

SPECIALTY COCKTAILS

\$15 EACH

1.

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

2.

Wahaka Mezcal • Burnt Orange, Agave, Mole Bitters
A smoky, spicy, enticing Summer sipper

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 • Alpine Herbs, Orleans Bitters, Lime
A happy blend of sweet, bitter, and all-around refreshing

6.

Pig's Nose Scotch • Pressed Pineapple & Mint, Cilantro
Exotic, deeply flavorful, and highly addictive

MODERN CLASSICS

\$15 EACH

PIMM'S CUP

Pimm's No. 1, Greenhook Gin, Cucumber & Lemon

FORAGERS GIN & TONIC

Future 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

Catskill "Ball Lightning" Pilsner, *Livingston Manor, NY*
Clean, Herbaceous Golden Lager (5.5%ABV)

Sloop Brewing Co. Hoppy Pils, *Elizaville, NY*
Crisp Bohemian Pilsner with Bright, Floral Hops (5% ABV)

Ommegang Witte, *Cooperstown, NY*
A Classic Belgian-style Wheat Beer (5.2% ABV)

Industrial Arts "Tools of the Trade" Pale Ale, *Garnerville, NY*
Fresh, Bright, And Drinkable with a Hint of Grapefruit (4.9% ABV)

Finback IPA, *Queens, NY*

Heady Ale with Tropical Fruit & Dank Herbal Notes (7.2% ABV)

Threes Brewing "Logical Conclusion" IPA, *Brooklyn, NY*
Citrus & Pine Notes with a Pleasantly Bitter Finish (7% ABV)

Flying Dog Blood Orange IPA Nitro, *Frederick, MD*
Crisp Orange Notes with Mild Hops & Creamy Texture (7% ABV)

NON-ALCOHOLIC

\$10 EACH

CUCUMBER "GIMLET"

Seedlip Garden 108, Organic Cucumber & Lime

BLACK TEA "OLD FASHIONED"

Seedlip Spice 94, English Breakfast, Organic Lemon

SPICED "PALOMA"

Allspice & Cardamom, Organic Grapefruit

Cocktails by Kyle Davis