

DRINK MENU

COURTROOM CLASSICS \$17

THE ATTITUDE ADJUSTMENT

(Marty Kenny’s drink of choice)\*

Ketel One vodka, splash dry vermouth, shaken not stirred, olives

AUTUMN HUGO SPRITZ

elderflower liqueur, pomegranate, mint, prosecco, sparkling wine

PAPER PLAINTIFF

bourbon, Amaro Nonino, Aperol, lemon

SEASONAL COCKTAILS \$18

THE PURPLETRATOR

mezcal, lemon, lime, Crème de Mure, agave, Firewater bitters

ABNER CIDER MARGARITA

tequila, local apple cider, cinnamon simple, lime

FIGS UP

gin, fig and sage oleo, campari, lemon, egg white

YOUR HONOR

vodka, spiced pear, elderflower, lemon, honey syrup

THE REVEREND

bourbon, espresso, demerara syrup, chocolate bitters

DRY COCKTAILS \$12

HOT MULLED CIDER

local apple cider with cinnamon, cloves, star anise

PERFECT PEAR

spiced pear syrup, lemon, honey, ginger beer

ON THE GREEN

chilled green tea, apple, lime, simple syrup

PHONY NEGRONI (BOTTLED)

\*The Abner Hotel project is dedicated to Marty Kenny, the founder Lexington Partners, LLC who envisioned the conversion of this building into the beautiful hotel it is today.

We honor Marty with his favorite cocktail, The Attitude Adjustment which he enjoyed after a long day at the office and we donate a portion of each drink sold to his favorite organization, The Open Hearth Foundation, helping men regain lives lost to homelessness and addiction.

DRINK MENU

BUBBLES

Prosecco, Adami, Veneto, Italy 14/50

Champagne, Louis Nicaise, Brut Réserve, France, half bottle 45

Champagne, Veuve Clicquot, Yellow Label Brut, France, half / full bottle 60/120

Champagne, Laurent-Perrier, La Cuvée Brut, France 150

Champagne, Dom Pérignon, Brut, France, 2015 350

WHITE

Chardonnay, Kings Ridge, Willamette Valley, Oregon, 2023 15/55

Sauvignon Blanc, Walnut Block, New Zealand, 2025 14/50

Grüner Veltliner, Weingut Groiss, Austria, 2024 13/45

Riesling, Dr. Loosen, Germany 13/45

Albariño, Viña Nora, Rías Baixas, Spain, 2024 16/60

Gavi di Gavi, Villa Sparina, Piedmont, Italy, 2024 50

Riesling, Boundary Breaks, Finger Lakes, New York, 2024 45

Chenin Blanc, Ridge Vineyards, Heringer, Clarksburg, California, 2025 95

Chardonnay, Balletto Vineyards, Russian River Valley, California, 2024 75

Sancerre, Domaine Serge Laporte, Loire Valley, France 85

ROSE

Rosé, Maison Saleya, Provence, France 14/50

Brut Rosé, Laetitia, Arroyo Grande Valley, California 16/60

RED

Cabernet Sauvignon, Bonanza, California 16/60

Pinot Noir, Laetitia, Central Coast, California, 2019 16/60

Malbec, Belasco de Baquedano “Llama”, Mendoza, Argentina, 2023 14/50

Rosso di Toscana, Tenuta Il Poggione, Tuscany, Italy 14/50

Merlot, Decoy, Sonoma County, California 18/60

Nebbiolo, Gabriele Scaglione, Piedmont, Italy, 2017 75

Cabernet Franc, Domaine Couly-Dutheil, Chinon, Loire Valley, France, 2021 75

Barbera d’Asti, Vietti, Piedmont, Italy, 2023 55

Pinot Noir, Domaine Drouhin Oregon, Dundee Hills, Oregon, 2024 100

Cabernet Sauvignon, Silver Oak, Napa Valley, California, 2020 200

BEER

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LAGER

Norbrook Farms Brewery “Contractors Beer”, Colebrook, CT

PILSNER

Kent Falls Brewing Co., “The Hollow”, Kent, CT

IPA

Fat Orange Cat Brew Co., “Baby Kittens”, East Hampton, CT

FESTBIER

Norbrook Farms Brewery “The Kaiser’s Oktoberfest”, Colebrook, CT

N/A

Athletic Brewing, “Run Wild IPA” 8