

## TAVERN FARE

### WOOD GRILLED

#### JJF FARM GRASS-FED BEEF BURGER

housemade milk bun/adirondack cheddar  
tomato & balsamic onion jam/fries

\$21. (add slab bacon + \$5)

HOUSE CURED PASTRAMI SANDWICH 23.  
*whole grain mustard/peasant rye bread*

CRISPY BEER-BATTERED ONION RINGS 13.  
*red curry aioli*

WOOD GRILLED STEAK 'FRITES' 38.  
*mesclun greens/french fries/onion jam*

HUMMUS & GRILLED FLATBREAD 13.

## FROSTY BREWS

### LOCAL DRAFTS 10. pint

Upward Brewing, 'ULLR' Winter Pub Ale (NY) (6.0abv)

West Kill Brewing, 'Sap House' Brown Ale (NY) (5.8 abv)

West Kill Brewing, 'Brookie' Lager (NY) (4.2 abv)

Wayward Lane, 'Schlager', HellesBier (NY) ( 6.0 abv)

Wayward Lane, 'Earthrise on the Moon' Stout (NY) (4.5abv)

Greenpoint, 'Lekker' German Pilsner (NY) (4.9 abv)

Catskill Brewery, 'Twin Mountain' IPA (NY) (6.7 abv)

Catskill Brewery, 'Haines Falls' Sour Cherry (NY) (4.8 abv)

Catskill Brewery, 'John o' the Birds' Hefe (NY) (6.0 abv)

Orchard Hill Cider Mill 'Verde' Medium Dry (NY) (6.8abv)

### CIDER

Orchard Hill Cider Mill 'Verde' Medium Dry (NY) (6.8 abv)

Hudson North Cider Co., Standard (NY) (5.0 abv)

### SAKE

Dassai Blue, Type 50 Dry, Junmai Daiginjo (NY) 16.

### NON/LOW ALCOHOLIC BEER

Brewdog, 'Hazy AF' New England Style Hazy (OH) 9.

Partake Brewing, Peach Gose (Canada) 9.

Atmosphere Brewing, Pils (Germany) 9.

Bravus, American Golden (CA) 9.

### BOTTLES & CANS

Founders, KBS Imperial Stout (MI) (12.0abv) 13.

Victory, Prima Pils (PA) (5.3 abv) 9.

Five Boroughs Brewing, Tiny Juicy IPA (NY) (4.2 abv) 10.

Hitachino Nest, White Ale (Japan) (5.5 abv) 9.

Bosteels Brewery, Tripel Karmeliet (Belgium) (8.4abv) 11.

Ommegang, Three Philosophers Quadruple Kriek  
(NY) (9.7 abv) 14.

Ommegang, Witte (NY) (5.2 abv) 10.

Greenpoint, Purgatory IPA (NY) (7.0 abv) 11.

Sunday Brewing, Light & Tight (NY) (3.9 abv) 9.

Drowned Lands, Gather House Wit (NY) (4.8 abv) 9.

Glutenberg, Gluten Free Pale Ale (CA) (5.5 abv) 9.

## SPECIALTY COCKTAILS

EL VAMPIRO *jalapeno-infused tequila, Aperol, ginger beer,  
taekyung salt*

TATTOOED GENIUS *Taconic Distillery bourbon, Del  
Ciclista amaro, sweet vermouth, Luxardo apricot liqueur,  
lemon*

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

CHANGING SEASONS *Neversink gin, Genepy,  
grapefruit, cucumber water, coriander salt*

PRICKLY PEAR MARTINI *Union Grove Vly Creek  
vodka, pear puree, cinnamon, cloves, star anise*

HEMINGWAY DAQUIRI *Street Pumas rum, grapefruit,  
Maraschino cherry liqueur, lime*

ABSINTHE MINDED *Delaware Phoenix Blues Cat  
absinthe, chamomile, rosehips, D'Amante amaro, pineapple*

ST. BOHEMIA *prosecco, St. Germain elderflower liqueur,  
Dubonnet Rouge, chamomile, thyme, lime*

*All Specialty Cocktails 16. each*

## WINES BY THE GLASS

ASLINA, SAUVIGNON BLANC *South Africa '22 15.*

JAX VINEYARDS, CHARDONNAY *CA '21 15.*

HERMANN WIEMER, DRY RIESLING *NY '21 14.*

VALDONICA, VERMENTINO *Italy '20 15.*

CUVEE CONTESSA, PROSECCO *Italy NV 14.*

DECODED PINOT NOIR *CA '18 15.*

OAK FARM VINEYARDS, CABERNET  
SAUVIGNON *CA '22 16.*

CHATEAU TIRE PE DIEM, BORDEAUX *France  
'21 14.*

SOLAR DEL ALMA, MALBEC *Argentina '22 14.*

MILENRAMA, RIOJA RESERVA *Spain '18 15.*