

## SPECIALTY COCKTAILS

\$15 EACH

1.

**Albany Distilling Vodka** • Junmai Sake, Pressed Grapes, Lime  
Light yet flavorful, cool, clean & floral

2.

**Greenhook Gin** • Lemon & Soda, Aquafaba, Peychaud's Bitters  
A fresh and aromatic Gin Fizz

3.

**Azteca Azul Tequila** • Grapefruit, Lavender Bitters  
An elegant rendition of the classic Paloma

4.

**Appalachian Gap White Whiskey** • Amaro, Beets & Ginger  
An herbal whiskey sipper with a boozy kick

5.

**Denizen White Rum** • Campari, Luxardo Maraschino, Mint  
A happy blend of sweet, bitter, and all-around refreshing

## MODERN CLASSICS

\$15 EACH

### NEGRONI BIANCO

St. George Bruto Americano, Greenhook Gin, Contratto Bianco

### TRANSATLANTIC AVIATION

Wahaka Mezcal, Crème de Violette, Maraschino, Lemon

### FORAGERS GIN & TONIC

Barr Hill Gin, TomR's Natural Tonic, Basil, Rosemary & Thyme

## LOCAL DRAFT BEER

\$9 12 oz. 🍀 \$12 16 oz.

*Flights of any four selections below are available for \$14*

**Peekskill Brewery** Simple Sour, *Peekskill, NY*

A Light, Refreshing Berliner-Weisse-Inspired Sour (4.5%ABV)

**Catskill** "Ball Lightning" Pilsner, *Livingston Manor, NY*

Clean, Herbaceous Golden Lager (5.5%ABV)

**Other Half** "Forever Ever" IPA, *Brooklyn, NY*

Session IPA with Tropical Fruit & Dank Herbal Notes (4.8% ABV)

**Ommegang** Witte, *Cooperstown, NY*

A Classic Belgian-style Wheat Beer (5.2% ABV)

**West Kill** "Tanbark" Schwarzbier, *West Kill, NY*

Toasty with Malt and Coffee Undertones (4.9% ABV)

**LIC Beer Project** "Silent Vixen" Saison, *Queens, NY*

A Fresh Spring Ale with a Hint of Orange Peel (7.0% ABV)

**Threes Brewing** "Logical Conclusion" IPA, *Brooklyn, NY*

Citrus & Pine Notes with a Pleasantly Bitter Finish (7.0% ABV)

**Carton Brewing Co.** Milk Stout Nitro, *Atlantic Highlands, NJ*

A Dark, Velvety, yet Sessionable Stout (4.1% ABV)

## NON-ALCOHOLIC

### GLASS SIPPER

Bartender's Choice

\$8

### SEEDLIP GARDEN 108

With Fever Tree Tonic

\$10

Cocktails by Kyle Davis