



## 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

## HOT SARA – 12

Gin, Blood Orange, Lemon, House Grenadine

## MOON BEAM – 14

by Ayesha Wright

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

## LITTLE RED PARTY DRESS – 12

by Nicole Delcore-Kaifetz

Rum, Pinot Noir, Brown Sugar Syrup, Lime

## APPLE CRISP MARGARITA – 13

by Julissa Callahan

Tequila, House-Made Spiced Apple Sauce,  
Cinnamon Syrup, Lemon Juice, Sea Salt

## PALOMA PUNCH – 14

by Emma Crouse

Tequila, Mezcal, Grapefruit, Lime, Ginger, Tarragon,  
Habanero Syrup, Clarified With Coconut Milk

## FIRE TOWER – 14

by Nathan Cheney

Bourbon, Espresso-Infused Campari, LBV 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

## FERNET CON COCA – 12

by Nathan Cheney

Fernet Branca, Bourbon, Coca-Cola, Pear Nectar,  
Brown Sugar Cinnamon Syrup, Lime Juice

## CHRYSALISM – 13

by Nicole Delcore-Kaifetz

Suze, Creme de Violette, Honey Syrup, Lemon Juice,  
Cocoa Bitters, Earl Grey Tea (Hot)

# GREAT HALL CLASSIC COCKTAILS

## MOOD RING – 14

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

## 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

## ESPRESSO MARTINI – 14

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

## EVERGREEN – 14

Vodka, Creme de Menthe, Creme de Cacao,  
Godiva Chocolate Liqueur, Milk, Whipped Cream,  
Black Sesame, Sea Salt

# NON-ALCOHOLIC

## HOT SARA MOCKTAIL – 8

Blood Orange, House-Made Grenadine, Lemon

## POW DAY – 8

Yuzu, Brown Sugar Cinnamon Syrup, Soda Water

# 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

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, 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

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

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

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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-Marinated & 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

## FLOURLESS CHOCOLATE TORTE - 11

Cranberry Coulis, Whipped Cream

## 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.

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shellfish or eggs may increase your risk of food borne illness

# 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