



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.

HAPPY HOUR 3PM-5PM DAILY

HOT SARA COCKTAIL - 8
EL NAC MANHATTAN - 8
DRAFT BEER - 6
SELECT HOUSE WINE - 8
PICKLE PLATE - 7
CHEESE BOARD - 10

SEASONAL SIGNATURE COCKTAILS

GRAHAM CRACKEROL SPRITZ - 12

by Nathan Cheney & Nicole Delcore-Kaifetz
Graham Cracker Infused Aperol, Lemon, Soda

CHOCOLATE REDHEAD - 15

by Nathan Cheney
Red Wine, Cocoa, Coffee, Plum, Cardamom, Clove,
Cinnamon

RHYTHM & BEETS - 13

by Nathan Cheney
Linie Aquavite, Golden Beet, Vanilla, Rosemary, Pink
Peppercorn, Umami Bitters, Soda

PARTRIDGE IN A PEAR TREE - 15

by Madison Ketchum
Barr Hill Tomcat Gin, Pear Nectar, Lemon,
Rosemary, Clove

PAPER GRAIN- 17

by Nathan Cheney
Oatmeal Cookie Infused Reposado Tequila, Grand
Marnier, Amaro Nonino, Stout, Caramel, Golden
Raisin, Orange, Lemon

BUTTERY, CREAMY & FINE - 16

by Nicole Delcore-Kaifetz
Brown Butter Washed Rum, Pedro Ximenez Sheery,
Kahlua, Maple Syrup, Chai, Cream, Whole Egg

FAMILY MAN - 15

by Nicole Delcore-Kaifetz
Vanilla Infused Rye, Fig Syrup, Angastora &
Petchaud's Bitters, Chartreuse Elixir Vegetal Rinse

CRUEL WORLD - 14

by Nicole Delcore-Kaifetz
Noble Oak Double Oak Bourbon, Montenegro Amaro,
Creme de Cacao, Maple Syrup, Lemon, Lime, Orange
Cream Citrate, Apple Blossom Bitters, Clarified Milk

BABY THIS IS GONNA BE OUR YEAR - 15

by Nicole Delcore-Kaifetz
Armagnac, Pamplemousse Liquor, Toasted Marsh-
mallow Syrup, Lemon, Toasted Marshmallow Fluff

GREAT HALL CLASSIC COCKTAILS

AMERICANO-AMERICANO - 13

Espresso Infused Campari, Sweet Vermouth, Soda

ESPRESSO MARTINI – 17

Grey Goose Vodka, Stumptown Espresso, Coffee Liqueur,
Vanilla, Nutmeg

HOT SARA – 12

Gin, Blood Orange, House Grenadine, Lemon

EL NAC MANHATTAN – 13

Rye Whiskey, Rosen Bitter Liqueur, Tawny Port,
Angostura Bitters, Transatlantic Bitters

RUSTY GODFATHER - 14

Blended Scotch, Amaretto, Drambuie

NON-ALCOHOLIC

HOT SARA MOCKTAIL – 8

Blood Orange, House Grenadine, Lemon

EVENESCENT - 9

Simple Syrup, Ginger Beer, Lime & Brown Sugar
Cinnamon Syrup

HARD CIDER & BEER

HARD CIDER & SELTZER

- Wolffer Estate Dry Rosé Cider - NY – 8
- Seasonally Rotating Flavored Cider – 8
- High Noon Lime 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
- Lake Placid UBU Strong Ale – Lake Placid, NY – 7
- Raquette River Seasonal - Tupper Lake, NY - 8
- Raquette River Red Ale – Tupper Lake, NY – 8
- Foam Brewing Canvas Pale Ale – Burlington, VT – 12
- Foam Brewing For You Pale Ale - Burlington, VT - 14
- Hex & Hop Hot Sara NE IPA – Bloomingdale, NY – 8
- Hex & Hop Seasonal - Bloomingdale, NY - 12
- Hex & Hop Smitty IPA - Bloomingdale, NY - 12
- Paradox Beaver Bite IPA - North Hudson NY - 11
- Maine Beer Co. Lunch IPA – Freeport, ME – 12

NON-ALCOHOLIC

- Athletic Brewing Co. “Upside Dawn” Golden Ale – 6
- Athletic Brewing Co. “Run Wild” IPA – 6

DRAFT BEER

Ask Your Bartender About Our Rotating Selection

WHITES

SEMI-DRY RIESLING, HOSMER - 12 / 36

Finger Lakes, New York

Nectarine, Apricot, Kumquat

ALBARIÑO, MARTÍN CÓDAX - 13 / 46

Rías Baixas, Spain

Stone Fruit, Crushed White Rock, Honeysuckle

BIANCO NERO D'AVOLA, MORGANTE

- 12 / 36

Sicilia, Italy

White Peach, Chamomile, Almond

SAUVIGNON BLANC, NOVELTY HILL

- 14 / 50

Columbia Valley, Washington

Bosc Pear, Meyer Lemon, Flint

CHARDONNAY, MAISON LOUIS JADOT,
MÂCON-VILLAGES - 14 / 50

Burgundy, France

Green Apple, White Florals, Light Minerality

ORANGE GOLD, GERARD BERTAND

- 14/50

Narbonne, France

Tangerine, Citrus, Spices

REDS

CABERNET SAUVIGNON,
TWENTY ACRES - 12 / 36

Clarksburg, California

Boysenberry, Plum, Chocolate

GAMAY, MOULIN Á VENT,
STEPHANE AVARIN - 13 / 44

Beaujolais, France

Black Cherry, Wild Strawberry, Balsamic

FRAPPATO, SABBIE DI SUTTA,
NICOSIA - 13 / 46

Sicilia, Italy

Blueberry, Raspberry, Eucalyptus

PINOT NOIR, GROWERS GUILD,
OWEN ROE - 12 / 42

Willamette Valley, Oregon

Campfire, Wild Berries, Rose

CHIANTI, SAN LORENZO,
FATTORIE MELINI - 12 / 36

Tuscany, Italy

Berry Preserves, Rosemary, Hazelnut

RIOJA RESERVA, VIÑA BUJANDA
- 14 / 48

Rioja, Spain

Black Currant, Cigar Box, Cocoa

FEATURED GLASS POUR

CABERNET SAUVIGNON,
THE HERDSMAN - 16 / 65

Zamora, California

Black Cherry, Plum, Maple, Mocha

SPARKLING & ROSÉ

ROSÉ, LOVE YOU BUNCHES - 13 / 46
Central Coast, California

Strawberry Shortcake, Rose Petal, Citrus

PROSECCO, CAVICCHIOLI 1928
(187ML SPLIT) - 12

Treviso, Italy

Pear, Jasmine, Candied Lemon

ROSÉ PET NAT, FIELD RECORDINGS
- 14 / 56

Paso Robles, California

Watermelon, Citrus Jade Tea, Rosemary

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

Zubrowka Bison Grass

Ketel One Citron

Belvedere

Tito's

Ketel One

Grey Goose

Oyo Vanilla Bean

GIN

Beefeater

Tanqueray

Barr Hill

Empress 1908

Bombay Sapphire

Hendricks

Barr Hill Tom Cat

RUM

Plantation 3 Star White

Malibu Coconut

Goslings Dark

Don Q

Captain Morgan Spice

Clément Barrel Select

Leblon Cachaça

AGAVE

Espanita

123 Blanco

123 Reposado

123 Anejo

Komos Reposado Rosa

Del Maquey Vida Mezcal

Casamigos Blanco

Casamigos Reposado

Casamigos Anejo

Komos Anejo Cristalino

RYE & IRISH

Sazerac

Van Winkle 13-yr

Redbreast 12-yr

Templeton

Michters

Jameson

BOURBON

Buffalo Trace

Maker's Mark

Woodford Reserve

Knob Creek

Eagle Rare

Weller Reserve

Garrisons Balmorhea

SPIRITS

SCOTCH

Dewars	Macallan 12-yr
Johnnie Walker Red	Ardbeg WeeBeastie
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

5PM-9PM

HARVEST SALAD - 15

Arugula, Kale, Brussel Sprouts, Radicchio, Kohlrabi, Craisins, Sliced Almonds, Goat Cheese Crumble, Red Wine Vinaigrette (v)

CREAM OF MUSHROOM SOUP - 15

Local Forest Mushroom Blend, House Sourdough Croutons (v)

TUCKER POTATO CHIPS - 9

Tucker Farms Potatoes, Caramelized Leek Dip (v, GF)

SMOKY BONES - 19

House Smoked Chicken Wings, Vegetable Crudite, Balston Blue Cheese Dressing (GF)

CHOICE OF ADOBO BOURBON SAUCE OR
BBQ DRY RUB

SARANAC CHILI - 17

Donahue's Farm Beef, Ground Venison, Meier's Cheddar, Sour Cream (GF)

ADK POUTINE - 16

Meier's Cheese Curds, Brown Onion Gravy, Hand-Cut Tucker Farm Fries, Scallion

HERB CRUSTED BURRATA - 13

Lightly Breaded Burrata Cheese, House Puttanesca Sauce (v)

BILL OF FARE

5PM-9PM

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 - 12

Mixed Assortment

MEDITERRANEAN OLIVES - 7

Herb Marinated Assorted Olives

HOUSE PICKLE PLATE - 11

Assorted Pickled Seasonal Vegetables, Whipped Feta, Artisan Crackers

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S'MORES BOARD FOR TWO - 18

Marshmallows, Graham Crackers, Milk Chocolate Bars, Fresh Baked Cookies, Nutella, Build & Roast Your Own (v)

PUMPKIN LAVA CAKE - 14

Cinnamon Custard, Salted Caramel (v)

CASHEW CARROT CAKE - 13

Cashew Frosting, Hazelnut Crumble (VG)

MESSAGE FROM THE TEAM

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.

GREAT HALL BAR TEAM



AT HOTEL SARANAC

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