



Our philosophy is simple: *to showcase a beverage menu that offers accessible, hand-crafted libations that possess amazing quality at terrific value.*

Sure, we may never achieve awards for the country's largest list, or the most exclusive wine cellar, but we prefer it that way. We offer our deepest apologies to any wine snobs whom we may have offended in our quest for value and fun.

Please feel free to ask for our assistance in guiding you with your selection. Cheers!

APERTIF

**Lillet Rouge/Blanc
Ricard
Pimms/Cynar
Campari
Pernod
Fernet Branca**

**Locally Crafted Absinthe:
Meadow of Love
Walton Waters**

BUBBLY

**Veuve Cliquot, Yellow Label, NV France (375 ml)
© Torello, Cava, Brut, Reserva, Special Edition, Spain
Bourrasque, Brut, France NV
Mionetto, Prosecco Treviso DOC (187 ml)
Bollinger, Special Cuvee, France
Pannier, Selection Brut, France
Valdobbiadene, Il Faggeto, Prosecco**

BOTTLE

**40.
68.
24.
10.
135.
58.
35.**

FROSTY BREWS

New York

Catskill Brewery, Freak Tractor (Livingston Manor) <i>a wonderful 'wild ale' with soft fruit and easy appeal</i>	9. draft
Catskill Brewery, Nightshine, Black Lager (Livingston Manor) <i>full-flavored for chilly Catskill nights</i>	8. draft
West Kill Brewing, Lean-to Double Imperial IPA (West Kill) <i>hoppy, piney, fruity and yummy</i>	9. draft
West Kill Brewing, Leona Saison (West Kill) <i>great session style ale made 'down the road a bit'</i>	8. draft
West Kill Brewing, Dark Hollow, Chocolate Porter (West Kill) <i>grassy, clean malts – easy sipper at 4.9% abv</i>	8. draft
Keegan Ales, 'Mother's Milk' Stout (Kingston) <i>creamy milk stout with hints of oatmeal & chocolate</i>	8. draft
Olde Saratogo, Premium Lager (Saratoga) <i>American style lager with grassy notes</i>	8. draft
Keegan Ales, 'FUN' single hop IPA (Kingston) <i>nuances of pine and citrus</i>	7.
Keegan Ales, 'Joe Mama's Milk' Coffee Stout (Kingston) <i>super easy going down! Rich coffee notes</i>	8.
Ommegang, 'Three Philosophers' (Cooperstown) <i>cherry ale with brown sugar and dark fruit nuances</i>	9.
Ommegang, Fruition (Cooperstown) <i>Belgian style seasonal – with notes of kiwi, mango & passionfruit</i>	8. draft
Peekskill, Simple Sour (Peekskill) <i>tart, unripened fruits, with pleasantly crisp finish</i>	8. draft
Butternuts Brewery, Moo Thunder (Garrettsville) <i>malty, roasted stout with caramel & cocoa notes</i>	7. Can
Smuttynose, Robust Porter (NH) <i>full bodied – well balanced malt and hops, notes of coffee and chocolate</i>	7.
Newburgh Brewing Co., 'Checkpoint Charlie' Berliner Weisse (Newburgh) <i>light bodied – tart and lemony</i>	7. can

Domestic

Bell's Brewery, Expedition, Imperial Stout (MI) <i>a huge malt bodies with chocolate + dark fruits</i>	8.
Stoudts, Fat Dog Imperial Oatmeal Stout (PA) <i>assertive hops, roasted malts, coffee finish</i>	8.
Lakefront Brewery, Inc, New Grist (WI) <i>gluten-free faint aromas of honey + apples.</i>	7.

International

Duvel (Belgium) <i>bottle conditioned - aromatic, enticing and beguiling – true classic Belgian brew</i>	8.
Bitburger, Premium Pils (Germany) <i>slightly floral hops + malty notes – crisp and clean throughout</i>	7.
Collective Arts, State of Mind Session IPA (Canada) <i>complex citrus, dry-hopping, drinkable</i>	7.50 16 oz can
Franziskaner, Wheat (Germany) <i>malt and banana notes abound!</i>	7.
Sam Smith's Nut Brown Ale (England) <i>notes of almonds, toffee and caramel</i>	7.50

Cider

Embark Cider, Old Marauder (Williamson, NY) <i>dry honeycrisp apple flavor and mild tartness</i>	7.
Naked Flock, Dry Cider (Warwick, NY) <i>tart apples – not too sweet</i>	8. draft

Non-alcoholic

Marsha: <i>hibiscus tea muddled orange, cardamom, touch of honey</i>	7.
Jan: <i>Ginger beer, cucumber water, fresh grated ginger, lime</i>	7.
Cindy: <i>Migliorelli Farm apple cider, spiced berries, club soda</i>	7.
Erdinger NA, (Germany)	5.
Reeds Ginger Beer, (California) <i>a Jamaican style ginger beer</i>	5.

VERY LIMITED INVENTORY

WHITE

\$55 Ten Acre, Santa Lucia Highlands, California '13 [limited, green apples, tropical fruit]

\$24 Hacienda del Carche, Jumilla Taus, Sauvignon Blanc/Macabeo, Murcia, Spain '15
[floral, grapefruit flavor with pronounced acidity]

\$36 Broadside, Wild Ferment, Chardonnay, San Lucas, California '15 [pineapple, papaya, stony minerality]

\$44 Ryan William Vineyard, Riesling, Finger Lakes, NY '12 [nectarine, minerals, bright]

\$95 Jean-Michel Gaunoux, Meursault, France '11 [citrus, honey, hazelnut]

\$28 Lamoreaux Landing, Chardonnay, Finger Lakes, NY '14 [unoaked, fresh-cut green apple, lemon, vanilla]

RED

Ⓒ **\$90 Tara Atacama, Pinot Noir, Huasco Valley, Chile '12** [strawberry, caramel, 90 pts.]

Ⓒ **\$72 Campi Nuovi Montecucco, Rosso, Italy '10** [blackberry, pepper, carob]

\$95 Olivi Vineyards, Tempore (60% merlot/40% Cabernet), Tuscany '07 [blackberry, fresh tobacco, vanilla, 92 pts. WS]

ROSE

\$32 Lamoreaux Landing, Dry Rose, Finger Lakes, NY '15 [berries, blossoms, honeydew]

\$30 Villa Bellangelo, Merlot Dry Rose, Seneca Lake, NY '16 [hint of young strawberries + cream]

VERY LIMITED INVENTORY

Ⓒ organic / certified biodynamic / sustainable practices

11/30/2017

WHITE

riesling and such

- \$27 Lamoreaux Landing, Semi-Dry Riesling, Finger Lakes, NY '14 [honey, bright apples]
- \$35 Schieferkopf, Sylvaner, Alsace, France '11 [citrus, eucalyptus, floral]
- \$40 Anselman, Riesling Kabinett, Pfalz, Germany '12 [guava, white flowers, mango]
- \$26 Villa Bellangelo, Dry Riesling, Seneca Lake, NY '14 [green apple, lime, young pear]

crisp and light

- \$31 Sella e Mosca, 'La Cala' Vermentino, Sardegna, Italy '15 [minerals, melon, wild thyme]
- @ \$32 Indaba, Sauvignon Blanc, South Africa '15 [pineapple, lemon-lime, mango, green fig]
- \$44 Domaine Bailly-Reverdy 'Chavignol', Sancerre, Loire, France '14 [citrus, honeysuckle, sweet pear]
- \$29 Domaine Paul Buisse, Touraine, France '16 [exotic fruits, peach, balanced acidity]
- @ \$59 Alphonse Mellot, Sancerre Blanc La Moussiere, Loire, France '16 [gooseberries + citrus]
- \$46 Kellerei – Cantina, Andrian, Floreado, Sauvignon Blanc, Terlano, Italy '16
[elegantly floral with elder blossoms and ripe fruit]
- \$33 Chateau Les Clauzots, Graves, Semillon/Sauvignon Blanc, France '15 [passion, grapefruit, apricot]

smooth sippers

- \$25 Casa Montes Bodegas Y Vinedos, Ampakama Viognier, San Juan, Argentina '15
[spicy fruit, apricots, peaches]
- \$34 Remo Farina, Bianco di Custoza, Veneto, Italy '15 [golden apples, pears, fresh fruit]
- \$34 Landhaus Mayer, Gruner Veltliner, Niederosterreich, Austria '16 [tropical pepper spiciness, crisp and lush]

bold and beautiful chardonnays

- \$135 Domaine Roger Belland, Chassagne Montrachet, 1er Cru Morgeot Clos Pitois, France '11 [exotic fruits, dried apricot, flint]
- \$33 Paris Valley Road, Chardonnay, California '14 [pear, lemon, vanilla, white flowers]
- \$51 Domaine Jean-Claude Courtault, Chablis, France '14 [pear, apples, stone minerality]

ROSE

- \$27 Tank Garage Winery, 'Stars Like Ours', California '16 [watermelon, mint, white peaches]

@ organic / certified biodynamic / sustainable practices

RED

lovely and versatile pinot noir

\$38 Francis Ford Coppola, 'Diamond Collection' California '14 [cherry, cloves, lavender]

\$60 Cristom, Willamette, Mt. Jefferson Cuvee, Oregon '13 [floral, austere, dried rose, berry]

\$44 Lamoreaux Landing, Finger Lakes, New York '13 [orange peel, cherries, chocolate]

\$54 Fess Parker, Sta. Rita Hills, California '13 [spice, cranberry, light blueberry and strawberry]

\$66 Domaine Dubuet-Monthelie, 'Les Gamets', Burgundy, France '14 [truffle, earth, cherry]

© **\$49 Benton Lane, Willamette Valley, Oregon '13** [black cherry, cola, rose petals]

\$51 Domaine Jessiaume, Santenay Clos Du Close Genet, France '15 [cherries + raspberries]

accessible and charming

\$47 Jax Vineyards, Y3 Taureau, Napa, California '14 [cherry, mocha, anise]

\$50 Pietro Cassina, Nebbiolo, Coste Della Sesia, Piedmont, Italy '10 [cherries, forest fruits, crushed spices]

\$30 Esser Vineyards, Merlot, California '13 [plum, raspberry, vanilla]

© **\$38 Domaine de Saint Siffrein, Cotes du Rhone, Villages, France '14** [spice, complex, dark fruit]

nice with spice

\$40 Quinta de Terrugem, Alentejo, Portugal '11 [jam, chocolate, smoke]

\$42 Vina Coterro, Rioja Crianza, Spain '12 [cherry, raspberry, coconut]

\$31 Remolinos Vineyard, Finca Decero, Malbec, Mendoza, Argentina '15 [black plum, dark cherry, licorice]

king of all grapes: cabernet

\$52 Bartinney Helshoogte, Stellenbosch, South Africa '11 [red cherry, blackcurrants, chocolate]

\$40 Kymar Farm Winery, Charlotteville, NY '15 [black cherries, pepper, smoky apple]

\$55 Hunt & Harvest, Napa Valley, California '15 [plum, dark cherry, chocolate]

\$39 True Myth, Paso Robles, California '14 [blackberry, pepper, cocoa, caramelized oak]

\$60 Molly Dooker, Maitre D', Cabernet Sauvignon, McLaren Vale, Australia '16 [cherry, strawberries, black currants]

big and beautiful

\$55 Antiche Terre, Amarone della Valpolicella, Veneto '14 [prunes, berries, oak]

\$46 Napoleone Vineyard, Punt Road, Shiraz, Yarra Valley, Australia '13 [cherry-plum fruit, boysenberry, violet]

© **\$42 Chateau Maison Blanche, Medoc, France '11** [plums, dark chocolate, toasted oak, 90 pts.]

\$81 Clos des Brusquieres, Chateauneuf-du-Pape, Rhone Valley, France '13
[peppery cherries, red currant, floral, leather]

\$60 Molly Dooker, The Boxer, Shiraz, McLaren Vale, Australia '16 [plums, blackberry, anise]

\$45 Villa Sparina, Barbera Del Monferrato DOC, Piedmont, Italy '15 [dark berries, juicy raspberry, fresh + soft palate]

BY THE GLASS

Bubbly

\$11. Mionetto, Prosecco Treviso DOC (187 ml)

Whites

\$10. Lamoreaux Landing, Semi-Dry Riesling, Finger Lakes, NY '15
\$11. Sella e Mosca, 'La Cala', Vermentino, Sardegna, Italy '15
\$11. HarborTown, Sauvignon Blanc, Marlborough, New Zealand '15
\$10. Paris Valley Road, Chardonnay, California '14

Rose

\$11. Lamoureux Landing, Dry Rose, Finger Lakes, NY '16

Reds

\$13. Francis Ford Coppola, Diamond Collection, Pinot Noir, CA '15
\$11. Cartuxa, Eugenio de Almeida, Portugal '15
\$12. Mendoza Vineyards, '1907', Argentina '13
\$13. Tonel 46, Cabernet Sauvignon, Reserve, Argentina '14

APERTIF/DIGESTIF

Lillet Blanc/Rouge
Fernet Branca
Chartreuse Green/Yellow
Pernod
Campari
Aperol
Ricard

GIN

Seagrams
Hendricks
Curious Gin*
Tanqueray
Bombay Sapphire

TEQUILA

Espolon Blanco
Avion
Patron Silver
Patron xo Cafe
Casa Noble Anejo

VODKA

Tito's handmade Vodka
Grey Goose
Ketel One
Vly Creek Vodka* (NY)
Bootlegger* (NY)

** indicates distilled locally*

RUM

Captain Morgan
Meyers
Bacardi Silver
Goslings Black Seal
Diplomatico Reserva
Mount Gay
Appleton Estate Signature Blend

BOURBON/RYE/WHISKEY

Most Righteous Bourbon*
Maker's Mark
Widow Jane 10yr
Basil Hayden, single batch
Buffalo Trace
Delaware Phoenix *
Rye Whiskey
Bourbon

Coppersea Raw Rye*
Bulleit - Rye
Catskill Straight Rye*
Whistle Pig 10yr Straight Rye
Buckwheat whiskey*
Rittenhouse Rye
Basil Hayden Rye

Good Deed Wine

Ask about our Good Deed wine selection for the evening. A portion of every glass sold goes to hurricane relief efforts in Puerto Rico

\$13

LIQUID DESSERTS

Sweet Wines

	<i>glass</i>
Fattorie Parri, Vin Santo del Chianti Montespertoli, Riserva '98	15.
Heidi Schrock, Ruster Ausbruch, On the Wings of Dawn '10	17.
Heidi Schrock, Weinbauerin in Rust, Beerenauslese 'Selektion'	23.
Oremus, Tokaji, Late Harvest, Hungary '13	17.
🍷 Txakolina, Bizkaiko, Arima, Spain '11	15.
Sablettes, Sauternes, Barsac, France '11	16.
Weinsut Martin Nigl, Gruner Veltliner, Kremstal, Austria	16.
14 Hands, Moscato, Washington, '14	7.

Fortified Wines

Pocas 10 year Tawny Port	12.
Cockburn's 20 Year Old Tawny Port	15.
El Maestro Sierra Amontillado 12 year/ Fino	17./11.

Grappa and Eau de Vie

Alexander, Grappa	9.
Bosco Monte, Vecchio Grappa (NY)	18.
Hans Reisetbauer, Carrot eau de vie (Austria)	19.

Cognac, Armagnac, Rum and Calvados

Saint Vivant, Armagnac VS	17.
Hine Rare VSOP Cognac	16.
Remy Martin VSOP	16.
Busnel, Fine Calvados, Pays D' Auge	17.
Diplomatico Rum Reserva	13.
Mery-Melrose Organic cognac VSOP	18.

Cordials

Grand Marnier	12.
Sambuca d'Abruzzo/Paolucci Black	11.
Frangelico, B&B, Benedictine, Disaronno, Drambuie, Baileys, Kahlua	12.
KAS, spiced honey liqueur (NY)	10.

Single Malt

Macallan, 10 year	14.
Whistle Pig, 10 year Straight Rye	17.
Oban, 14 year	16.
The Yamazaki, 12 year, (Japan)	23.
Auschentoshan	17.

Limited Release

Glenlivet 18 year	24.
Scapa, The Orcadian, Skiren	18.
Whistle Pig, 12 year Old World	21.
Glenfiddich, 18 year	25.
Glenlivet Founder's Reserve	14.

PREMIUM HAND-BLENDED, ORGANIC LOOSE TEAS

pot of tea (serves 1-2 people) \$4

Certified Biodynamic Green Tea with Ginger

a perfect little lift with the addition of organic ginger root

Certified Organic Earl Grey

a blended organic black tea scented with bergamot oils

Hot Cinnamon

a blended organic black tea with intense cinnamon – perfect after dinner

Jasmine Tea

jasmine blossoms infused w/ black tea

Mango Cooler

a blended organic black tea with mango

Asaam Banaspaty Organic Black Tea
strong tea from centuries old estate in India

Organic Vanilla Chai

malty black tea with vanilla and chai flavors

DECAFFEINATED TEAS

Certified Biodynamic Chamomile

soothing and floral

Organic Egyptian Peppermint

the Nile meets the Catskills in this mild and fragrant tea, naturally caffeine free

Organic Decaffeinated Black Tea

robust and balanced without the kick of caffeine

Organic Honeybush

smooth, sweet, full bodied, and naturally caffeine free

SPECIALTY COCKTAILS

\$14. each

Tattooed Genius

Delaware Phoenix rye, Luxardo apricot liqueur, Carpano Antique sweet vermouth, lemon bitters

Prickly Pear

house pear-infused vodka, housemade pear syrup, star anise, orange peel

Holiday Cheer

Fig-infused Vly Creek vodka, pomegranate juice, ginger syrup, Lucano Amaro, lemon

La Voglia Bella

Brachetto d'Acqui, St. Germain elderflower liqueur, spiced blackberries, lemon

Cranberry Ginger Bliss

Curious gin, housemade cranberry-ginger-juniper shrub, lemon

El Vampiro Macho

House-infused charred jalapeno tequila, Aperol, ginger beer, grilled orange, cardamom salt

The Orchard

Migliorelli Farm cider, Catskill Distillery's Most Righteous bourbon, cinnamon, cardamom, vanilla bean, honey and lemon, *served Hot or Cold*

NONALCOHOLIC COCKTAILS

\$7 each

Marsha

hibiscus tea, muddled orange, cardamom, touch of honey

Jan

ginger beer, cucumber water, fresh grated ginger, lime

Cindy

Migliorelli Farm apple cider, spiced berries, club soda