



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 Cocktails

HOT SARA – 12

Gin, Blood Orange, Lemon, House Grenadine

MOON BEAM – 14

by Ayesha Wright

Barr Hill Gin, Prickly Pear Juice, Vanilla Syrup,
Lime Juice, Soda Water

SARANAC LAKE SUNRISE – 12

by Ayesha Wright

Vodka, Aperol, Fresh Orange Juice, Vanilla Bean

APRIL SHOWERS – 14

by Angela Constant

Bison Grass Vodka, Honey, Lemon, Earl Grey Tea,
Butterfly Pea Flower Tea, Apple Blossom Bitters

LA CRIATURA – 13

by Casey Skrhak

Tequila, Cucumber, Jalapeño, Lime, Triple Sec, Salt

THE ZHUZH – 16

by Peter Bird

Casamigos Blanco Tequila, Pamplemousse Liqueur,
Elderflower Liqueur, Guava Juice, Lime, Ginger

RUNOFF – 14

by Nathan Cheney

Bourbon, Espresso-Infused Campari, LBV Port,
Cardamom & Orange Bitters

OUT LIKE A LAMB – 15

by Nicole Delcore-Kaifetz

Pistachio-Infused Whiskey, Matcha, Lemon,
Brown Sugar Cinnamon Syrup

BEAUREGARDE – 13

by Ayesha Wright

Armagnac, Bourbon, Blueberry, Lemon, Soda Water

YES TO YELLOW – 13

by Nicole Delcore-Kaifetz

Yellow Chartreuse, Celery Bitters, Lemon,
Élixir Végétal De La Grande Chartreuse

GREAT HALL CLASSIC COCKTAILS

ESPRESSO MARTINI – 14

Vodka, Stumptown Espresso, Coffee Liqueur,
Brown Sugar, Cinnamon, Nutmeg

BEE'S KNEES – 13

Barr Hill Gin, Honey, Lemon, Bee Pollen

CORPSE REVIVER NO. 2 – 15

Gin, Rinomato, Cointreau, Lemon Juice, Absinthe

JUNGLE BIRD – 14

Dark Rum, Campari, Pineapple Juice,
Lime Juice, Simple Syrup

SPAGHETTI WESTERN – 14

Reposado Tequila, Mezcal,
Amaro Nonino, Orange Bitters

SAZERAC – 13

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

DESSERT COCKTAILS

CHERRY ON TOP – 13

House Spiced Rum, Luxardo Maraschino Liqueur,
Creme de Cacao, Sweet Cream, Whipped Cream,
Topped with Nuts and a Cherry!

FRUIT OF THE DEAD – 13

Mastiha Liqueur, Amaretto Liqueur,
Greek Yogurt, Honey, Yuzu, Pomegranate Seeds

NON-ALCOHOLIC

HOT SARA MOCKTAIL – 8

Blood Orange, House-Made Grenadine, Lemon

STRAWBERRY DREAM – 8

Strawberry Puree, Vanilla Bean Syrup,
Soda Water, Whipped Cream

HARD CIDER & BEER

HARD CIDER & SELTZER

- 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” Strong Ale – Lake Placid, NY – 7
- Northway “Burly Beard” Stout – Queensbury, NY – 8
- Raquette River Red Ale – Tupper Lake, NY – 8
- Raquette River Mango Wheat – Tupper Lake, NY – 8
- Foam Brewing “For You” Pale Ale – Burlington, VT – 14
- Hex & Hop “Happy Little” Pale Ale – Bloomingdale – 12
- Hex & Hop “Hot Sara” NE IPA – Bloomingdale – 8
- Threes “Logical Conclusion” IPA – Brooklyn, NY – 12
- Maine Beer Co. “Lunch” IPA – Freeport, ME – 12
- Hudson Valley Fruited Sour IPA – Beacon, NY – 14
- Woodstock Brewing Raspberry Gose – Phoenicia, NY – 9

NON-ALCOHOLIC

- Athletic Brewing Co. “Upside Dawn” Golden Ale – 6
- Athletic Brewing Co. “Run Wild” IPA – 6

WHITES

SEMI-DRY RIESLING, HOSMER - 12 / 36

Finger Lakes, New York

Nectarine, Apricot, Kumquat

ALBARIÑO, MARTÍN CÓDAX - 13 / 40

Rías Baixas, Spain

Stone Fruit, Crushed White Rock, Honeysuckle

PINOT GRIGIO, MONT MES,

CASTELFEDER - 13 / 40

Alto Adige, Italy

Pear, Acacia Flower, Lime

BIANCO NERO D'AVOLA, MORGANTE

- 12 / 36

Sicilia, Italy

White Peach, Chamomile, Almond

SAUVIGNON BLANC, NOVELTY HILL

- 14 / 42

Columbia Valley, Washington

Bosc Pear, Meyer Lemon, Flint

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

FRAPPATO, SABBIE DI SUTTA,
NICOSIA - 14 / 44

Sicilia, Italy

Blueberry, Raspberry, Eucalyptus

PINOT NOIR, GROWERS GUILD,
OWEN ROE - 12 / 36

Willamette Valley, Oregon

Campfire, Wild Berries, Rose

CHIANTI, SAN LORENZO,
FATTORIE MELINI - 12 / 36

Tuscany, Italy

Berry Preserves, Rosemary, Hazelnut

RIOJA RESERVA, VIÑA BUJANDA
- 15 / 48

Rioja, Spain

Blackcurrant, Cigar Box, Cocoa

FEATURED GLASS POUR

CABERNET SAUVIGNON,
SMITH & HOOK - 16

Central Coast, California

Blackberry, Violet, Tobacco

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

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

SPIRITS

VODKA

Zubrowka Bison Grass	Tito's
Ketel One Citron	Ketel One
OYO Honey Vanilla	Grey Goose
Infuse Mango Habanero	Belvedere

GIN

Beefeater	Bombay Sapphire
Tanqueray	Hendricks
Barr Hill	Barr Hill Tom Cat
Empress 1908	Tanqueray No. Ten

RUM

Plantation 3 Star White	Captain Morgan Spice
Malibu Coconut	Clément Barrel Select
Goslings Dark	Leblon Cachaça

AGAVE

Cimarron	Del Maquey Vida Mezcal
123 Blanco	Casamigos Blanco
123 Reposado	Casamigos Reposado
123 Anejo	Casamigos Anejo
Komos Reposado Rosa	Komos Anejo Cristalino

RYE & IRISH

Sazerac	Templeton
Van Winkle 13-yr	Michters
Redbreast 12-yr	Jameson

BOURBON

Buffalo Trace	Smoke Wagon
Maker's Mark	Eagle Rare
Woodford Reserve	Weller Reserve
Bootlegger	Garrisons Small Batch
Knob Creek	Garrisons Balmorhea

SPIRITS

SCOTCH

Dewars	Macallan 12-yr
Johnnie Walker Red	Dalmore 12-yr
Johnnie Walker Black	Dalmore 15-yr
Laguvulin 16-yr	Oban 18-yr

COGNAC

Hennessy VS	Caravedo Pisco
Castarede Armagnac	Sarpa Barrique Grappa
Prunier	Remy Martin XO

FORTIFIED WINE

Yalumba Antique Tawny	La Guita Sherry
Dow's Vintage Port	Hidalgo PX Sherry

AMARO

Braulio	St. Agrestis
Fernet Branca	Amaro Nonino
Averna	Montenegro

APERTIFS & CORDIALS

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

BILL OF FARE

3PM-10PM DAILY

CHEESE & CHARCUTERIE BOARD - 23

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

CHEESE BOARD - 15

Chef's Selection of Local Artisan Cheeses, Assorted Fresh & Dried Fruit, Seasonal Preserves, Spiced Nuts, Crostinis & Local Crackers

SPICED NUTS - 7

Mixed Assortment

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

TUCKER FARM POTATO CHIPS - 9

Bacon Horseradish Dip

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

BILL OF FARE

3PM-10PM DAILY

SPANAKOPITA - 11

Spinach, Feta Cheese, Phyllo

SMOKED CHICKEN WINGS - 20

Seven House-Marinaded & Smoked Wings,
Crudite, Buttermilk Ranch, Choose One Flavor:
Dry-Rubbed / Red Wine Maple BBQ / Buffalo

CAESAR SALAD - 15

Romaine Lettuce, Shaved Meier's Parmesan,
Garlic Croutons, House Caesar Dressing,
Pickled Vegetables, Seared Lemon

Add Grilled Chicken Breast - 6

MEIER'S GRILLED CHEESE - 16

Locally Sourced Cheddar, Gruyere, & Parmesan,
Grilled Sourdough, Tomato Chutney, House Chips

HONEY APPLE CAKE - 11

Cinnamon Honey Sauce, Vanilla Bean Ice Cream

DARK CHOCOLATE TART - 14

Belgium Dark Chocolate Ganache, Shortbread,
Strawberry, Candied Pistachio Crumble

ADK ICE CREAM - 8

Rotating Flavors, Whipped Cream

WINE & CHEESE SPECIAL

CHEESE BOARD &

A HALF BOTTLE OF WINE - 30

Ask your bartender about our rotating selection
of half bottles. Pick your favorite & enjoy pairing
with our locally sourced cheese board.

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