

TAVERN FARE

WOOD GRILLED

JJF FARM GRASS-FED BEEF BURGER

housemade milk bun/adirondack cheddar
tomato & balsamic onion jam/fries

\$21. (add slab bacon + \$5)

HOUSE CURED PASTRAMI SANDWICH 23.
whole grain mustard/peasant rye bread

CRISPY BEER-BATTERED ONION RINGS 13.
red curry aioli

WOOD GRILLED STEAK 'FRITES' 38.
mesclun greens/french fries/onion jam

HUMMUS & GRILLED FLATBREAD 13.

FROSTY BREWS

LOCAL DRAFTS 10. pint

Upward Brewing, 'ULLR' Winter Pub Ale (NY) (6.0abv)

Arrowood, 'Stout Pig' Oatmeal Stout (NY) (4.5abv)

West Kill Brewing, 'Kaaterskill' IPA (NY) (6.0 abv)

West Kill Brewing, 'Sap House' Brown Ale (NY) (5.8 abv)

West Kill Brewing, 'Brookie' Lager (NY) (4.2 abv)

Wayward Lane, 'Schlager', HellesBier (NY) (6.0 abv)

Greenpoint, 'Lekker' German Pilsner (NY) (4.9 abv)

Catskill Brewery, 'Haines Falls' Sour Cherry (NY) (4.8 abv)

Catskill Brewery, 'John o' the Birds' Hefe (NY) (6.0 abv)

Orchard Hill Cider Mill 'Verde' Medium Dry (NY) (6.8abv)

CIDER

Orchard Hill Cider Mill 'Verde' Medium Dry (NY) (6.8 abv)

SAKE

Dassai Blue, Type 50 Dry, Junmai Daiginjo (NY) (\$16)

NON/LOW ALCOHOLIC BEER

Brewdog, 'Hazy AF' New England Style Hazy (OH) 9.

Atmosphere Brewery, 'Pils' (Germany) 9.

BOTTLES & CANS

Founders, KBS Imperial Stout (MI) (12.0abv) 13.

Victory, Prima Pils (PA) (5.3 abv) 9.

Five Boroughs Brewing, Tiny Juicy IPA (NY) (4.2 abv) 10.

Hitachino Nest, White Ale (Japan) (5.5 abv) 9.

Bosteels Brewery, Tripel Karmeliet (Belgium) (8.4abv) 11.

Ommegang, Three Philosophers Quadruple Kriek
(NY) (9.7 abv) 14.

Ommegang, Witte (NY) (5.2 abv) 10.

Greenpoint, Purgatory IPA (NY) (7.0 abv) 11.

Sunday Brewing, Light & Tight (NY) (3.9 abv) 9.

Drowned Lands, Gather House Wit (NY) (4.8 abv) 9.

Glutenberg, Gluten Free Pale Ale (CA) (5.5 abv) 9.

SPECIALTY COCKTAILS

EL VAMPIRO *jalapeno-infused tequila, Aperol, ginger beer,
taekyung salt*

TATTOOED GENIUS *Taconic Distillery bourbon, Del
Ciclista amaro, sweet vermouth, Luxardo apricot liqueur,
lemon*

GOLDEN SMOKE *Mal Bien mescal, D'Amante amaro
lemonade, ginger, mint, turmeric*

CHANGING SEASONS *Neversink gin, Genepy,
grapefruit, cucumber water, coriander salt*

PRICKLY PEAR MARTINI *Union Grove Vly Creek
vodka, pear puree, cinnamon, cloves, star anise*

HEMINGWAY DAQUIRI *Street Pumas rum, grapefruit,
Maraschino cherry liqueur, lime*

ABSINTHE MINDED *Delaware Phoenix Blues Cat
absinthe, chamomile, rosehips, D'Amante amaro, pineapple*

ST. BOHEMIA *prosecco, St. Germain elderflower liqueur,
Dubonnet Rouge, chamomile, thyme, lime*

All Specialty Cocktails 16. each

WINES BY THE GLASS

ASLINA, SAUVIGNON BLANC *South Africa '22 15.*

JAX VINEYARDS, CHARDONNAY *CA '21 15.*

HERMANN WIEMER, DRY RIESLING *NY '21 14.*

VALDONICA, VERMENTINO *Italy '20 15.*

CUVEE CONTESSA, PROSECCO *Italy NV 14.*

DECODED PINOT NOIR *CA '18 15.*

BANSHEE, CABERNET SAUVIGNON *CA '21 15.*

CLOS DU MONT OLIVET, VV, COTES DU
RHONE *France '21 14.*

SOLAR DEL ALMA, MALBEC *Argentina '22 14.*

MILENRAMA, RIOJA RESERVA *Spain '18 15.*