



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

**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)  
Pannier, Selection Brut, France  
Mercat, Cava, Brut, Catalonia, Spain  
Gruet, Blanc de Noirs  
Gruet, Brut  
Il Faggeto, Vino Frizzante, Prosecco**

## **BOTTLE**

**24.  
11.  
58.  
32.  
40.  
38.  
26.**

# FROSTY BREWS

## *New York*

West Kill Brewing, Moonfarmer IPA (West Kill) <i>notes of grapefruit and pine (6.8 abv)</i>	8. draft
West Kill Brewery, Tanbark, Schwarzbier (West Kill) <i>light roasted coffee and chocolate notes (4.9 abv)</i>	8. draft
West Kill Brewery, 'Nough Said', Pale Ale (West Kill) <i>honeydew melon, lemon zest, juicy fruit (4.8 abv)</i>	8. draft
Catskill Brewery, Freaktractor, Wild Ale (Livingston Manor) <i>earthy with hint of tropical fruit (6.4 abv)</i>	9. draft
Catskill Brewery, Wood Fern Blend #2, Sour (West Kill) <i>simply sour – but not overwhelming (5.1 abv)</i>	9. draft
Ommegang Witte, Wheat Ale (Cooperstown) <i>pleasantly light on the tongue with balanced hops (5.0 abv)</i>	9. draft
Ommegang Rare VOS Amber Ale (Cooperstown) <i>beguiling spice and orange blossoms (4.5 abv)</i>	9. draft
Keegan Ales, 'Mother's Milk' Stout (Kingston) <i>creamy stout with hints of oatmeal &amp; chocolate (5.0 abv)</i>	8. draft
Keegan Ales, Hudson Lager (Kingston) <i>light and crisp with mild citrus notes (4.9 abv)</i>	8. draft
Keegan Ales, Joe Mama's Milk (Kingston) <i>espresso creaminess without the bitter, a favorite stout (8.0 abv)</i>	8.
Ommegang, 'Three Philosophers' (Cooperstown) <i>cherry ale with brown sugar and dark fruit nuances (9.7 abv)</i>	9.
Butternuts Brewery, Moo Thunder (Garrettsville) <i>milk chocolate notes and hints of coffee (4.9 abv)</i>	7. can
Peekskill Brewery, Simple Sour (Peekskill) <i>tart fruits, lemon, bready malts (4.8 abv)</i>	7. can
Sunday Beer Co., Light and Tight (Cooperstown) <i>german lager yeast with pilsner hops (3.9 abv)</i>	5. can

## *Domestic*

Lakefront Brewery, Inc, New Grist (WI) <i>gluten-free faint aromas of honey + apples (5.1 abv)</i>	7.
Smuttynose, Robust Porter (NH) <i>well balanced malt and hops, notes of coffee and chocolate (6.2 abv)</i>	7.
Full Sail Brewing Co., EZ IPA (OR) <i>floral notes with Citra and Cascade hops; slightly malty (4.8 abv)</i>	7.
Flying Dog Brewery, Double IPA (MD) <i>caramelized fruits, balanced pinesap hops (11.5 abv)</i>	10.

## *International*

Bitburger, Premium Pils (Germany) <i>slightly floral hops + malty notes – crisp and clean (4.8 abv)</i>	7.
Gaffel Kölsch (Germany) <i>pale, faintly fruity with crisp hop finish (4.8 abv)</i>	7.
Tripel Karmaliet (Belgium) <i>wheat, oat &amp; barley, complex with a spicy lemony finish (8.4 abv)</i>	10.

## *Cider*

Naked Flock, Dry Cider (Warwick, NY) <i>tart apples – not too sweet (6.8 abv)</i>	9. draft
Wolffer, Dry Rose Cider (Bridgehampton, NY) <i>pleasant fruit, bright acidity, crisp (6.9 abv)</i>	8.

## *Non-alcoholic Cocktails*

Marsha: <i>blood orange puree, lime, ginger beer</i>	7.
Jan: <i>cider, spiced honey, lemon</i>	7.
Cindy: <i>cranberry puree, ginger syrup, 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, Chardonnay, California '13** [limited, green apples, tropical fruit]

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

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

 **\$39 Bassermann-Jordan, Riesling, Pfalz, Germany '17** [white peaches, fresh pear, bright]

**\$46 Kellerei – Cantina, Andrian, Floreado, Sauvignon Blanc, Terlano, Italy '16**

[elegantly floral with elder blossoms and ripe fruit]

### RED

**\$42 Fattoria il Colle, Chianti Superiore, Italy '13** [cherry, hazelnut, clove]

**\$46 Au Bon Climat, Santa Barbara County, California '16** [strawberries, blackberries, anise]

**\$68 Ehren Jordan, "Day", Zinfandel, Sonoma County, California '16** [raspberry, pepper, anise]

## VERY LIMITED INVENTORY

 **organic / certified biodynamic / sustainable practices**

 **natural wine / no added sulfites**

# WHITE

## bright and breezy

- \$38 Empire Estate, Dry Riesling, Finger Lakes, NY '16 [golden apple, grapefruit, ginger]
- \$26 Bellangelo, Dry Riesling, Seneca Lake, Finger Lakes, NY '14 [green apple, pear, lime]
- \$45 Donnhoff Estate, Riesling, Hahe, Germany '17 [vibrant white peach, ripe apple]
- Ⓢ \$39 Bassermann-Jordan, Riesling, Pfalz, Germany '17 [white peaches, fresh pear, bright]
- \$32 Red Newt Cellars, Gewurztraminer, Finger Lakes, NY '14 [ripe lychee, lemon peel, honey]
- \$30 Domitia, Picpoul de Pinet, Languedoc, France '16 [spring flowers, melon, stone fruit]
- \$22 Quinta de Ferro, Vinho Verde, Portugal '16 [fizzy and fresh, citrus, minerality]

## crisp and zippy

- \$31 Sella e Mosca, 'La Cala' Vermentino, Sardegna, Italy '16 [minerals, melon, wild thyme]
- \$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]
- Ⓢ \$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]

## 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]
- \$35 Coppo, La Rocca, Gavi, Italy '15 [lively fruit, minerals, citrus]
- \$44 Jean-Marc et Romain Pastou, Sancerre, Loire, France '17 [racy minerality]
- 🍃 \$40 Porta del Vento, Catarratto, Sicily, Italy '17 [ripe tropical fruit, thyme, anise]

## bold and beautiful chardonnays

- \$33 Paris Valley Road, Chardonnay, California '14 [pear, lemon, vanilla, white flowers]
- \$36 Broadside, Wild Ferment, Chardonnay, San Lucas, California '15 [pineapple, papaya, stony minerality]
- \$55 Ten Acre, Chardonnay, California '13 [limited, green apples, tropical fruit]

# ROSE

- \$30 Chateau de Flaugergues, Languedoc, France '17 [raspberry, red currants, minerals]
- \$30 Lamoreaux Landing, Dry Rose, Finger Lakes, NY '17 [strawberry, melon, blossom]

# RED

## lovely and versatile pinot noir

- \$60 Cristom, Willamette, Mt. Jefferson Cuvee, Oregon '15 [floral, austere, dried rose, berry]
- \$44 Mouton Noir, "OPP", Willamette Valley, Oregon '17 [floral, peach, tart cherry]
- \$46 Au Bon Climat, Santa Barbara County, California '16 [strawberries, blackberries, anise]
- \$77 Domaine Philippe Livera, Cote de Nuits-Villages, France '15 [juicy berries, earth, plum]
- \$63 Anthill Farms, Anderson Valley, Sonoma CA '16 [cherry, mushrooms, plum, spice]

## accessible and charming

- \$47 Jax Vineyards, Y3 Taureau, Napa, California '14 [cherry, mocha, anise]
- \$50 Pietro Cassina, Nebbiolo, Coste Della Sesia, Piedmont, Italy '11 [cherries, forest fruits, crushed spices]
- \$50 Hermann J. Wiemer Vineyard, Cabernet Franc, Seneca Lake, Finger Lakes, NY '17 [bramble fruit, soft tannins, black pepper]
- 🍷 \$48 Domaine Padié, Petit Taureau, Languedoc, France '17 [vibrant fruits, balanced]
- 🍷 \$40 Clos des Mourres, NoVice, Rhone, France '17 [natural wine, ]
- 🍷 \$36 Domaine Ledogar, Carignan, La Mariole, France '17 [juicy bright fruit, breezy, easy]

## nice with spice

- \$40 Quinta de Terrugem, Alentejo, Portugal '11 [jam, chocolate, smoke]
- \$68 Ehren Jordan, "Day", Zinfandel, Sonoma County, California '16 [raspberry, pepper, anise]
- \$40 Paul Dolan, Zinfandel, Mendocino County, CA '15 [cracked peppercorn, marmalade]
- 🍷 \$45 Domaine de Saint Siffrein, Cotes du Rhone Villages, France '16 [black fruits, spice, supple tannins]
- 🍷 \$49 Alfred & Léon, Les Vignes Herbel, France '17 [natural wine, old vines, 50% Cab Franc, 50% Cab Sauv, blackberry jam]

## pure cabernet

- \$39 True Myth, Paso Robles, California '15 [blackberry, cherry cola, caramelized oak]
- \$36 Subsoil, Horse Heaven Hills, Washington '16 [black fruit, baking spices, complex]
- \$44 Banshee, Paso Robles, California '15 [inky deep hue, blackberries, vanilla]

## big and beautiful

- \$55 Antiche Terre, Amarone della Valpolicella, Veneto '15 [prunes, berries, oak]
- 🍷 \$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]
- \$42 Fattoria il Colle, Chianti Superiore, Italy '13 [cherry, hazelnut, clove]
- \$80 Cain Concept, 'The Benchyard', Napa CA '09 [stewed plums, earth, unami, leather]
- 🍷 \$65 Bressler, Young Vines, Napa, CA '14 [black cherry compote, cinnamon, cocoa]
- \$55 Chateau Bel Air Gloria, Haut Médoc, France '15 [black plums, refined tannins, 92 pts]

## BY THE GLASS

### **Bubbly**

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

### **Whites**

\$13. Empire Winery, Dry Riesling, Finger Lakes, NY '17

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

### **Reds**

\$14. Mouton Noir, "OPP", Willamette Valley, Oregon '17

\$13. Clos D'Argentine, Malbec Reserva, Argentina '13

\$11. Cartuxa, Eugenio de Almeida, "EA", Portugal '15

\$14. Banshee, Cabernet Sauvignon, Paso Robles, California '15

### **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

House-infused grilled jalapeño

### **VODKA**

Tito's

Grey Goose

Ketel One

Vly Creek\* (NY)

Bootlegger\* (NY)

Purus Organic

House-infused wild strawberry

*\* indicates distilled locally*

### **RUM**

Captain Morgan

Appleton Estate Signature Blend

Rhum J.M.

Bacardi Silver

Goslings Black Seal

Diplomatico Reserva

Clement Agricole

### **BOURBON/RYE/WHISKEY**

Most Righteous Bourbon\*

Maker's Mark

Catskill Straight Rye\*

Bulleit - Rye

Catskill Distilling Buckwheat whiskey\*

Rittenhouse Rye

### **Good Deed Wine**

*Ask about our Good Deed wine selection for the evening. A portion of every glass sold goes to 'Family of Woodstock'*

**\$15**

### **PREMIUM WHISKEY**

Delaware Phoenix Rye\*

Widow Jane 10yr bourbon

## LIQUID DESSERTS

### *Sweet Wines*

	<i>glass</i>
Fattorie Parri, Vin Santo del Chianti Montespertoli, Riserva '98	15.
Donatella Cinelli colombini, Vin Santo del Chianti, D.O.C., Italia '06	16.
Domaine Du Petit Metris, Chenin Blanc, Quarts De Chaume, France '09	18.
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 30-year-Old Tawny Port	20.
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*

H by Hine, 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.
Glenlivet, 12-year	14.
Glenfiddich, 12-year	16.
Laphroaig, 10-year, Islay	16.

### *Limited Release*

Glenlivet Founder's Reserve	14.
The Yamazaki, 12-year, (Japan)	23.
Auchentoshan, American Oak	17.
Glenfiddich 21 year	28.
Scapa, Skiren	20.

## PREMIUM HAND-BLENDED, CERTIFIED ORGANIC LOOSE TEAS

*pot of tea (serves 1-2 people) \$5*

### **Hot Cinnamon**

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

### **Jasmine Tea**

*jasmine blossoms infused w/ black tea*

### **Cranberry Pear Smash**

*green & white tea w/ notes of hibiscus, apple and  
orange zest*

### **Biodynamic Green Tea with Ginger**

*a lively and distinct biodynamic Darjeeling green  
tea with organic ginger pieces*

### **Mango Madness**

*a blended organic black tea with mango*

### **Earl Grey**

*a blended organic black tea scented with  
bergamot oils*

### **Vanilla Chai**

*malty black tea with vanilla and chai flavors*

### **Black Pu-Erh**

*complex, rich, earthy flavor*

### **Lady Marmalade**

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

## DECAFFEINATED TEAS

### **Certified Biodynamic Chamomile**

*soothing and floral*

### **Meeting of the Mints**

*sweet notes of spearmint meeting cooling notes  
of peppermint, balanced hibiscus*

### **Purple Tulsi**

*slightly spicy and peppery with cinnamon notes;  
aka Krishna Tulsi, prized for reducing stress  
while increasing energy*

### **Decaffeinated Black Tea**

*robust and balanced without the kick of caffeine*

### **Black Currant Tisane**

*addictively piquant and fruity notes of  
blackcurrant, elderberry, hibiscus, and rosehip*

### **Cinnamon Vanilla Rooibos**

*smooth, full body, and silky flavors of vanilla and  
spice notes of cinnamon; dessert in a cup!*

### **Golden Milk**

*~~cardamom, ginger, clove, cinnamon, turmeric~~  
steeped in steamed milk  
a truly vibrant infusion!  
(temporarily out of stock)*



## SPECIALTY COCKTAILS

\$14. each

### **Mother in Law Punch**

Appleton Estate rum, fresh orange juice, lemon, lime, NY maple syrup, mint

### **Prickly Pear**

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

### **Cranberry Ginger Fizz**

Vly Creek vodka, cranberry puree, ginger syrup, lime, club soda

### **Already Broken Resolution**

Damoiseau VSOP Aged Rum, smoked lemon juice, Clement Creole shrubb orange liqueur

### **The Orchard (served hot or cold)**

Catskill Distillery's Most Righteous bourbon, Migliorelli Farm cider, honey, apple bitters, cinnamon

### **El Vampiro**

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

### **The Hemingway**

Clément Rum Agricole, Luxardo liqueur, grapefruit juice, lime

### **Tattooed Genius**

Delaware Phoenix bourbon, Luxardo, Apricot Liqueur, Carpano Antica sweet vermouth, lemon, lemon oil

## NONALCOHOLIC COCKTAILS

\$7 each

### **Marsha**

blood orange puree, lime, ginger beer

### **Jan**

cider, spiced honey, lemon

### **Cindy**

cranberry puree, club soda, ginger syrup

