



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

COQUITO – 12

by Cassandra Lamboy & Angela Constant

-Christmas in the Caribbean-

This “Puerto Rican Eggnog” Consists Of
Cassandra’s Secret Coconut-Based Recipe and
Angela’s Saint Lucia Inspired Spiced Rum

APPLE CRISP MARGARITA – 13

by Julissa Callahan

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

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

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

PALOMA PUNCH – 14

by Emma Crouse

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

CHRYSALISM – 13

by Nicole Delcore-Kaifetz

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

GREAT HALL CLASSIC COCKTAILS

HOT SARA – 12

Gin, Blood Orange, Lemon, House Grenadine

BEE'S KNEES – 13

Barr Hill Gin, Honey, Lemon, Bee Pollen

CORPSE REVIVER NO. 2 – 15

Gin, Rinomato, Cointreau, Lemon Juice, Absinthe

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

ESPRESSO MARTINI – 14

Barr Hill Honey 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” 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
- Hudson Valley Fruited Sour IPA – Beacon, NY – 14
- Foam Brewing “Nameless” IPA – Burlington, VT – 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

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

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

GAMAY, DOMAINE DUPEUBLE - 14 / 44
Beaujolais, France
Cranberry, Strawberry, Vibrant, Mineral Finish

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 - 18
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

Zubrowska Bison Grass	Tito's
Ketel One Citron	Ketel One
OYO Honey Vanilla	Grey Goose
Belvedere	Barr Hill

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	Smoke Wagon Small Batch
Bookers	Garrisons Small Batch
Weller 12-yr	Garrisons Balmorhea
Blantons	Weller Reserve

SPIRITS

SCOTCH

Dewars	Laguvulin 11-yr
Johnnie Walker Red	Macallan 12-yr
Johnnie Walker Black	Dalmore 12-yr
Laguvulin 16-yr	Dalmore 15-yr
Glenmorangie Signet	Oban 18-yr

COGNAC

Hennessy VS	Alto del Carmen 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

Averna	St. Agrestis
Amaro Nonino	Braulio
Fernet Branca	Montenegro

APERTIFS & CORDIALS

Five Farms Irish Cream	Drambuie
Sambuca Romana	Frangelico
Kahlua	Suze
Benedictine	Lillet Blanc
Grand Marnier	Pimm's
Amaretto Disaronno	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

Cashews, Peanuts, Walnuts, Almonds

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

TUCKER FARM POTATO CHIPS - 9

Bacon Horseradish Dip

TUNA CRUDO - 18

Ahi Tuna, Pickled Hen of the Wood Mushrooms,
Truffle Aioli, Caper Berry, Fleur de Sal

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 Radish, 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

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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