
DESSERTS

S'MORES BOARD FOR TWO - 18

Marshmallows, Graham Crackers, Chocolate Chip Cookies,
Peanut Butter, Nutella, Truffles, Build & Roast Your Own

BIRDS NEST - 14

Meringue Nest, Lemon Curd, Spun Sugar, Blueberry Coulis (v,GF)

SPRING FLOWERS - 15

Hibiscus Panna Cotta, Lemonade Encapsulations,
Lavender & Saffron Coulis, Edible Flowers (v,GF)

HONEY APPLE CAKE - 11

Cinnamon Honey Sauce, Vanilla Bean Ice Cream (v)

DARK CHOCOLATE TART - 14

Belgium Dark Chocolate Ganache, Shortbread Crust, Strawberry,
Candied Pistachio Crumble, Whipped Cream (v)

APRICOT MOCHI - 12

Orange Blossom Mochi Balls, Apricot Chutney,
Oat Milk Pastry Cream, Matcha Sugar (V,GF)

ADK ICE CREAM - 8

Rotating Flavors, Whipped Cream, Almond Macaroon (v,GF)



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

FORTIFIED WINES

Yalumba Museum Antique Tawny
Dow's Late-Bottled Vintage Port

La Guita Manzanilla Sherry
Hidalgo PX Sherry

LIBATIONS AND TEMPTATIONS

CRAFT COCKTAILS

BAR MANAGER - ANGELA CONSTANT

Please Advise Us Of Allergies Before Ordering Cocktails

HOT SARA - 12

OUR SIGNATURE COCKTAIL

Gin, Blood Orange,
House-Made Grenadine, Lemon

MOON BEAM - 14

BY AYESHA WRIGHT

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

LA CRIATURA - 13

BY CASEY SKRHAK

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

THE ZHUZH - 16

BY PETER BIRD

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

RUNOFF - 14

BY NATHAN CHENEY

Bourbon, Espresso Infused Campari,
Tawny Port, Cardamom & Orange

OUT LIKE A LAMB - 15

BY NICOLE DELCORE-KAIFETZ

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

BEAUREGARDE - 13

BY AYESHA WRIGHT

Armagnac, Bourbon, Blueberry,
Lemon, 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,
Apple Blossom Bitters

YES TO YELLOW - 13

BY NICOLE DELCORE-KAIFETZ

Yellow Chartreuse, Celery Bitters,
Lemon, Chartreuse Élixir Végétal

ESPRESSO MARTINI - 14

A CLASSIC COCKTAIL

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

NON-ALCOHOLIC

HOT SARA MOCKTAIL - 8

OUR SIGNATURE MOCKTAIL

Blood Orange, House-Made
Grenadine, Lemon Juice

STRAWBERRY DREAM - 8

BY ANGELA CONSTANT

Strawberry Puree, Vanilla Syrup,
Soda Water, Whipped Cream

SPIRITS

IRISH

Jameson
Redbreast 12-yr

JAPANESE

Takamine

WHISKEY

Jack Daniels
Crown Royal

SCOTCH

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

FORTIFIED WINE

Yalumba Antique Tawny
Dow's Late-Bottled Vintage Port
La Guita Manzanilla Sherry
Hidalgo PX Sherry

COGNAC

Hennessy VS
Maison Gautier VS
Prunier XO
Sarpa Barrique Grappa
Castarede Armagnac VSOP
Remy Martin XO

AMARO

Amaro Nonino
Fernet Branca
St. Agrestis
Braulio
Montenegro

APERTIFS, DIGESTIFS, & CORDIALS

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



SPIRITS

VODKA

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

GIN

LIV New York
Beefeater
Bombay Sapphire
Tanqueray
Tangeray No. Ten
Hendricks
Barr Hill
Barr Hill Tom Cat
Empress 1908

AGAVE

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

RUM

Plantation 3 Star White
Captain Morgan Spiced
Malibu Coconut
Goslings Dark
Clement Barrel Select
Leblon Cachaca

RYE

Sazerac
Templeton
Michters

BOURBON

Smoke Wagon Straight
Cooperstown Straight
Buffalo Trace
Maker's Mark
Knob Creek
Bootlegger New York
Smoke Wagon Small Batch
Eagle Rare
Weller Special Reserve
Weller 12-yr
Garrisons Small Batch
Garrisons Balmorhea



BEER + HARD CIDER

HARD CIDER & SELTZER

Wolffer Estate Dry Rosé Cider - Bridgehampton, NY 8
Seasonally Rotating Flavored Cider (Ask Server) 6
High Noon Seltzer - California (Lime or Mango) 7

DOMESTIC BEER

Coors Light - Golden, CO 5
Miller Lite - 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
Raquette River Red Ale - Tupper Lake, NY 8
Raquette River Mango Wheat - Tupper Lake, NY 8
Lake Placid "UBU" Ale - Lake Placid, NY 7
Northway "Burly Beard" Oatmeal Stout - Queensbury, NY 8
Foam Brewing "For You" Pale Ale - Burlington, VT 14
Hex & Hop "Happy Little" Pale Ale - Bloomingdale, NY 12
Hex & Hop "Hot Sara" New England IPA - Bloomingdale, NY 8
Threes "Logical Conclusion" IPA - Brooklyn, NY 12
Maine Beer Co. "Lunch" IPA - Freeport, ME 12
Hudson Valley "Silhouette" Fruited Sour IPA - Beacon, NY 14
Woodstock Brewing Raspberry Gose - Phoenicia, NY 9

NON-ALCOHOLIC

Athletic Brewing "Upside Dawn" Golden / "Run Wild" IPA - Stratford, CT 6

ROSÉ & SPARKLING BY THE GLASS

ROSÉ, WÖLFFER ESTATE FINCA 13 / 48
Mendoza, Argentina
Strawberry, Peach, Lime

PROSECCO, VALDO 13
Valdobbiadine, Italy (187ml Split)
Pear, Citrus Peel, Yeast

CHAMPAGNE, MOET & CHANDON 28
Champagne, France (187ml Split)
Green Apple, Brioche, White Flowers

REDS BY THE BOTTLE

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

CÔTES DU RHÔNE, ST ESPIRIT, 2019 45
Rhône, France
Plum, Pepper, Smoke

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

CHIANTI CLASSICO, LAMOLE DI LAMOLE, 2018 54
Toscana, Italy
Tart Cherry, Sun-Dried Tomato, Leather

CABERNET SAUVIGNON, SMITH & HOOK 65
Central Coast, California
Dried Cranberry, Blueberry Pie, Toasted Oak

CABERNET SAUVIGNON, CHARLES KRUG, 2019 90
Napa Valley, California
Caramel, Mixed Berries, Toasted Oak

BURGUNDY, MERCUREY, MAISON CHANZY 115
Burgundy, France
Tart Cranberry, Herbs de Provence, Cinnamon

BORDEAUX BLEND, CHÂTEAU KIRWAN, 2017 120
Margaux, Bordeaux, France
Black Fruits, Cedar, Mint

BRUNELLO, CASANOVA DI NERI, 2015 150
Tuscany, Italy
Tobacco Leaf, Baking Spices, Mulled Red & Black Fruits

WHITES BY THE BOTTLE

SAUVIGNON BLANC, THE PARING, 2017 California Honeydew, Oak, Agave	48
RIESLING, TRIMBACH, 2019 Alsace, France Gala Apple, Asian Pear, White Florals	58
CHARDONNAY, HAHN S.L.H., 2019 Santa Lucia Highlands, California Bananas Foster, Tropical Fruits, Caramel	62
PINOT GRIGIO, PORER, ALOIS LAGEDER, 2019 Alto Adige, Italy Honeycrisp Apples, Saline, Lingering Acid	64
CHABLIS, DOMAINE LOUIS MOREAU, 2020 Beine, France Green Apple, Ripe Lemon, Cool Minerality	80
SANCERRE, PASCAL JOLIVET, 2021 Loire Valley, France Limestone, Freshly Cut Grass, Grapefruit	90
CHARDONNAY, CAKEBREAD CELLARS, 2020 Napa Valley, California Clean Citrus, White Pear, Apple Tarte Tatin	120

WHITES BY THE GLASS

ALBARIÑO, MARTÍN CÓDAX Rías Baixas, Spain Stone Fruit, Crushed White Rock, Honeysuckle	13 / 40
SAUVIGNON BLANC, NOVELTY HILL Columbia Valley, Washington Bosc Pear, Meyer Lemon, Flint	14 / 42
BIANCO NERO D'AVOLA, MORGANTE Sicilia, Italy White Peach, Chamomile, Almond	12 / 36
PINOT GRIGIO, MONT MES, CASTELFEDER Alto Adige, Italy Pear, Acacia Flower, Lime	13 / 40
CHARDONNAY, LOUIS JADOT Burgundy, France Green Apple, White Florals, Light Minerality	14 / 42
SEMI-DRY RIESLING, HOSMER Finger Lakes, New York Nectarine, Apricot, Kumquat	12 / 36

REDS BY THE GLASS

FRAPPATO, SABBIE DI SUTTA, NICOSIA Sicilia, Italy Blueberry, Raspberry, Eucalyptus	14 / 44
PINOT NOIR, GROWERS GUILD, OWEN ROE Willamette Valley, Oregon Campfire, Wild Berries, Rose	12 / 36
CANNONAU DI SARDEGNA, VIGNE SURRAU Sardinia, Italy Blackberry, Licorice, Lavender	13 / 40
CABERNET SAUVIGNON, TWENTY ACRES Clarksburg, California Plum, Boysenberry, Chocolate	12 / 36
RIOJA RESERVA, VIÑA BUJANDA Rioja, Spain Blackcurrant, Cigar Box, Cocoa	15 / 48
CHIANTI, SAN LORENZO, FATTORIE MELINI Tuscany, Italy Berry Preserves, Rosemary, Hazelnuts	12 / 36

GLASS FEATURE

CABERNET SAUVIGNON, SMITH & HOOK Central Coast, California Dried Cranberry, Blueberry Pie, Toasted Oak	16 / 65
--	---------

SPARKLING BY THE BOTTLE

BLANC DE BLANCS, RUINART Champagne, France (375ml Split) Ripe Citrus, Pineapple, Orange Blossom	75
LAMBRUSCO DI SORBARA, CLETO CHIARLI Emilia-Romagna, Italy Raspberry, Tangerine, Ginger	44
CRÉMANT DE BOURGOGNE BRUT, J.J. VINCENT Burgundy, France Apricot, Tart Red Apple, Crisp	60
CUVÉE PRESTIGE, CA'DEL BOSCO Franciacorta, Italy Lemon Curd, Toasted Pastry, Clove	90
BRUT RESERVE CHAMPAGNE, LECLERC BRIANT Champagne, France Quince, Buttery Pastry, Green Apple	120

