mortet, Gevrey Chambertin, Cote du Nuit, France '20 [crushed stone, red berry, supple]

\$55 Grape Ink, Days Until Harvest, Oregon '21 [juicy fruit, forest floor, tea, currant]

\$90 Cyprien Arlaud, Bourgogne, 'Oka', France '21 [raspberry, earth, oak, mushroom]

accessible and charming

\$44 Castel Pujol, Tinto 'Folklore', Uruguay '21 [blackberries, blueberries, orange peel]

\$49 Glassmaker Zinfandel, 'McGarraugh', Sonoma, CA '20 [plums, black pepper, anise]

\$70 BlankBottle, Master of None, South Africa '21 [strawberry, earth, smoke, anise]

\$77 Illimis, Grenache Noir, South Africa '22 [savory, dried strawberries, raspberry, white pepper]

\$55 Reveille, Tous des Oiseaux, Carignan, Languedoc, France '19 [red fruit, smoke, cinnamon]

\$50 Milenrama, Rioja Reserva, Spain '18 [dried fruits, spices, tobacco] \$15/glass

\$135 Tzum, Clochan, Red Blend, Washington '20 [dark berries, cardoons, smoke, peppercorn]

\$57 Domaine de Saint Siffrein, Cote du Rhone, France '19 [black currant, cocoa beans, licorice]

cabernet and friends

\$65 Roth, Cabernet Sauvignon, California '21 [crushed cherry, black plum, spice]

\$150 Tamber Bey, Cabernet Sauvignon, Napa '18/'19 [blackberry, cigar box, allspice]

\$58 Oak Farm Vineyards, 'Tievoli', Cabernet Sauvignon, '22 [black pepper, vanilla black cherry] \$16/glass

\$66 Aslina, 'Umsasane', Cabernet Sauvignon, South Africa '20 [cigar box, mint, bold, dark fruits]

\$72 Chateau Lalande-Burie, Saint Julien, Bordeaux, '17 [currants, leather, umami, oak]

\$48 Chateau Tire Pé Diem, 100% Merlot, Bordeaux, '21 [crushed plum, cloves, sweet herbs] \$14/glass

\$69 Charles Krug, Cabernet Sauvignon, Napa, CA '20 [baked berries, fig, vanilla, oak, espresso]

big and beautiful

\$134 Domaine de Saint Siffrein, Chateauneuf du Pape, France '17 [plum, black olive, deep finish]

\$77 Mas des Restanques, Gigondas, Rhone, France '20 [cherry, fig, spice, espresso]

\$80 Domaine Coursodon, Saint-Josesph, 'Silice", Rhone, France '20 [plum, black olive, earth, oak]

\$58 Vina Alberdi, La Rioja Alta, Reserva, Spain '18 [dark cherry, cinnamon, hazelnut, brioche]

\$50 Best's Great Western, Bin No. 1, Shiraz, Australia '19 [blackberry, cedar, white pepper]

\$155 Roberto Mazzi, Amarone della Valpolicella Classico, Castel, Italy '16 [chocolate, fig, smoke]

\$165 Cavallotto, Barolo, Bricco Boschis, Italy '18 [red cherry, menthol, rose petal, muscular]

LIQUID DESSERTS

Sweet Wines

	<i>glass</i>
Donatella Cinelli Colombini, Vin Santo del Chianti, D.O.C., Italia '06	16.
Peller Estates, Riesling Icewine, Canada '17	34.
Lily Hill Vineyard, 'Dashe" Late Harvest Zinfandel, CA '18	18.
Kvaszinger, Tokaji Szamorodni, Hungary, '19	20.
La Spinetta, Biancospino, Mosato d'Asti, Italy '22	14.

Fortified Wines

Pocas Porto, 20 year / 30 year	21./29.
Prime's Porto, 10 year Tawny	15.
Fundador Supremo Pedro Ximenez, Sherry, 12 year	18.
Sandeman, 30 year Tawny	25.
Cockburn, 20 year Tawny	19.
Sandeman, Armada Superior Cream Sherry	14.
Osborne, Medium Sherry	12.

Grappa/Eau de Vie

Grappa Monovitigno, Nonino, Chardonnay Barrel Aged (Italy)	27.
Goutte de Prunelart/Goutte de Mauzac Rose	35./32.
Luigi Francoli, Grappa di Nebbiolo	28.

Cognac, Armagnac, Brandy and Rum

Mery-Melrose organic Cognac VSOP	22.
J.H. Rhum VSOP	16.
Hine Rare VSOP	23.
Finger Lakes Distilling, Apple Brandy	17.

Cordials

Grand Marnier	14.
Sambuca d'Abruzzo/Paolucci Black, Bailey's, Frangelico, B&B	14.
Benedictine, Disaronno, Drambuie	15.

Single Malt

Glenfiddich 12-year	18.
Glenlivet 15-year	24.
Macallan, Double Cask 12 year	20.
Laphroig, 10 year	19.
Oban, 14 year	23.
Balvenie, Doublewood 12 year	20.

Limited Release

Navazos Palazzi Overseas Malt Whisky	23.
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PREMIUM HAND-BLENDED, CERTIFIED ORGANIC LOOSE TEAS

pot of tea \$9

Moroccan Mint

Chinese green tea with organic spearmint

Green Tea with Ginger

lively, distinct, great for digestion

Lady Marmalade

bold green tea with classic bergamot, and a finish of sweet chamomile and elderflower

Classic Earl Grey

bold black tea with bergamot

Assam (Single Estate) Banaspaty

complex, rich, earthy flavor

DECAFFEINATED TEA

Hibiscus, Mint, Ginger, Lemon

soothing herbal tea

Organic Peppermint

Cherry Hibiscus Tea

Organic Nite Cap

raspberry leaf, chamomile, rose hips, cinnamon