

SPECIALTY COCKTAILS

\$15 EACH

1.

Albany Distilling Vodka • Aperol, Cranberry & Lime, Prosecco
A Refreshing Fall Spritz

2.

Greenhook Gin • Elderflower, Chartreuse, Citrus
An aromatic and herbal elixir

3.

Suerte Blanco Tequila • Hibiscus Tea, Cinnamon, Lime
Slightly spicy, subtly sweet, and endlessly sippable

4.

Michter's Rye • Pressed Apples, Aromatic Bitters, Lemon
The Perfect Autumn Whiskey Cocktail

5.

El Dorado 5 Year Rum • Tiki Spices, Amaro, Citrus
Exotic & enticing, the best way to warm up a chilly night

MODERN CLASSICS

\$15 EACH

NEGRONI BIANCO

Greenhook Gin, Bruto Americano, Contratto Bianco, Citrus

TRANSATLANTIC AVIATION

Wahaka Mezcal, Giffard Crème de Violette, Maraschino, Lemon

FORAGERS OLD FASHIONED

Breuckelen Barrel Aged Gin, Aromatic Bitters, Citrus

LOCAL DRAFT BEER & CIDER

\$9 12 oz. 🍀 \$12 16 oz.

Doc's Draft Rose Apple Cider, *Warwick, NY*

A Dry Rosé Cider with Subtle Farmhouse Notes (5.0% ABV)

Newburgh East Kölsch, *Newburgh, NY*

Light, Crisp, Refreshing Ale (4.5% ABV)

Ommegang Witte, *Cooperstown, NY*

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

Grimm "Psychokinesis" Dry-Hopped Sour Ale, *Brooklyn, NY*

Light and Fruity with a Fresh, Tart Finish (5.0% ABV)

LIC Beer Project "Peace & Love" Porter, *Queens, NY*

American Porter with notes of Chocolate & Toffee (6.0% ABV)

Other Half "Green City" East Coast IPA, *Brooklyn, NY*

Juicy, Tropical, and Pleasantly Bitter (7.0% ABV)

Carton Brewing "IDIPA" Double IPA, *Atlantic Highlands, NJ*

A Heady, Tasty Blend of Citrus Fruit and Herbal Hops (7.0% ABV)

Barrier Brewing Co. "Copernicus" Cream Ale, *Oceanside, NY*

Malty & Creamy with a Hint of Tangerine (5.7% ABV)

NON-ALCOHOLIC

GLASS SIPPER

Bartender's Choice

\$8

SEEDLIP GARDEN 108

With Fever Tree Tonic

\$10

Cocktails by Kyle Davis