

Specialty Cocktails \$12

G & T

Uncle Val's Botanical Gin,
Fever Tree Mediterranean Tonic
& Orange Peel

The Smokin' Gun

El Buho Mezcal, Cointreau, Averna
Fresh Lemon, Cinnamon
& Egg White

Imperial Pom

Hendricks Gin, Pomegranate,
Lime, Black Tea Simple Syrup
& Pastis Rinse

Maple Old Fashioned

Bulleit Bourbon, Alvear Sherry,
VT Maple Cubes & Bitters

Alpine Roots

Tito's Vodka, Ginger Liqueur,
Genepy des Alpes & Fresh
Lemon

Walk the Line *\$14

Glenfiddich, Amaretto,
Fresh Lemon & Angostura
Bitters

House Margaritas \$11

Espolón Blanco Tequila or El Buho Mezcal
Traditional / Blood Orange / Ginger

Beers

Draft

Seasonal Revolving Microbrews

Bottles/Cans

Lagunitas IPA	\$5
Samuel Smith's Oatmeal Stout	8
Rogue Dead Guy Ale	6
Millhouse Köld One (16oz)	8
Stella Artois	5
Brooklyn Half Sour Cider	8
Shacksbury Rose Cider	6
Glutiny Pale Ale GF	5
Catskill Nightshine Black Lager (16oz)	8
Ommegang Rare Vos	6
O'Doul's Amber (N/A)	5

Maine Root Sodas

Cola, Diet Cola, Lemon Lime, Ginger Brew or Seltzer	\$3
IBC Root Beer	3
Iced Tea	3
Lemonade	3
Pellegrino Sparkling Water	5
Milkshake	5
Chocolate, Strawberry or Vanilla	
Root Beer Float	5

Miss Lucy's Bloody Mary \$10

Mimosa \$9

Traditional or Blood Orange