



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

SARANAC SIX – 13

by Sadie Light

Empress Gin, Blueberry Rose Syrup, Lemon,
Prosecco

WATER YOU THINKING? – 12

by Nicole Zaluski

Vodka, Watermelon Juice, Cucumber, Key Lime

BLOODLESS MARY – 12

by Nicole Delcore-Kaifetz

Vodka, Horseradish, Tomato Syrup,
Lemon, Celery Bitters

EVEN IN THE BACKYARD – 12

by Nicole Delcore-Kaifetz

Mastic Liqueur, Basil, Sweet Corn, Lemon, Soda

CANTALOUPE CATTLEYA – 15

by Nathan Cheney

Diplomatico Venezuelan Rum,
Cantaloupe Campari, Sweet Vermouth, Lime Peel

FARMER'S MARKET – 13

by Nathan Cheney

Cognac, Wild Strawberry Syrup, Honey, Lime

MAIN STREET MARG – 13

by Nicole Zaluski

Blanco Tequila, Pineapple, Lime, Cilantro Shrub,
Cilantro Salt

CAROLINA KOOL-AID – 12

by Nicole Delcore-Kaifetz

Orgeat Liqueur, Cascara Tea, Honey, Vanilla, Soda

PEACHY KEENE – 13

by Everyone!

White Wine, Aperol, Peach, Lemon, Soda

GREAT HALL CLASSIC COCKTAILS

HOT SARA – 12

Gin, Blood Orange, Lemon, House Grenadine

BEE'S KNEES – 13

Barr Hill Gin, Honey, Lemon, Bee Pollen

LAST WORD – 15

Gin, Green Chartreuse, Maraschino Liqueur, Lime

BIJOU – 15

Barr Hill Tomcat Gin, Green Chartreuse,
Sweet Vermouth, Orange Bitters

SAZERAC – 13

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

CAIPIRINHA – 13

Cachaça, Lime, Sugar

SPAGHETTI WESTERN – 14

Reposado Tequila, Mezcal,
Amaro Nonino, Orange Bitters

FORAGER'S MARTINI – 16

Barr Hill Vodka, Dry Vermouth,
Seasonal Pickled Vegetables

MOOD RING – 14

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

HOUSE LONG ISLAND – 15

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

FRENCH RITUAL – 12

Absinthe, Sugar Cube, Chilled Water

HARD CIDER & BEER

HARD CIDER & SELTZER

- Citizen Semi-Dry - Burlington, VT - 9
- 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
- Crossroads Brick Row Red Amber Ale - Athens, NY - 8
- Lake Placid "UBU" Ale - Lake Placid, NY - 7
- Left Hand Milk Stout Nitro - Longmount, CO - 8
- Woodstock Raspberry Gose - Phoenicia, NY - 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

DRAFT BEER

Ask Your Bartender About Our Rotating Selection

WHITES

ALBARIÑO, MARTÍN CÓDAX - 13 / 40

Rías Baixas, Spain

Stone Fruit, Crushed White Rock, Honeysuckle

SAUVIGNON BLANC, CLARENCE

DILLON - 14 / 48

Bordeaux, France

Lemon Zest, Ripe Apple, Florals

PINOT GRIGIO, ALTANUTA - 13 / 40

Valdadige, Italy

Dried Apricot, Herbs, Citrus, Cream

CHARDONNAY, MAISON LOUIS JADOT,

MÂCON-VILLAGES - 14 / 42

Burgundy, France

Green Apple, White Florals, Light Minerality

GARGANEGA, INAMA, SOAVE

CLASSICO - 12 / 38

Veneto, Italy

Chamomile, Elderflower, Almond

RIESLING, PACIFIC RIM - 12 / 36

Columbia Valley, Washington

Honeycrisp Apple, Jasmine, Pear

REDS

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

CANNONAU DI SARDEGNA, NARACU,
VIGNE SURRAU - 13 / 40
Sardinia, Italy
Blackberry, Licorice, Lavender

CABERNET SAUVIGNON,
TWENTY ACRES - 12 / 36
Clarksburg, California
Boysenberry, Plum, Chocolate

RIOJA RESERVA, AMOR DE MADRE
- 15 / 48
Rioja, Spain
Blackcurrant, Cigar Box, Cocoa

HUNT COUNTRY RED BLEND,
MILLBROOK - 14 / 48
Millbrook, NY
Elderberry, Cherry, Hint of Smoke

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	Tito's
Liv	Ketel One
Grey Goose	Ketel One Citron
Crop Cucumber	Barr Hill
Oyo Honey Vanilla	46 Peaks

GIN

Breckenridge	Beefeater
Bootlegger	Bombay Sapphire
Tanqueray	Hendricks
Barr Hill	Barr Hill Tom Cat
Empress 1908	Wolffer Estate
Collective Arts	Genever

RUM

Plantation 3 Star	Myers Dark
Goslings	Clément
Diplomatico	Leblon Cachaça

AGAVE

Espolon Blanco	One With Life Blanco
123 Blanco	Casamigos Blanco
123 Reposado	Casamigos Reposado
123 Anejo	Casamigos Anejo
Casa Dragones	Del Maguey Vida Mezcal

RYE

Sazerac	Rittenhouse
Peerless	Michters
Thomas Handy	Michters 10yr Straight
Michters American	Michters Limited

IRISH

Prizefight	Jameson
Redbreast 12-yr	

SPIRITS

BOURBON

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

SCOTCH

Johnnie Walker Red	Glenmorangie Quinta
Johnnie Walker Black	Dewars
Cragganmore 12-yr	Glenfiddich 15-yr
Glenfiddich 12-yr	Oban 14-yr
Glenmorangie 10-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	Campari
Amaretto Disaronno	Pimm's
Aperol	Green Chartreuse
Luxardo Maraschino	Absinthe
Kleos Mastiha	Chambord

BILL OF FARE

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

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