



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.

COCKTAILS

HOT SARA – 12

Gin, Blood Orange, Lemon, House-Made
Grenadine

DRINK ME! – 14

Empress 1908 Gin, Mezcal, Lemongrass Mint
White Balsamic, Agave, Lime, Sea Salt

TWO REVERSE – 13

Vodka, Cucumber, Beet Simple Syrup, Lemon,
Celery Bitters

MOOD RING – 14

Vodka, Mango, Habanero, Lime, Butterfly Pea
Flower, Soda, CBD Oil

AMBROSIA – 13

Mastic Liqueur, Blanco Tequila, Eucalyptus, Lime,
Black Pepper

¡SALUD! – 12

Don Q Rum, Passionfruit, Lime, Orgeat Liqueur,
Spiced Ginger Syrup, Nutmeg

CHERRY LIME RICKEY – 12

Bourbon Barrel Aged Gin, Black Cherry, Lime,
Soda

THE BITTER JEWEL – 14

Rye Whiskey, Strawberry Cardamom Infused
Campari, Sweet Vermouth, Rhubarb Bitters

DAGGIE DOGFOOT – 13

Bacon Fat-Washed Whiskey, Hot Apple Cider,
Maple Butter, Lemon, Spiced Simple Syrup

SANGRIA – 10

Crisp White Wine, Apple Cider, Mulling Spices,
Brandy, Citrus, Soda

HARD CIDER & BEER

HARD CIDER

- Citizen Semi-Dry - Burlington, VT - 8
- Graft Farm Flor Sour - Newburgh, NY - 6

DOMESTIC BEER

- Coors Light - Golden, CO - 5
- Miller Light - Milwaukee, WI - 5

IMPORTED BEER

- Labatt Blue - London, Ontario, Canada - 5
- Labatt Blue Light - London, Ontario, Canada - 5
- Stella Artois - Belgium - 5
- Modelo Especial - Mexico City, Mexico - 5
- Guinness - Dublin, Ireland - 6

CRAFT BEER

- Peekskill "Skills Pils" Pilsner - Peekskill, NY - 6
- Switchback "Karsten" Lager - Burlington, VT - 7
- Threes German-Style Helles Lager - Brooklyn, NY - 9
- Shed Mountain Brown Ale - Middlebury, VT - 9
- Lake Placid "UBU" Ale - Lake Placid, NY - 6
- Left Hand Milk Stout Nitro - Longmount, CO - 7
- Collective Arts Jam Sour - Hamilton, ON - 9
- Lost Nation Gose - Morrisville, VT - 7
- Threes "Logical Conclusion" IPA - Brooklyn, NY - 9
- Brooklyn "Butterfly" DIPA - Brooklyn, NY - 10
- Maine Beer Co. "Lunch" IPA - Freeport, ME - 14
- Ommegang For The Throne (750ml) - Cooperstown - 10
- Hex & Hop "Happy Little" Pale Ale - Bloomingdale - 12

DRAFT BEER

Ask Your Bartender About Our Rotating Selection

WHITES

ALBARIÑO, MARTÍN CÓDAX - 13 / 48
Rías Baixas, Spain

Stone Fruit, Crushed White Rock, Honeysuckle

SAUVIGNON BLANC, THE INFAMOUS
GOOSE - 12 / 39

Marlborough, New Zealand

Gooseberry, Key Lime, Passionfruit

PINOT GRIS, KINGS RIDGE - 10 / 36

Willamette Valley, Oregon

Pear, Lemon Zest, Melon

CHARDONNAY, MAISON LOUIS JADOT,
MÂCON-VILLAGES - 13 / 44

Green Apple, White Florals, Light Minerality

GARGANEGA, INAMA, SOAVE
CLASSICO - 12 / 44

Veneto, Italy

Chamomile, Elderflower, Almond

RIESLING, LAKEWOOD VINEYARDS
- 10 / 36

Finger Lakes, NY

Honeydew, Blue Florals

REDS

GAMAY, DOMAINE DUPEUBLE - 13 / 48
Beaujolais, France

Cranberry, Strawberry, Vibrant, Mineral Finish

PINOT NOIR, INSCRIPTION,
KING ESTATE - 11 / 40

Willamette Valley, Oregon

Bright, Cherry Cola, Fresh Mushroom

CANNONAU DI SARDEGNA, NARACU,
VIGNE SURRAU - 12 / 42

Sardinia, Italy

Blackberry, Licorice, Lavender

CABERNET SAUVIGNON, SANSSOUCI
- 10 / 36

Languedoc, France

Black Cherry, Graphite, Baking Spices

RIOJA RESERVA, AMORE DE MADRE
- 14 / 49

Rioja, Spain

Blackcurrant, Cigar Box, Cocoa

SPARKLING & ROSÉ

ROSÉ, LES VIGNOBLES GUEISSARD

– 9 / 42

Provence, France

Peach, Bright Minerality, Light Florals

—

PROSECCO, LA MARCA (187ML SPLIT)

- 12

Veneto, Italy

Bright Citrus, Honeysuckle, Clean Mineral Finish

SPARKLING ROSÉ, DOMAINE
CHANDON (187ML SPLIT) – 12

California

Strawberry, Watermelon, Red Cherry

CHAMPAGNE, MOET & CHANDON
(187ML SPLIT) - 23

Champagne, France

Green Apple, Brioche, White Flowers

PROSECCO ROSÉ, ZARDETTO – 10 / 36

Veneto, Italy

Red Currants, Wild Strawberries, Florals

LAMBRUSCO DI SORBARA,
CLETO CHIARLI - 9 / 42

Emilia-Romagna, Italy

Raspberry, Tangerine, Ginger

SPIRITS

VODKA

Breckenridge
Tito's
Ketel One
Ketel One Citron
Grey Goose
Barr Hill
46 Peaks
Infuse Grapefruit
Oyo Honey Vanilla

GIN

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

RUM

Plantation 3 Star
Myers Dark
Goslings
Clement
Diplomatico
Leblon Cachaca

SPIRITS

AGAVE

Espolon Blanco
One With Life Blanco
One With Life Reposado
123 Blanco
123 Reposado
123 Anejo
Patron Silver
Casamigos Blanco
Casamigos Reposado
Lunazul
Casa Dragones
Del Maguey Vida Mezcal
Los Vecinos Mezcal

RYE

Old Overholt
Rittenhouse Overproof
Sazerac
Michters
Hudson "Do The Rye Thing"
Few
Hillrock Double Cask
Peerless
Michters 10yr Straight

IRISH

Jameson
Prizefight
Redbreast 12-yr

JAPANESE

Takamine

SPIRITS

BOURBON

Breckenridge
Buffalo Trace
Maker's Mark
Knob Creek
Woodford Reserve
Smoke Wagon
Eagle Rare
E.H. Taylor
Basil Hayden
Hudson Bright Lights
Widow Jane
Few
Garrisons Small Batch
Garrisons Balmorhea

SCOTCH

Johnnie Walker Red
Johnnie Walker Black
Cragganmore 12-yr
Macallan 12-yr
Talisker 10-yr
Glenfiddich 12-yr
Glenmorangie 10-yr
Glenkinchie 12-yr
Ardbeg
Oban 14-yr
Lagavulin 16-yr

FORTIFIED WINE

Dow's Tawny 10-yr
Ferriera Ruby Port
La Guita Manzanilla Sherry
Hidalgo PX Sherry

SPIRITS

COGNAC

Hennessey
Pierre Ferrand
Courvoiser VSOP
Prunier
Alto del Carmen Pisco
Sarpa Barrique Di Poli Grappa
Remy Martin XO

AMARO

Averna
Amaro Nonino
Fernet Branca
St. Agrestis
Braulio
Montenegro

APERTIFS & CORDIALS

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

BILL OF FARE

CHEESE & CHARCUTERIE

Chef's Selection of Artisan Cheese &
Cured Meat with Kimmy's Crackers,
Housemade Accompaniments

THREE - 21 / FIVE - 33

SPICED NUTS - 7

MARINATED OLIVES - 7

HOUSE PICKLES - 5

Assorted Vegetables

WHIPPED FETA SPREAD - 10

Roasted Red Peppers, Extra Virgin Olive Oil,
Served With House Country Bread

WHITE BEAN SPREAD - 7

Lemon, Garlic Confit, Served With House Country
Bread

SALMON BELLY RILLETTE - 9

Lemon, Capers, Served With House Country
Bread

ARTICHOKE PESTO - 8

Lemon, Parmesan, Brined Green Peppercorn,
Served With House Country Bread

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