



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

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

### **BUBBLY**

**Bourrasque, Brut, France NV  
Tutela, Prosecco Treviso DOC (187 ml)  
Bollinger, Special Cuvee, France  
Pannier, Selection Brut, France  
Mercat, Cava, Brut, Catalonia, Spain  
Rivarose, Rose Brut, France**

### **BOTTLE**

**24.  
11.  
135.  
58.  
32.  
33.**

# FROSTY BREWS

## *New York*

Catskill Brewery, FreakTractor Wild Ale (West Kill) <i>unique combo of earth and tropical fruits</i>	9. draft
Catskill Brewery, Ball Lightning Pilsner (Livingston Manor) – <i>a perfect summer sipper</i>	8. draft
West Kill Brewing, 'Dry Brook' Grisette (West Kill) <i>Belgian-y session ale, malty, refreshing-barrel aged</i>	9. draft
West Kill Brewing, American Corn Lager (West Kill) <i>crisp, light, made with local Iroquois white corn</i>	9. draft
West Kill Brewing, Apiary IPA (West Kill) <i>brewed with Catskill Mountain wildflower honey</i>	8. draft
Keegan Ales Brewery, 'FUN' IPA (Kingston) <i>single hop IPA with citrus and pine and tropical fruits</i>	7.
Keegan Ales, Mother's Milk Stout (Kingston) <i>full-flavored stout for chilly Catskill nights</i>	8. draft
Newburgh Brewery, Cream Ale (Newburgh) <i>supremely malty with honey + bready grain</i>	8. draft
Ommegang, 'Three Philosophers' (Cooperstown) <i>cherry ale with brown sugar and dark fruit nuances</i>	9.
Butternuts Brewery, Moo Thunder (Garrettsville) <i>malty, roasted stout with caramel &amp; cocoa notes</i>	7. can
Butternuts Brewery, Pork Slap Pale Ale (Garrettsville) <i>malt nose, crisp and light with a touch of ginger</i>	7. can

## *Domestic*

Troegs Brewing Co., 'Dreamweaver' Wheat (PA) <i>malty and wheaty – with hints of banana and orange</i>	8. draft
Bell's Brewery, Amber Ale (MI) <i>toasted caramel notes, with balanced flavors of citrus and hops</i>	8. draft
Bell's Brewery, Expedition, Imperial Stout (MI) <i>a huge malt bodies with chocolate + dark fruits</i>	8.
Lakefront Brewery, Inc, New Grist (WI) <i>gluten-free faint aromas of honey + apples.</i>	7.
Smuttynose, Robust Porter (NH) <i>full bodied – well balanced malt and hops, notes of coffee and chocolate</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.
Morland Brewery, 'Old Speckled Hen, English Pale Ale (England) <i>lightly toasted malts with toffee</i>	7.
Gaffel Kölsch (Germany) <i>pale, faintly fruity with crisp hop finish</i>	7.
Tripel Karmaliet (Belgium) <i>wheat, oat &amp; barley, complex with a spicy lemony finish</i>	10.

## *Cider*

Shacksbury, Dry Rose Cider (Vermont) <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>grapefruit juice, maple, spicy ancho chile, club soda</i>	7.
Paulaner Weizen-Radler NA (Germany)	5.
Erdinger NA, (Germany)	5.
Fentimans Ginger Beer, (UK)	6.

## VERY LIMITED INVENTORY

### WHITE

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

**\$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]

**\$26 Villa Bellangelo, Dry Riesling, Seneca Lake, NY '14** [green apple, lime, young pear]

**\$40 Anselman, Riesling Kabinett, Pfalz, Germany '12** [guava, white flowers, mango]

### RED

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

**\$60 Waters, Interlude, blend {cab sauvignon, petit verdot, malbec, merlot} Washington, '12**  
[ripe red fruits, spice, boysenberry, versatile]

### ROSE

**\$33 Rivarose, Rose Brut, France** (*bubbly*)

## VERY LIMITED INVENTORY

 organic / certified biodynamic / sustainable practices

# WHITE

## riesling and such

- \$27 Lamoreaux Landing, Dry Riesling, Finger Lakes, NY '16 [honey, bright apples]
- \$35 Schieferkopf, Sylvaner, Alsace, France '11 [citrus, eucalyptus, floral]
- \$26 Villa Bellangelo, Dry Riesling, Seneca Lake, NY '14 [green apple, lime, young pear]
- \$38 Empire Estate, Dry Riesling, Finger Lakes, NY '16 [golden apple, grapefruit, ginger]
- \$32 Red Newt Cellars, Gewurztraminer, Finger Lakes, NY '14 [ripe lychee, lemon peel, honey]

## crisp and light

- \$31 Sella e Mosca, 'La Cala' Vermentino, Sardegna, Italy '16 [minerals, melon, wild thyme]
- Ⓢ \$32 Indaba, Sauvignon Blanc, South Africa '15 [pineapple, lemon-lime, mango, green fig]
- \$29 Domaine Paul Buisse, Touraine, France '16 [exotic fruits, peach, balanced acidity]
- \$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]
- Ⓢ \$42 San Salvatore, Falanghina, Campania, Italy '16 [lemon rind, pink grapefruit, full bodied]
- \$28 Vino Lauria, Grillo, Alcamo, Italy '15 [pineapple, grapefruit zest, sage, mint]
- \$30 Domitia, Picpoul de Pinet, Languedoc, France '16 [spring flowers, melon, stone fruit]

## 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]
- \$35 Coppo, La Rocca, Gavi, Italy '15 [lively fruit, minerals, citrus]
- \$44 Jean-Marc et Romain Pastou, Sancerre, Loire, France '17 [racy minerality, minimal sulphites]

## 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]
- \$55 Ten Acre, Santa Lucia Highlands, California '13 [limited, green apples, tropical fruit]
- \$36 Broadside, Wild Ferment, Chardonnay, San Lucas, California '15 [pineapple, papaya, stony minerality]

## ROSE

- \$39 Henri Bourgeois, La Porte de Caillou, Sancerre Rose, France '17 [fresh ripe fruits, like summer in a glass]
- \$30 Chateau de Flaugergues, Languedoc, France '17 [raspberry, red currants, minerals]

## RED

### lovely and versatile pinot noir

- \$60 Cristom, Willamette, Mt. Jefferson Cuvee, Oregon '13 [floral, austere, dried rose, berry]
- \$66 Domaine Dubuet-Monthelie, 'Les Gamets', Burgundy, France '14 [truffle, earth, cherry]
- \$44 Mouton Noir, "OPP", Willamette Valley, Oregon '16 [floral, peach, tart cherry]
- \$40 Fess Parker, Santa Rita Hills, California '13 [strawberry, spice, cranberry]

### 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]
- \$36 Bricet, Ca Viola, Barbera d'Alba, Piedmont, Italy '14 [sweet spices, flowers, blackberry]

### nice with spice

- \$40 Quinta de Terrugem, Alentejo, Portugal '11 [jam, chocolate, smoke]
- \$42 Vina Coterro, Rioja Crianza, Spain '12 [cherry, raspberry, coconut]
- \$68 Ehren Jordan, "Day", Zinfandel, Sonoma County, California '16 [raspberry, pepper, anise]

### king of all grapes: cabernet

- \$60 Molly Dooker, Maitre D', McLaren Vale, Australia '16 [cherry, strawberries, black currants]
- \$50 Roth Estate, Alexander Valley, Sonoma '15 [mocha, gravel, dark berries, 91 pts WS]
- \$39 True Myth, Paso Robles, California '15 [blackberry, cherry cola, caramelized oak]

### 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.]
- \$72 Sordo, Barolo, Piedmont, Italy '12 [ripe berries, spice, 90 pts.]
- \$89 Domaine LaFond, Chateauneuf du Pape, France '15 [cassis, black cherry, silky]

## BY THE GLASS

### **Bubbly**

\$11. Tutela, Prosecco DOC, Italy (187 ml)

### **Whites**

- \$10. Lamoreaux Landing, Dry Riesling, Finger Lakes, NY '16
- \$11. Sella e Mosca, 'La Cala', Vermentino, Sardegna, Italy '16
- \$11. Ribbonwood, Sauvignon Blanc, Marlborough, New Zealand '16
- \$10. Paris Valley Road, Chardonnay, California '15

### **Rose**

\$11. Lamoreaux Landing, Dry Rose, Finger Lakes, NY '17

### **Reds**

- \$14. Mouton Noir, 'OPP', Pinot Noir, Oregon '16
- \$13. Clos D'Argentine, Malbec Reserva, Argentina '13
- \$11. Cartuxa, Eugenio de Almeida, "EA", Portugal '15
- \$14. Joel Gott, Cabernet Sauvignon, California '15

### **White Sangria**

\$14. white wine, strawberry-infused vodka, peaches & berries

### **APERTIF/DIGESTIF**

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

### **GIN**

Seagrams  
Hendricks  
Curious Gin\*  
Tanqueray  
Plymouth  
Bombay Sapphire

### **TEQUILA**

Espolon Blanco  
Avion  
Patron Silver  
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  
Catskill Straight Rye\*  
Bulleit - Rye  
Catskill Distilling Buckwheat whiskey\*  
Rittenhouse Rye

### **PREMIUM WHISKEY**

Coppersea Raw Rye\*  
Widow Jane 10yr bourbon  
Delaware Phoenix Rye\*  
Baby Hudson Corn Whiskey  
Union Grove Drie Brook Rye

### **Good Deed Wine**

*Ask about our Good Deed wine selection for the evening. A portion of every glass sold goes to 'Christmas Wishes of Ulster County'*

**\$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.
© 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.
Pocas 20-year-Old Tawny Port	16.
El Maestro Sierra Amontillado 12-year/ Fino	17./11.

### *Grappa and Eau de Vie*

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

### *Cognac, Armagnac, Calvados and Rum*

Hine Rare VSOP Cognac	16.
Busnel, Fine Calvados, Pays D' Auge	17.
Domaine de Papolle, VSOP Armagnac	15.
Mery-Melrose Organic cognac VSOP	18.
Diplomatico Rum Reserva	13.

### *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.
Glenfiddich, 12-year	15.
Laphroaig, 10-year, Islay	16.

### *Limited Release*

Scapa, The Orcadian, Skiren	18.
Glenlivet Founder's Reserve	14.
The Yamazaki, 12-year, (Japan)	23.
Auchentoshan, American Oak	17.

## **PREMIUM HAND-BLENDED, ORGANIC LOOSE TEAS**

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

### **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 Hibiscus Tea**

*sweet citrus notes of organic lemon verbena mingled with tart flavors of organic hibiscus*



## **SPECIALTY COCKTAILS**

**\$14. each**

### **Prickly Pear**

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

### **Catskills Mule**

**Catskill's Most Righteous Bourbon, Lockhouse Amaro, Ithaca ginger beer, lime**

### **Brazilian Greyhound**

**Cachaca, grapefruit juice, Pamplemousse rose liqueur, black pepper, club soda**

### **Smokin' On The Porch**

**Catskill Straight Rye Whiskey, smoked lemonade, ancho chile, blueberries**

### **El Vampiro**

**jalapeno-infused tequila, Aperol, ginger beer, grilled orange, lime**

### **Dr. Penny's Good Time Tonic**

**Vly Creek vodka, hibiscus tea, muddled orange, cardamom, wildflower honey**

### **PeekaSangria**

**white wine, strawberry-infused vodka, peaches, raspberries, blackberries, blueberries**

## **NONALCOHOLIC COCKTAILS**

**\$ 7 each**

### **Marsha**

**hibiscus tea, muddled orange, cardamom, touch of honey**

### **Jan**

**ginger beer, cucumber water, fresh grated ginger, lime**

### **Cindy**

**grapefruit juice, maple, ancho chile, club soda**