**Happy Hour**

**WEEKDAYS FROM 4PM UNTIL 6PM**

**BIN ‘N’ GITTERS**
GIN, FRESH LIME JUICE, SIMPLE SYRUP, ANGSTORURA BITTERS. SERVED ON CRUSHED ICE WITH A LIME WEDGE AND A CHERRY ON TOP.

Adapted from “The South American Gentleman’s Companion, Being an Exotic Drinking Book OR Up & Down the Andes with jigger, Beaker & Flask” by Charles H. Baker, Jr., 1951

**NIGHT FLIGHT**
YOUR CHOICE OF WHITE OR DARK RUM, MAPLE SYRUP, FRESH LIME JUICE. SERVED ON CRUSHED ICE WITH GRATED CINNAMON AND A CHERRY ON TOP.

Adapted from Trader Vic’s Bartender’s Guide, 1947

**MIDNIGHT STINGER**
BOURBON, FERNET BRANCA, FRESH LEMON JUICE, SIMPLE SYRUP. SERVED ON CRUSHED ICE WITH A MINT BOUQUET, A LEMON WEDGE, AND A CHERRY ON TOP.

Adapted from unknown origins...possibly Northern California circa early-to-mid 2000’s

**Best of Both Worlds**
Choice beer and shot pairings from our distinguished well.....

**ALL**

**MILLER HIGH LIFE & RYE OR BOURBON**

**MODELO ESPECIAL & TEQUILA**

**RED STRIPE & AGED RUM**

**Bottled Beer**

**ALL**

**GENESEE**

**MILLER HIGH LIFE**

**MODELO**

**ESPECIAL**

**RED STRIPE**

**Draft Beer**

**ALL**

**COMMON ROOTS LAGER**

**NORTHWAY BREWING**

**AVENUE OF THE PINES IPA**

**BOLTON LANDING BREWING CO. LOGANBERRY SOUR**

**JACK’S ABBY**

**BLOOD ORANGE WHEAT BEER**

**SLOOP BREWING**

**OATMEAL STOUT**

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**Cocktails SPRING/SUMMER 2024**

**BEACH CRUISER**
TEQUILA, MEZCAL, HOUSE-MADE GRENADINE, FRESH LIME JUICE, ABSINTHE, ORANGE BITTERS. SERVED ON CRUSHED ICE.

By Erick Castro at Polite Provisions, San Diego, California circa 2012

**SUMMER BREEZE**
BOURBON, APEROL, FRESH LEMON JUICE, SIMPLE SYRUP, CHOCOLATE BITTERS. SHAKEN, AND SERVED DOWN ON A BIG ROCK.

By Jan Warren at Dutch Kills, NYC circa 2014

**DARK AND STORMY**
BLACK SEAFRUIT RUM, HOUSE-MADE GINGER SYRUP, FRESH LIME JUICE, SODA. SERVED Long. The national drink of Bermuda!

**FOG CUTTER**
WHITE RUM, COGNAC, ORGEAT WORKS ALMOND SYRUP, FRESH JUICES OF ORANGE AND LEMON, HOUSE-MADE CHARCOAL SALT, SHERRY, SERVED ON CRUSHED ICE WITH A MINT BOUQUET AND A CHERRY ON TOP.

Adapted from Trader Vic’s Bartender’s Guide, 1947

**Made locally in Warrensburg: Not recommended for those with nut allergies!**

**QUICK FIX**
PISCO, ELDERFLOWER LIQUEUR. FRESH JUICES OF GRAPEFRUIT AND LIME. SERVED ON CRUSHED ICE.

By Michael Madrusan at Little Branch, NYC circa 2007

**TIGER CHILLED COFFEE**
AGED RUM, JAMAICAN RUM, ALLSPICE LIQUEUR, CINNAMON SYRUP, COLD BREW COFFEE, SWEET WHIPPED CREAM. BUILT IN THE GLASS OVER A BIG ROCK WITH AN ABSINTHE RINSE.

By Matty Clark at Dutch Kills NYC circa 2013

**TALENT SCOUT**
BOURBON OR RYE WHISKEY, ORANGE CURAÇAO, ANGSTORURA BITTERS. BUILT IN THE GLASS ON A BIG ROCK WITH AN ORANGE TWIST.

Adapted from “Bottoms Up” by Ted Saucier, 1951

**FROZEN COCKTAILS**

**FROSÉ**
ROSE WINE, CAPPELLETTI APERITIVO, STRAWBERRIES, FRESH LEMON JUICE, DEMERARA SYRUP, PEYCHAUD’S BITTERS.

**RAMOS GIN FIZZ**
OLD TOM GIN, FRESH JUICES OF LEMON AND LIME, ORANGE FLOWER WATER, DEMERARA SYRUP, HEAVY CREAM, HOUSE-MADE CHARCOAL SALT, EGG WHITE.

By Henry C. Ramos at the Imperial Cabinet Saloon in New Orleans, Louisiana, 1888

**AMARETTO SOUR**
FARETTI BISCOTTI LIQUEUR, RYE WHISKEY, FRESH LEMON JUICE, DEMERARA SYRUP, ANGSTORURA BITTERS, EGG WHITE.
Tap Cocktails... Enjoy a featured selection of classics on draft while supplies last!

CAPEROL SPRITZ ........................................... 12
APEROL APERITIVO CAPELLETTI.
WHITE WINE AND CITRUS CORDIAL, SODA. SERVED LONG.
In appreciation of the legendary aperitivo cocktail from Padova, Italy, circa 1930's
MANHATTAN ............................................... 12
RYE WHISKEY, SWEET VERNOMOUTH, ANGOSTURA BITTERS.
SERVED DOWN ON A BIG ROCK WITH A CHERRY OR A TWIST.
VODKA COLLINS ........................................... 12
VODKA, CITRUS CORDIAL, SODA. SERVED LONG.
Adapted from a recipe presumably made with Old Tom Gin in the 1876 edition of Jerry Thomas’ The Bar-Tender’s Guide

Stirred, not Shaken “...as cold as a witch’s tit!”

THE GEM MARTINI ....................... 16
YOUR CHOICE OF VODKA OR GIN.
HAVE IT ON THE ROCK, MAKE IT DIRTY, OR BOTH!
THE SARATOGA \........................................... 16
RYE WHISKEY, COGNAC,
SWEET VERNOMOUTH, ANGOSTURA BITTERS.
ALSO RECOMMENDED ON THE ROCK!
Adapted from the 1876 edition of Jerry Thomas’ The Bar-Tender’s Guide

Best of Both Worlds Choice beer and shot pairings from our distinguished wells..................... ALL 13

BKLYN BEL AIR SOUR & MEZCAL
MILLER HIGH LIFE & RYE OR BOURBON
MODELO ESPECIAL & TEQUILA
RED STRIPE & AGED RUM

Bottles & Cans

GENESEE ........................................... 5
BKLYN BEL AIR SOUR .......... 8
COMMON ROOTS GOOD
FORTUNE IPA (16 OZ.)...... 10
NINE PIN CIDER ................. 8
ATHLETIC BREWING CO.
RUN WILD N.A. IPA ............ 7

Draft Beer

COMMON ROOTS LAGER
NORTHWAY BREWING
AVENUE OF THE PINES IPA
BOLTON LANDING BREWING
CO. LOGANBERRY SOUR
JACK’S ABBY
BLOOD ORANGE WHEAT BEER
SLOOP BREWING
OATMEAL STOUT

LUSTAU PEDRO XIMÉNEZ SAN EMILIO .................. 12
(JEREZ DE LA FRONTERA, SPAIN)
NOTES OF RAISIN PUDDING, MOLASSES, AND CINNAMON WITH A
VELVETY TEXTURE AND INTENSE FLAVORS OF BAKED BROWN SUGAR.
CHÂTEAU DE SAU RIVESALTES RANCIO 2000 ............ 12
(LANGUEDOC-ROUSSILLON, FRANCE)
DEEP AROMATICS WITH NOTES OF LEMON, DRIED FLOWERS, COFFEE,
AND HONEY. DELICATE ACIDITY. POWERFUL, AND ENDLESSLY COMPLEX.
SANDEMAN 10 YEAR OLD TAWNY PORTO .............. 12
(DOURO, PORTUGAL)
CREAMY NOTES OF HAZELNUT, RIPE CHERRIES, AND COCOA POWDER.
LUSH AND SPICY WITH A LENGTHY FINISH.

Cordials

V.E.P. GREEN CHARTREUSE (1 oz. pour) .................. 22
(AIGUENOIRE, FRANCE)
“EXCEPTIONALLY-LONG AGEING”. BOTANICAL AND VEGETAL AROMAS WITH
PEPPERMINT, CITRUS PEEL, AND HERBAL NOTES CONCLUDING ON THE
PALATE WITH POWER AND FINESSE.
V.E.P. YELLOW CHARTREUSE (1 oz. pour) .............. 22
(AIGUENOIRE, FRANCE)
“EXCEPTIONALLY-LONG AGEING”. FLORAL AND HERBAL NOTES WITH HINTS OF
SAGE, SAFFRON, ELDERBERRY, ANISE, LICORICE, AND THYME.
**Dessert Cocktails**

**BRANDY ALEXANDER** ................................................................. 16  
COGNAC, CRÈME DE CACAO, HEAVY CREAM. SHAKEN AND SERVED STRAIGHT UP WITH A DUSTING OF NUTMEG.  
*Adapted from The Savoy Cocktail Book by Harry Craddock, 1930*

**VANILLA COBBLER** ................................................................. 16  
COGNAC, LICOR 43, MYRIS NUTMEG LIQUEUR, HEAVY CREAM, DEMERARA SYRUP. SERVED ON CRUSHED ICE WITH A CHERRY ON TOP.  
*Adapted from “The Fine Art of Mixing Drinks” by David A. Embury, 1948*

**GRASSHOPPER** ................................................................. 15  
CRÈME DE MENTHE, CRÈME DE CACAO, HEAVY CREAM, FRESH MINT. SHAKEN AND SERVED STRAIGHT UP.  
*Adapted from The Savoy Cocktail Book by Harry Craddock, 1930*

**Dessert spirits**

**DOMAINE DE MONTREUIL CALVADOS** .............................................. 11  
PAYS D’AUGE RÉSERVE  
(NORMANDY, FRANCE)  
SUCCULENT FRESH APPLE CHARACTER WITH A LINGERING FINISH OF FRENCH VANILLA AND CLOVER HONEY.

**ERIC ARTIGUELONGUE BAS-ARMAGNAC VSOP** ................................... 11  
(ARMAGNAC, FRANCE)  
AROMAS OF COFFEE, BAKING SPICES, LICORICE, CHOCOLATE, AND DRIED FIG WITH AN UNCOMMONLY COMPLEX FINISH.

**YAMAZAKI 12 YEAR WHISKY** .................................................. 45  
(SHIMAMOTO, OSAKA, JAPAN)  
PROLIFIC NOTES OF BUTTERED TOAST, CEREAL, HONEY, VANILLA, AND FRESHLY PEELED ORANGES WITH A SUBTLY PEATED FINISH.

**Wine**

**White**

<table>
<thead>
<tr>
<th>Glass/Bottle</th>
<th></th>
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</thead>
</table>
| CHARDONNAY .............................................................. 12/44  
SEAN MINOR - CALIFORNIA |  |
| PINOT GRIGIO ............................................................. 9/40  
VIGNETI DEL SOLE, VENETO - ITALIA |  |
| SAUVIGNON BLANC .......................................................... 12/44  
MOUNT RILEY, MARLBOROUGH - NEW ZEALAND |  |
| CHARDONNAY .............................................................. 57  
WÖLFER ESTATE VINEYARD - NORTH FORK, NEW YORK, USA |  |

**Red**

<table>
<thead>
<tr>
<th>Glass/Bottle</th>
<th></th>
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</thead>
</table>
| CABERNET ................................................................. 12/44  
GROUNDED - HÔPLAND, CALIFORNIA |  |
| PINOT NOIR ............................................................... 10/42  
TORTOISE CREEK – CLARKSBURG, CALIFORNIA |  |
| MALBEC ................................................................. 12/44  
ADELANTE - LA CONSULTA, MENDOZA, ARGENTINA |  |
| CAB FRANC ................................................................. 52  
MILLBROOK WINERY - HUDSON VALLEY, NEW YORK |  |

**Rosé & Bubbles**

<table>
<thead>
<tr>
<th>Glass/Bottle</th>
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</table>
| ROSE .............................................................. 10/42  
BIEREL PÈRE ET FILS CUVEE SABINE – PROVENCE, FRANCE |  |
| CHAMPAGNE ............................................................... 18/70  
NICOLAS FEUILLATE RÉSERVE EXCLUSIVE BRUT “BLUE LABEL” CHOUILLY, FRANCE |  |
| PROSECCO ................................................................. 10/42  
CONTESSA BRUT (ORGANIC) - VENETO, ITALIA |  |

**Dessert wine**

|  |
|--------------|------------------|
| CÉSAR FLORIDO AMONTILLADO CRUZ DEL MAR ........................................ 13  
(CHIPIONA, JEREZ, SPAIN)  
SALTY AND TANGY WITH NOTES OF CARAMEL, TOFFEE, CINNAMON, NUTMEG, DRIED FRUITS, NUTS, AND RAISINS. |  |
| LA CIGARRERA MANZANILLA ..................................................... 9  
(SANLUCAR DE BARRAMED, JEREZ, SPAIN)  
BIOLOGICALLY-AGED WITH NOTES OF BRINE, ALMONDS, PEAT, CHAMOMILE, PEACH, AND DRIED LEMON PEEL CULMINATING IN AN ENDURINGLY PLEASANT FINISH. |  |
| EL MAESTRO SIERRA Oloroso .................................................... 11  
(JEREZ DE LA FRONTERA, SPAIN)  
AGED FOR 15 YEARS IN AMERICAN OAK. COMPLEX AROMAS OF DRIED HERBS, VANILLA, ORANGE, AND GINGER. PROFUND Minerality and Salinity on the palate fade to a rich mocha finish. |  |
Sipping Spirits
Served neat or on the rock...

**Bourbon**

AMERICAN OAK DOUBLE BARREL .......... 10
LAKE GEORGE, NY, USA

BARREL ARMIDA ............................. 24
LOUISVILLE, KY, USA

BASIL HAYDEN’S .............................. 14
CLERMONT, KY, USA

BUFFALO TRACE .............................. 12
FRANKFORT, KY, USA

CASTLE & KEY BATCH #2 .................. 17
FRANKFORT, KY, USA

CASTLE & KEY BATCH #6 .................. 14
FRANKFORT, KY, USA

EAGLE RARE 10 YEAR ...................... 15
FRANKFORT, KY, USA

JOURNEYMAN FEATHERBONE .............. 15
THREE OAKS, MI, USA

MAKER’S MARK ................................ 12
LORETTO, KY, USA

OLD CARTER VERY SMALL BATCH ........ 55
LOUISVILLE, KY, USA

OLD GRAND-DAD 114 ....................... 10
CLERMONT, KY, USA

STELLUM EQUINOX BLEND #1 .......... 25
LOUISVILLE, KY, USA

WOODFORD RESERVE ...................... 14
VERSAILLES, KY, USA

**Amari Di Italia**

ALL 8

ALTA VERDE
TRENTINO

AVERNA
SICILIA

AMARO NARDINI
BASSANO

CIO CIOAR
CIOCIARIA

CYNAR
MILANO

FERNET BRANCA
MILANO

MONTENEGRO
BOLOGNA

MELETITI
LE MARCHE

**Digestivi**

BIGALLET CHINA-CHINA ................... 12
LOIRE, FRANCE

GENEPI HERBETET ......................... 10
VALLE D’AOSTA, ITALIA

**Absinthe**

ST. GEORGE ................................ 9
ALAMEDA, CA, USA
### Rye Whiskey

<table>
<thead>
<tr>
<th>Name</th>
<th>Location</th>
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<tbody>
<tr>
<td>Barrell Seagrass</td>
<td>Louisville, KY, USA</td>
</tr>
<tr>
<td>Berkshire Mountain Distillers Race Brook</td>
<td>Sheffield, MA, USA</td>
</tr>
<tr>
<td>Fort Hamilton Single Barrel</td>
<td>Brooklyn, NY, USA</td>
</tr>
<tr>
<td>Journeyman Last Feather</td>
<td>Three Oaks, MI, USA</td>
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<tr>
<td>Michter's</td>
<td>Louisville, KY, USA</td>
</tr>
<tr>
<td>Pinhook</td>
<td>Midway, KY, USA</td>
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<tr>
<td>Sagarone</td>
<td>Baltimore, MD, USA</td>
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<tr>
<td>Sazerac</td>
<td>Frankfort, KY, USA</td>
</tr>
<tr>
<td>Stellum Fibonacci Blend #1</td>
<td>Louisville, KY, USA</td>
</tr>
<tr>
<td>Whistlepig 10 Year</td>
<td>Quechee, VT, USA</td>
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</tbody>
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### Canadian

<table>
<thead>
<tr>
<th>Name</th>
<th>Location</th>
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</thead>
<tbody>
<tr>
<td>Alberta Premium Cask Strength Rye</td>
<td>Calgary, AB, Canada</td>
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<tr>
<td>Lot 40</td>
<td>Windsor, ON, Canada</td>
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### Irish

<table>
<thead>
<tr>
<th>Name</th>
<th>Location</th>
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<tbody>
<tr>
<td>Greenspot Single Pot Still</td>
<td>Midleton, County Cork</td>
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### Scottish Single Malt

<table>
<thead>
<tr>
<th>Name</th>
<th>Location</th>
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<tbody>
<tr>
<td>Aberlour 12 Year</td>
<td>Speyside</td>
</tr>
<tr>
<td>Ardbeg Uigeadail</td>
<td>Islay</td>
</tr>
<tr>
<td>Auchentoshan 12 Year</td>
<td>Lowlands</td>
</tr>
<tr>
<td>Balvenie 12 Year</td>
<td>Speyside</td>
</tr>
<tr>
<td>Dalmore 12 Year</td>
<td>Highlands</td>
</tr>
<tr>
<td>Dalmore 15 Year</td>
<td>Highlands</td>
</tr>
<tr>
<td>Laphroaig 10 Year</td>
<td>Islay</td>
</tr>
<tr>
<td>Laphroaig 16 Year</td>
<td>Islay</td>
</tr>
</tbody>
</table>
### Scottish Blended
- Compass Box Orchard House - London, England
- Compass Box Peat Monster - London, England
- Johnnie Walker Black Label - Ayrshire, Scotland

### Japanese
- Matsui "The Tottori" Ex-Bourbon Cask - Osaka, Yamanashi, Aichi
- Suntory Toki
- Yamazaki 12 Year - Shimamoto, Osaka

### Tequila
- Angelisico Blanco - Los Altos, Jalisco
- Angelisico Reposado - Los Altos, Jalisco
- Tequila Ocho Blanco - Arandas, Jalisco
- Tequila Ocho Reposado - Arandas, Jalisco
- 123 Añejo - Amatitán, Jalisco

### Mezcal and Sotol
- Derrumbes San Luis Potosí - Charcas, San Luis Potosí
- Yola Espadín - San Juan del Río, Oaxaca
- Mal Bien Zacate Limón - San Dionisio Ocotepec, Oaxaca
- Mal Bien Alto - Rio de Parras, Michoacán de Ocampo
- Sotol La Higuera Wheeleri - Aldama, Chihuahua

### Rum
- Chairman's Reserve Spiced - Roseau Valley, St. Lucia
- Clairin Communal - Baradères/Cavaillon/Pignon/Saint Michel, Haiti
- Diplomatico Reserva - La Miel, Lara, Venezuela
- Doctor Bird - Worthy Park, Jamaica
- El Dorado 12 Year - Demerara, Guyana
- Goslings Black Seal - Hamilton, Bermuda
- Transcontinental Rum Jamaica 5 Year - Saint Catherine

### Brandy
- Camus VSOP - Cognac, France
- Cobrafire Eau de Vie - Armagnac, France
- Eric Artigue Longue VSOP - Armagnac, France
- Domaine de Montreuil Calvados Pays d'Auge - Normandy, France
- Laird's 7.5 Year - Scoberyville, NJ, USA