



GREAT HALL BAR

AT HOTEL SARANAC

HAPPY HOUR 3PM-5PM DAILY

- HOT SARA COCKTAIL - 6
- EL NAC MANHATTAN - 6
- DRAFT BEER - 5
- SELECT HOUSE WINE - 8
- CHIPS & DIP - 5
- PICKLE PLATE - 5
- CHEESE BOARD - 10

BILL OF FARE 3PM - 10PM SATURDAY-THURSDAY

TERRACE 5PM - 9PM FRIDAY

Weather Permitting
Ask Your Bartender For Our
Rotating, Locally Sourced Menu

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

BILL OF FARE

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

EAST COAST OYSTERS

Fresh Seasonal Oysters on the Half Shell,
Prosecco Cucumber Mignonette

HALF DOZEN - 24 / DOZEN - 44

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 Country Bread

ARTICHOKE PESTO SPREAD - 10

Served With Country Bread

ADK GAZPACHO - 11

Served With Country Bread

TUCKER FARM POTATO CHIPS - 9

Bacon Horseradish Dip

TORTILLA CHIPS - 8

Fresh Pico De Gallo

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

BILL OF FARE

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 /
Cajun Honey

POKE BOWL - 18

Ahi Tuna, Sushi Rice, Seaweed Salad, Pineapple,
Scallion, Pickled Carrot, Tamari Ginger Sauce

CAESAR SALAD - 15

Romaine Lettuce, Shaved Meier's Parmesan,
Garlic Croutons, House Caesar Dressing
Add Grilled Chicken Breast - 6

SUMMER CAPRESE SALAD - 16

Heirloom Tomatoes, Fresh Mozzarella, Basil,
EVOO, Cracked Pepper, Herb Focaccia
Add Grilled Chicken Breast - 6

MEIER'S GRILLED CHEESE - 16

Locally Sourced Cheddar, Gruyere, & Parmesan,
Grilled Sourdough, Tomato Chutney, House Chips
Add Gazpacho - 8

CHOCOLATE CREMEUX - 14

Belgian Chocolate Cream, White Chocolate Tuile,
Hazelnut

ANYTHING IS POPSICLE - 5

Rotating Summer ADK Flavors

CHEESEBOARD &

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.