

TAVERN FARE

WOOD-GRILLED GRASS FED BEEF BURGER

*adirondack sharp cheddar/housemade brioche bun/
tomato-balsamic-onion jam/truffle oil/
local kennebec french fries*

17.

BEER BATTERED ONION RINGS
(FOR TWO) *red curry aioli* 11.

HOUSEMADE PASTRAMI SANDWICH
peasant rye bread/whole grain mustard 18.

BRAISED BEEF SHORT RIB SANDWICH
housemade brioche bun/french fries 17.

CARAMELIZED ONION TART
goat cheese/puff pastry/thyme 12.

FROSTY BREWS

DRAFTS

- West Kill Brewing, MoonFarmer IPA (6.8 abv) 8.
- West Kill Brewing, Tanbark Schwarzbier (4.9 abv) 8.
- West Kill Brewing, 'Nough Said" Pale Ale 8.
- West Kill Brewing, Dark Hollow, Chocolate Porter 9.
- Catskill Brewery, Freak Tractor Wild Ale (6.4 abv) 9.
- Ommegang, Witte Wheat Ale (5.2 abv) 9.
- Ommegang, Rare VOS Amber Ale (4.5 abv) 9.
- Keegan Ales, Mother's Milk Stout (5 abv) 8.
- Keegan Ales, Hudson Lager (4.9 abv) 8.
- Naked Flock, Dry Cider (6.8 abv) 9.

NON ALCOHOLIC

- Erdinger NA (Germany) 5
- Fentimans Ginger Beer (UK) 6.

CIDER

- Naked Flock, Dry Cider (6.8 abv) (NY) 9. draft
- Wolffer Dry Rose Cider (6.9 abv) (NY) 8.

BOTTLES & CANS

- Ommegang, 'Three Philosophers' (9.7 abv) (NY) 9.
- Butternuts, 'Moo Thunder' Stout (4.9 abv) (NY) 7. can
- Sunday Beer Co., Light and Tight (3.9 abv) (NY) 5. can
- Keegan Ales, Joe Mama's Stout (8.0 abv) (NY) 8.
- Gaffel Kolsch (4.8 abv) (Germany) 7.
- Smuttynose, Robust Porter (6.2 abv) (NH) 7.
- Full Sail Brewing Co., Session IPA (4.8 abv) (OR) 7.
- Peekskill, Simple Sour (4.8 abv) (NY) 7. can
- Lakefront Brewery, New Grist (5.1 abv) *gluten-free* (WI) 7.
- Tripel Karmaliet (8.4 abv) (Belgium) 10.
- Flying Dog Brewery, Double IPA (11.5 abv) (MD) 10.
- Bitburger Premium Pils (4.8 abv) (Germany) 7.

SPECIALTY COCKTAILS

TATTOOED GENIUS *Delaware Phoenix Bourbon,
Luxardo Apricot Liqueur, Carpano Antica Sweet Vermouth,
lemon, lemon oil*

CRANBERRY GINGER FIZZ *Vly Creek vodka,
cranberry puree, ginger syrup, lime, club soda*

BROKEN RESOLUTION *Damoiseau VSOP Aged Rum,
Clement Creaole shrubb orange liqueur, smoked lemon juice*
All Specialty Cocktails 14. each

EL VAMPIRO *Jalapeno-infused tequila, Aperol, ginger beer,
lime, grilled orange*

THE ORCHARD *Catskill Distilling Most Righteous
Bourbon, local apple cider, lemon, cinnamon (hot or cold)*

THE HEMINGWAY *Clement rum, Luxardo liqueur,
grapefruit juice, lime*

WINES BY THE GLASS

EMPIRE, DRY RIESLING *Finger Lakes, NY 2017* 13.

SELLA E MOSCA, 'LA CALA', VERMENTINO
Sardegna, Italy 2016 11.

RIBBONWOOD, SAUVIGNON BLANC
Marlborough, New Zealand 2016. 11.

PARIS VALLEY ROAD, CHARDONNAY
California 2015 10.

LAMOUREAUX LANDING, DRY ROSE NY '17 11.

EUGENIO DE ALMEIDA 'EA', Portugal '15 11.

**DOMAINE LEDOGAR, CARIGNAN, LA
MARIOLE, France '17** 13.

MOUTON NOIR, 'OPP', PINOT NOIR OR
2016 14.

BANSHEE, CABERNET SAUVIGNON, California
2016 14.

TUTELA, PROSECCO, 11.