

## *Spirits*

*some recommendations for a classic cocktail...*

<b>Whiskey Smash</b> Finger Lakes Distillery rye whiskey, fresh citrus sours	8
<b>Sazerac</b> rye whiskey, absinthe, bitters, and a twist of lemon	9
<b>The Monkey Gland</b> gin, absinthe, fresh squeezed orange juice, grenadine	8
<b>Jinty</b> iced black tea, gin, cranberry juice	7
<b>Martini</b> classic or cosmopolitan or try <b>Appletini</b>	7
<b>White Russian</b> vodka with Kahlua and milk	8
<b>The Juicy Goose</b> Grey Goose vodka + pineapple juice = delicious	8
<b>Salty Dog</b> vodka, grapefruit juice, and a salted rim. Don't like salt? Order a <b>Greyhound</b>	7
<b>Sidecar</b> Cognac, Grand Marnier, and fresh lemon with a sugared rim	9
<b>Dark and Stormy</b> dark rum, Saranac Brewing Ginger Beer, and fresh lime	7
<b>Planter's Punch</b> rum with pineapple and fresh citrus juice	7
<b>Kir Royale</b> New York state sparkling wine and Finger Lakes Distilling Cassis liqueur	8
<b>French 77</b> New York state sparkling wine, elderflower liqueur, fresh lemon	8

## *Wine*

*for a suggested pairing with your menu selection, please ask your server*

**House Wine:** Chardonnay or Cabernet                      full carafe 20                      ½ carafe 10                      glass 4.5

<b>Whites</b>		<b>Reds</b>	
Voga Pinot Grigio	glass 7    bottle 22	Concannon Merlot	glass 7    bottle 22
Heron Hill Riesling	glass 7    bottle 24	Coppola Presents Shiraz	glass 7    bottle 24
Brancott Sauvignon Blanc	glass 7    bottle 26	HobNob Pinot Noir	glass 7    bottle 24
Lamoreaux Landing Dry Riesling	bottle 22	Darcie Kent Cabernet	glass 7    bottle 22
Kendall Jackson Avant Chardonnay	bottle 30	The Crossing Pinot Noir	bottle 20
		Massimo Malbec	bottle 22
		Windsor Sonoma Cabernet	bottle 45

## *Beer*

Labatt, Blue Light, Yuengling, Michelob Ultra, Coors Light, Budweiser, Genny Cream Ale	3.50
Brooklyn Brewery Lager, Saranac Black and Tan, Custom Brewcrafters EPA	4.50
Bear Republic Racer 5 IPA, Rogue Dead Guy Ale	6.00

*22 oz bottles...great for sharing*

<u>Ommegang Brewery, Cooperstown, NY</u>	<u>Southern Tier Brewery, Lakewood, NY</u>
Ommegang Abbey Ale 8.5% abv honey, toffee, chocolate and dried fruit best with savory dishes, roasted meats, cheese, dessert	15      Unearthly Imperial IPA 9.5% abv an uninhibited infusion of hops best with grilled meats, big flavors
Hennepin Farmhouse Saison 7.7% abv warming mix of spicy gingersnap and citrusy hops best with poultry, fish, cheese, spicy dishes	15      Imperial mokah Stout      11.0% abv      15 brewed with coffee and chocolate best with desserts

## *Refresh*

**Iced Tea** lemon or cranberry 3      **Fresh Lemonade** 3      **Soft Drinks** unlimited refills 2  
**Old Fashioned Soda** Saranac Root Beer, Ginger Beer, or Black Cherry 3