PEEKAMOOSE

INFO@PEEKAMOOSERESTAURANT.COM 845-254-8118 FOR TAKE OUT / 845-254-6500 FOR RESERVATIONS

FOR THE SAFETY OF OUR TEAM, PLEASE WEAR A MASK WHEN APPROACHING TAKE OUT WINDOW. WINDOW OPEN FROM 5PM TO 10PM.

STARTERS

Summer Corn Chowder, fingerling potatoes, tarragon (vegan) $11.

Chilled Cucumber & Almond Gazpacho, compressed watermelon (vegan) $12.

Elote: fresh NY corn, lime, cilantro, chipotle, queso fresco $8.

Housemade Charcuterie Board: pork + garlic terrine/grass-fed pastrami/chicken liver paté $22.

Roasted Beet 'Tartare', micro arugula, caperberries $14.

Edamame, olive oil, sea salt (vegan) $7.

Caramelized Vidalia Onion Tart, goat cheese, thyme, puff pastry $12.

12-ingredient Chopped Salad *(romaine, boston bibb, mesclun, plum tomatoes, red onion, applewood bacon, feta, cucumbers, chickpeas, kalamata olives, celery, fresh herbs, shallot vinaigrette)* $13.

Mesclun Green Salad, shallot vinaigrette, herbs (vegan) $8.

Arugula Salad, New York peaches, goat cheese, red onion, toasted pistachios $13.

Wood Grilled Octopus, housemade chorizo, almond romesco, watercress, olive oil $17.

Crispy Fried Fresh Clams, caperberry remoulade, lemon $14.

MAINS

Housemade Spaghetti, basil & toasted walnut pesto, roasted tomatoes, ricotta salata $21.

Wild Mushroom Risotto, white truffle oil, parmesan $20.

Housemade Gnudi, fresh tomato puree, toasted pignoli, pecorino romano $21.

Oven Roasted Hudson Valley Fishery's Steelhead Trout, zucchini confit, plum tomato water $29.

Seared Tuna, heirloom tomato tartare $31.

Crispy Buttermilk Fried Snowdance Farm Chicken, mashed potatoes $22.

Wood Grilled Loin of Pork, roasted cauliflower, Migliorelli Farm carrots + parsnips $26.

Wood Grilled Sirloin with sauce au poivre, local green beans $34.

Wood Grilled (grass-fed beef) Burger, Adirondack cheddar, tomato & balsamic onion jam, on housemade brioche bun, with french fries $17.

SIDE DISHES $7 EACH

*** Mashed Potatoes**
*** Grilled Asparagus**
*** Roasted Carrots**
*** French Fries**
*** Roasted Fingerlings**

DESSERTS

Two Jumbo(ish) Chocolate Chip Cookies ($5)
Housemade Ice Cream or Sorbet ($7) flavors spun fresh daily
Fruition Chocolate Pudding with caramel and whipped cream ($9)
Steamed Carrot Cake, cream cheese 'frosting' ($9)
Buttermilk Panna Cotta, fresh berries, wildflower honey ($9)

PEEKAMOOSE

$14 Any Specialty Cocktail ($60 for 750ml unless noted, incl. bag of ice)

COCKTAILS

Blood Orange Margarita
Gran Agave Blanco Tequila, blood orange puree, lime juice, Stirrings natural triple sec

St. Bohemia
Isolation Proof Gin, Bordiga Vermouth bianco, fresh grapefruit juice, cucumber water, fenugreek infused honey

Buena Cara
Mal Bien Mezcal, brewed pu-erh tea, maple, lemon

Aunt Josie's Picnic
Jalapeno-infused tequila, watermelon, lime, celery

Prickly Pear
(not available in 750ml)
House pear infused vodka, housemade pear syrup, star anise, orange peel

Hemingway Daiquiri
White Rum, fresh grapefruit juice, lime juice, maraschino cherry liqueur

Honey Badger
Neversink Gin, KAS Honey Liqueur, cranberry pear tea, cucumber

White Sangria
Vermentino, strawberry-infused vodka, peaches, grapes, summer berries

Aperol Spritz
Aperol, prosecco, club soda, orange

NON ALCOHOLIC

$8 Non-Alcoholic Cocktail

Marsha
Organic ginger lemon mint tea, vanilla-infused honey, lemon, fresh mint

Jan
Watermelon, salted cucumber, lime, club soda

Cindy
Fentiman's ginger beer, peach + raspberry shrub, lime

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BEER

$8/pint, unless noted

Catskill Brewery, Dry - Hopped Foeder (Livingston Manor) ***Oak aged dry hopped sour (6.3 abv)***

Ommegang, Witte (Cooperstown) ***Belgian Style Wheat Beer; coriander, orange peel (5.2 abv)***

Abandoned Hard Cider, Classic (Woodstock) ***tart apple cider (6 abv) ($10)***

West Kill Brewing, Backcountry IPA (West Kill) ***bright and juicy IPA (6.5 abv)***

Upward Brewing Co, Golden Ratio Pale Ale (Livingston Manor) ***easy-going pale ale w/ New Zealand hops (5.4 abv)***

Keegan Ales, Mothers Milk (Kingston) ***dark & decadent stout (5 abv)***

Bottles/Cans

Ommegang, Three Philosophers (NY) ***Belgian quadruple with a touch of cherry (9.7 abv)***	**12.**
Dogfish Head Brewery, SeaQuench Ale (DE) ***easy drinkin' sour beer, notes of lime, coriander (4.9 abv)***	**8.**
Lagunitas, Daytime Session (CA) ***copper color with pine, citrus hops, low abv makes an easy drink (4. abv)***	**8.**
Hudson North Cider Co., Standard Cider (NY) ***crisp, full bodied, small batch cider (5.0 abv)***	**8.**
Dutchess Ales, GB Pale Ale (NY) ***hybrid ale with zesty malts (4.8 abv)***	**8.**
Two Roads Brewery, Lil' Heaven IPA (CT) ***citrusy and piney goodness (4.8 abv) (12 oz. can)***	**8.**
Bells Brewery, Oberon (MI) ***summer wheat beer (5.8 abv) (12 oz. can)***	**8.**

WINE

WHITE

crisp and zippy

$51 Osmote, Riesling, Seneca Lake, New York, '18 [lemon, green grass, white flowers] $14/glass
$44 Sella e Mosca, 'La Cala' Vermentino, Sardegna, Italy '16 [minerals, melon, wild thyme] $13/glass
$46 Kellerei – Cantina, Andrian, Floreado, Sauvignon Blanc, Terlano, Italy '16
[elegantly floral with elder blossoms and ripe fruit]
$35 Koha, Sauvignon Blanc, Marlborough, New Zealand '19 [Lime, Tropical fruit, floral] $11/glass
$54 Dr. Burkin-Wolf, "Wachenheimer", Riesling '17, Pfalz, Germany

smooth sippers

$40 Porta del Vento, Catarratto, Silcily, Italy '17 [ripe tropical fruit, thyme, anise]
$39 Cave de Roquebrun, Saint-Chinian Grand Canal, Roussanne/Grenache Blanc, Languedoc, France '16 [vanilla, honey, stone fruit, ripe apricot]
$32 Evolucio, Furmint, Hungary '17 [apple, nectarine, floral]
$36 Clos des Lunes, Blanche, Bordeaux, France '16 [nectarine, acacia flower, mineral, 93 pts]
$25 Protos, Verdejo, Rueda, Spain '18 [tropical fruits, fennel, newly mown grass]
$49 Nicolas Renaud, Les Grillon, France '18 [no sulfites, green apple, mango, white peaches]
$46 Leon Beyer, Gewurtztraminer, Alsace, France '17 [sustainable, bright acidity, tropical notes]
$74 Domaine des Coltabards, Sancerre, France '17 [cut grass, lemon and tarragon]
$38 Philippe Pibarot, Cante Renard, "Singing Fox", Languedoc-Roussillon, France '18 [cherry, black currant, licorice]

bold and beautiful chardonnays

$40 Paris Valley Road, Chardonnay, California '14 [pear, lemon, vanilla, white flowers] $12/glass
$58 Baileyana, FirePeak, Edna Valley, California '15 [sweet oak, toast, melon, citrus]
$72 Domaine Jean-Claude Courtault, Chablis 1er cru ventou, Burgundy '15 [mineral, quince, vibrant]
$120 Domaine Marc Morey, Chassagne-Montrachet 1er cru, Burgundy '13 [green apple, nougat, brioche, hazelnut]
$140 Domaine Roger Balland, Chassagne-Montrachet, 1er cru, Morgeot Clos Pitois, Burgundy '11 [lemon, vanilla, honeydew]
$75 Les Dolomies, Les Combes, Jura, France '18 [pear, quince, floral, airy]

ROSE

$55. Vetere, Aglianico Rosato, San Salvatore, Italy '19 [red berry, citrus notes, crisp and bright]
$42 L'Escarelle, "June 21st", [grenache, cinsault, caladoc] Provence '19 [strawberries, white peaches, minerals] $12/glass

Natural Wine
Organic/Biodynamic

NATURAL WINES

$81 Clement Baraut, La Lune de Beltaine, Loire Valley, France '18 [mineral, aromatic, citrus]
$55 Podere Giardino, Suoli Cataldi, Malvasia dell' Emilia Bianco, Italy [demi-sec, sparkling, stonefruit]
$48 Osmote, Cayuga white, Finger Lakes, NY [fizzy, crisp, green apple fruit]
$40 Porta del Vento, Catarratto, Silcily, Italy '17 [ripe tropical fruit, thyme, anise]
$44 Château Simian, Atout Rouge, Syrah, Caladoc, Merlot, and Alicante, Rhône Valley, France NV [natural wine, ripe plums, dark cherry] **$13/glass**

RED

lovely and versatile pinot noir

$58 Au Bon Climat, Santa Barbara, California '17 [cherry, lavender, white pepper]
$110 Domaine Philippe Livera, Côte de Nuits Villages, France '16 [plum, baking spice, anise]
$90 Mouton Noir, 'Oregogne', Willamette Valley, OR, '14 [bramble, cherry, minerality]
$48 McFadden Family Estate, Blue Quail, CA '17 [strawberry, raspberry, oak, cola] **$13/glass**

accessible and charming

$50 Osmote Seneca Lake, Cabernet Franc, Finger Lakes, NY '18 [raspberry, cola, black pepper]
$42 Fattoria il Colle, Chianti Superiore, Italy '16 [cherry, hazelnut, clove
$44 Porta del Vento, "Door of the Wind", Maque, Sicily, Italy '16 [violets, herbs, underlying minerality]
$45- Clos de Mourres, "NoVice" Cotes du Rhone, France '18 [plum, floral, tobacco]

nice with spice

$40 Quinta de Terrugem, Alentejo, Portugal '11 [jam, chocolate, smoke]
$44 Château Simian, Atout Rouge, Syrah, Caladoc, Merlot, and Alicante, Rhône Valley, France NV [natural wine, ripe plums, dark cherry] **$13/glass**
$63 Samsara, Syrah, Santa Barbara, California '14 [deep purple, black pepper, violets, black plum]
$52 Domaine Bunan, Mas de la Rouviere, Bandol, France '15 [black currants, violets, 92 pts]
$78 Vina Ardanza, Rioja Reserva, Spain '10 [ripe black cherries, spice, smoke]
$44 Andeluna, Malbec, Medoza, Argentina '18 [floral, red plum, violets] **$12/glass**

pure cabernet

$56 True Myth, Paso Robles, California '16 [dried cherry, azalea, light oak] **$14/glass**
$90 Bressler, Young Vines, Napa, CA '14 [black cherry compote, cinnamon, cocoa]
$65 Roth Estate, Sonoma, California '16 [cherry, wet stone, sweet oak, 91 pts]

big and beautiful

$55 Antiche Terre, Amarone della Valpolicella, Veneto '15 [prunes, berries, oak]
$95 Domaine de Saint Siffrein, Chateanuef du Pape, France '15 [burnt sugar, black pepper, dark ripe fruit]
$75 NV14, Cain Cuvee, Napa, CA '13-14 [ripe strawberries, plum, floral notes]

Orange Wine
Natural Wine
Organic/Biodynamic