

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)

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