



GH GREAT HALL BAR

AT HOTEL SARANAC

IN 1919, THE EIGHTEENTH AMENDMENT WAS PASSED, WHICH PROHIBITED THE TRANSPORTATION AND SALE OF ALCOHOLIC BEVERAGES. HOWEVER, THE PROXIMITY OF SARANAC LAKE TO CANADA ALLOWED THE REGION TO BECOME A KEY PLAYER IN THE UNDERGROUND EXCHANGE OF ILLEGAL GOODS.

SPEAKEASIES OPENED AROUND SARANAC LAKE AND WERE FREQUENTED BY PEOPLE OF ALL WALKS OF LIFE: INCLUDING LOCALS, TOURISTS, TUBERCULOSIS PATIENTS AND GANGSTERS.

IN 1927, IN THE MIDST OF THIS PROHIBITION ERA, HOTEL SARANAC WAS BUILT. TODAY, THE GREAT HALL BAR IS INSPIRED BY THOSE ROARING TIMES.

SEASONAL SIGNATURE COCKTAILS

Bar Manager - Angela Constant
Please Advise Us Of Allergies Before Ordering

TEA-TINI – 16

by Nicole Zaluski

Wolffer Rosé Gin, House Tea Blend with Rose,
Thyme, & Sage, Aromatic Bitters, Lemon Oil

THE LONELIEST STAR – 13

by Ayesha Wright

Vodka, Ruby Port, Cream Liqueur,
Vanilla Chai Syrup, Nutmeg

FALLGARITA – 12

by Nicole Delcore-Kaifetz

Tequila, Cranberry Bitters, Lemon,
Cinnamon Syrup, Sea Salt

DRAGONES – 18

by Sadie Light

Casa Dragones Premium Tequila, Pineapple, Yuzu,
Yellow Chartreuse, Agave, Yuzu, Mezcal, Sea Salt

CARROT TOP – 13

by Nicole Delcore-Kaifetz

Rum, Orgeat, Carrot Juice, Pumpkin,
Ginger, Nutmeg, Rum Raisins

FIRE TOWER – 14

by Nathan Cheney

Bourbon, Espresso Infused Campari, Tawny Port,
Cardamom & Orange Bitters (Contains Caffeine)

PECAN PIE OLD FASHIONED – 14

by Steven Bearce

Brown Butter Pecan Infused Bourbon, Brown Sugar
Cinnamon Syrup, Angostura Bitters

MAD-HATTAN – 16

by Sadie Light

Bourbon, Ruby Port, Luxardo Cherry,
Cranberry & Orange Bitters

LAKE FLOWER SPRITZ – 12

by Nathan Cheney

Aperol, Graham Cracker Syrup, Lemon, Soda Water

GREAT HALL CLASSIC COCKTAILS

HOT SARA – 12

Gin, Blood Orange, Lemon, House Grenadine

BEES KNEES – 13

Barr Hill Gin, Honey, Lemon, Bee Pollen

LAST WORD – 15

Gin, Green Chartreuse, Maraschino Liqueur, Lime

HOUSE LONG ISLAND – 15

Empress Gin, Vodka, Blanco Tequila, White Rum,
House Cola Syrup, Lemon, Orange Bitters, Soda

MOOD RING – 14

Vodka, Habanero, Mango, Lime, Demerara,
Apple Blossom, Butterfly Pea Flower, Soda

SAZERAC – 13

Rye Whiskey, Demerara,
Peychaud's Bitters, Absinthe, Lemon Oil

SPAGHETTI WESTERN – 14

Reposado Tequila, Mezcal,
Amaro Nonino, Orange Bitters

BLACK MANHATTAN – 16

Rye Whiskey, Averna Amaro, Bitters

DESSERT COCKTAILS

PUMPKIN SPICE & EVERYTHING NICE – 12

Whiskey, Pumpkin Puree, Cinnamon,
Butterscotch, Vanilla Chai Cream

FRUITS OF MY LABOR – 16

Kleos Mastic Liqueur, Frangelico Hazelnut Liqueur,
Apple Cider, Lemon, Vanilla

NON-ALCOHOLIC

HOT SARA MOCKTAIL – 8

Blood Orange, House-Made Grenadine, Lemon

FALLING LEAVES – 8

Ginger Syrup, Carrot Juice, Ginger Beer

HARD CIDER & BEER

HARD CIDER & SELTZER

- Citizen Semi-Dry - Burlington, VT - 9
- Wolffer Estate Dry Rosé Cider - NY - 8
- Seasonally Rotating Flavored Cider - 6
- High Noon Lime Seltzer - California - 7
- High Noon Mango Seltzer - California - 7

DOMESTIC BEER

- Coors Light - Golden, CO - 5
- Miller Light - Milwaukee, WI - 5
- Bud Light - St. Louis, MO - 5
- Budweiser - St. Louis, MO - 5

IMPORTED BEER

- Labatt Blue - London, Ontario, Canada - 5
- Labatt Blue Light - London, Ontario, Canada - 5
- Stella Artois - Belgium - 7
- Modelo Especial - Mexico City, Mexico - 7
- Guinness - Dublin, Ireland - 9

CRAFT BEER

- Von Trapp Bohemian Pilsner - Stowe, VT - 7
- Common Roots Helles Lager - Glens Falls, NY - 9
- Lake Placid "UBU" Ale - Lake Placid, NY - 7
- Left Hand Milk Stout Nitro - Longmount, CO - 8
- Allagash "Haunted House" Ale - Portland, ME - 9
- Hudson Valley Fruited Sour IPA - Beacon, NY - 14
- Threes "Logical Conclusion" IPA - Brooklyn, NY - 12
- Maine Beer Co. "Lunch" IPA - Freeport, ME - 12
- Hex & Hop "Happy Little Pale Ale" - Bloomingdale - 12

NON-ALCOHOLIC

- Athletic Brewing Co. "Upside Dawn" Golden Ale - 6
- Athletic Brewing Co. "Run Wild" IPA - 6

DRAFT BEER

Ask Your Bartender About Our Rotating Selection

WHITES

RIESLING, PACIFIC RIM - 12 / 36

Columbia Valley, Washington

Honeycrisp Apple, Jasmine, Pear

ALBARIÑO, MARTÍN CÓDAX - 13 / 40

Rías Baixas, Spain

Stone Fruit, Crushed White Rock, Honeysuckle

PINOT GRIGIO, ALTANUTA - 13 / 40

Valdadige, Italy

Dried Apricot, Herbs, Citrus, Cream

SAUVIGNON BLANC, CLARENCE

DILLON - 14 / 48

Bordeaux, France

Lemon Zest, Ripe Apple, Florals

CHARDONNAY, MAISON LOUIS JADOT,
MÂCON-VILLAGES - 14 / 42

Burgundy, France

Green Apple, White Florals, Light Minerality

REDS

CABERNET SAUVIGNON,
TWENTY ACRES - 12 / 36

Clarksburg, California

Boysenberry, Plum, Chocolate

CANNONAU DI SARDEGNA, NARACU,
VIGNE SURRAU - 13 / 40

Sardinia, Italy

Blackberry, Licorice, Lavender

GAMAY, DOMAINE DUPEUBLE - 14 / 44

Beaujolais, France

Cranberry, Strawberry, Vibrant, Mineral Finish

PINOT NOIR, PALI WINE CO. - 14 / 48

Sonoma County, California

Wild Berries, Vanilla, Leather

HUNT COUNTRY RED BLEND,
MILLBROOK - 14 / 48

Millbrook, NY

Elderberry, Cherry, Hint of Smoke

RIOJA RESERVA, VIÑA BUJANDA
- 15 / 48

Rioja, Spain

Blackcurrant, Cigar Box, Cocoa

SPARKLING & ROSÉ

ROSÉ, WÖLFFER ESTATE FINCA
- 13 / 48

Mendoza, Argentina
Strawberry, Peach, Lime

PROSECCO, VALDO (187ML SPLIT) - 13
Valdobbiadine, Italy
Pear, Citrus Peel, Yeast

CHAMPAGNE, MOET & CHANDON
(187ML SPLIT) - 28
Champagne, France
Green Apple, Brioche, White Flowers

LAMBRUSCO DI SORBARA,
CLETO CHIARLI - 14 / 44
Emilia-Romagna, Italy
Raspberry, Tangerine, Ginger

PROSECCO, CAPOSALDO
(750ML BOTTLE) - 30
Pieve di Soligo, Italy
Acacia Blossoms, Green Apple, Meyer Lemon

SPIRITS

VODKA

Breckenridge

Liv

Grey Goose

46 Peaks

Tito's

Ketel One

Ketel One Citron

Barr Hill

GIN

Breckenridge

Bootlegger

Tanqueray

Barr Hill

Empress 1908

Collective Arts

Beefeater

Bombay Sapphire

Hendricks

Barr Hill Tom Cat

Wolffer Estate

Genever

RUM

Plantation 3 Star

Goslings

Diplomatico

Myers Dark

Clément

Leblon Cachaça

AGAVE

Espolon Blanco

123 Blanco

123 Reposado

123 Anejo

Casa Dragones

One With Life Blanco

Casamigos Blanco

Casamigos Reposado

Casamigos Anejo

Del Maguey Vida Mezcal

RYE

Sazerac

Peerless

Rittenhouse

Michters

IRISH

Prizefight

Redbreast 12

Jameson

Clonakilty

SPIRITS

BOURBON

Breckenridge	Smoke Wagon
Bootlegger	Basil Hayden's
Maker's Mark	Eagle Rare
Knob Creek	Garrisons Small Batch
Woodford Reserve	Garrisons Balmorhea

SCOTCH

Johnnie Walker Red	Glenmorangie 10-yr
Johnnie Walker Black	Glenmorangie Quinta
Ardbeg	Glenfiddich 15-yr
Glenfiddich 12-yr	Glenmorangie Signet

COGNAC

Hennessy	Alto del Carmen Pisco
Castarede Armagnac	Sarpa Barrique Grappa
Prunier	Remy Martin XO

FORTIFIED WINE

Dow's Tawny Port 10-yr	La Guita Sherry
Dow's Vintage Port	Hidalgo PX Sherry

AMARO

Averna	St. Agrestis
Amaro Nonino	Braulio
Fernet Branca	Montenegro

APERTIFS & CORDIALS

Five Farms Irish Cream	Drambuie
Sambuca Romana	Frangelico
Kahlua	Rinomato Bianco
Benedictine	Lillet Blanc
Grand Marnier	Pimm's
Amaretto Disaronno	Green Chartruese
Campari	Absinthe
Aperol	Chambord
Luxardo Maraschino	Kleos Mastiha

BILL OF FARE

3PM-10PM DAILY

CHEESE & CHARCUTERIE - 23

Chef's Selection of Artisan Cheese & Cured Meats with Spiced Nuts, Seasonal Preserves, House Crostinis, & Local Crackers

EAST COAST OYSTERS

Beach Blonde Oysters on the Half Shell,
Prosecco Cucumber Mignonette

HALF DOZEN - 24 / DOZEN - 44

SPICED NUTS - 7

Cashews, Peanuts, Walnuts

MEDITERRANEAN OLIVES - 7

Herb Marinated Assorted Olives

HOUSE PICKLE PLATE - 8

Assorted Pickled Vegetables, Whipped Feta,
Whole Grain Mustard, Honey

WHIPPED FETA SPREAD - 10

Served With Housemade Sourdough Bread

ARTICHOKE PESTO SPREAD - 10

Served With Housemade Sourdough Bread

SALMON BELLY RILLETTE - 15

Served With Housemade Sourdough Bread

CHEF'S SEASONAL SPREAD- 10

Served With Housemade Sourdough Bread

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness

BILL OF FARE

3PM-10PM DAILY

TUNA CRUDO - 18

Ahi Tuna, Pickled Hen of the Wood Mushrooms,
Truffle Aioli, Caper Berry, Toasted Quinoa

STEAK TARTARE - 21

Donahue's Farms Ribeye, Charred Leek
Gremolata, Smoked Oyster Aioli, Country Bread

TUCKER FARM FRITES - 6

House Aioli, Ketchup

SPANAKOPITA - 11

Spinach, Feta Cheese, Phyllo, Greek Yogurt

CAULIFLOWER "WINGS" - 11

Cajun Honey Garlic Sauce, Vegetable Crudite

ADK MARKET SALAD - 14

Juniper Hill Field Greens, All From The Woods
Cucumber, Cherry Tomato, Asgaard Farms
Chevre Crumble, House Vinaigrette

CAPRESE PANINI - 17

Mozzarella, Roma Tomato, Fresh Basil,
House-Made Sourdough, Balsamic Glaze,
Tucker Farm Potato Chips

ANYTHING IS POPSICLE - 7

Rotating Summer Flavors

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MESSAGE FROM THE CHEF

WE PROUDLY SUPPORT OUR FARM
AND VENDOR FRIENDS ACROSS THE
ADIRONDACKS BY FEATURING NATIVE
INGREDIENTS THAT INSPIRE OUR SEASONAL
MENUS. WE STRIVE TO TELL A STORY
THROUGH EACH DISH AND ARE BEST
ABLE TO DO SO WITH LOCALLY SOURCED
PRODUCTS.

CHEF MIKE RUSH



AT HOTEL SARANAC