

# HAPPY HOUR DRINKS

FROM 4 PM TO 6 PM

## COCKTAILS

\$9 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

## LOCAL DRAFT BEER & CIDER

\$6 EACH

**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)

## WINES

\$9 GLASS / \$ 36 BOTTLE

### SPARKLING

**Lamberti** Prosecco, IT, NV

**Ca' Montanari** "Opera" Lambrusco, IT, NV

### WHITE

**Dipinti** Sauvignon Blanc, IT, '16

**Jean-Marc Brocard** Chardonnay, FR, '15

### ROSÉ

**Domaine Montrose** Languedoc Rose, FR, '17

### RED

**Domaine Galévan** Côtes-du-Rhône, FR, '15

**Finca Torremilanos** Ribera Del Duero, SP, '15



## HAPPY HOUR SNACKS

FROM 4 PM TO 6 PM

### DEVILED EGGS

Foragers Farm Eggs, Dijon Mustard, Sherry Vinegar  
5.

### UPSTATE WHITE BEAN DIP

Charred Broccoli, Pickled Romanesco & Crostini  
7.

### MARKET FISH CRUDO

Local Calamansi Orange, Chili Threads, Cape May Sea Salt  
17.

### CRISPY CAULINI

Chickpea Beer Batter, Lemon Aioli, Green Olive Tapenade  
12.

### HERBED RICOTTA & TOAST

Mint, Anise, Allspice, Extra Virgin Olive Oil, Filone Toast  
9.

## THE CHEESE STANDS ALONE

Two 10. Three 13. Four 15.



### LA TUR

Piedmont, Italy  
Creamy, Tangy, Luscious



### COUPOLE

Vermont Creamery, VT  
Bright, Dense, Velvety



### SHELBURNE CHEDDAR

Shelburne Farms, VT  
Grass, Barnyard, Sharp



### MANCHEGO

Navarra, Spain  
Nutty, Creamy, Salty



### CABRA LA MANCHA

Firefly Farms, VT  
Pungent, Nutty, Tangy



### BLUE JAY

Deer Creek, WI  
Juniper, Crème Fraiche, Pepper



### NATURE RACLETTE

Jumi, Switzerland  
Subtle, Grassy, Classic



### TOMA CELENA

Cooperstown, NY  
Sharp, Fruity, Earthy

Executive Chef Edwin Albarracin