

SPECIALTY COCKTAILS

\$15 EACH

1.

Albany Distilling Vodka • Aperol, Cranberry & Lime, Prosecco
An Aromatic Winter Spritz

2.

Greenhook Gin • Contratto Bianco Vermouth, Citrus
An elegant rendition of the classic Gin Martini

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 Fireside 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 NERO

O.P. Anderson Aquavit, Cynar, Lustau Sherry

TRANSATLANTIC AVIATION

Wahaka Mezcal, Crème de Violette, Maraschino, Lemon

MAPLE MANHATTAN

Tullamore Dew Whiskey, Maple, Black Walnut Bitters

LOCAL DRAFT BEER

\$9 12 oz. 🍀 \$12 16 oz.

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

Finback "Stormy Water" Dark Sour, *Glendale, NY*

A Heady Sour with Ginger, Lime, & Molasses Notes (6.0%ABV)

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

Clean, Herbaceous Golden Lager (5.5%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 "Peace & Love" Porter, *Queens, NY*

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

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

A Juicy, Tasty Blend of Tropical Fruit & Herbal Hops (7.0% ABV)

Barrier Brewing Co. "Money" IPA, *Oceanside, NY*

Citrus & Pine Notes with a Pleasantly Bitter Finish (7.3% 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