

# BILL OF FARE

5PM-9PM

## CAMPFIRE BURGER - 23

8oz Donahue's Farms Beef,  
Whiskey Bacon Shallot Jam,  
Cheddar, Garlic Aioli,  
Lettuce, Tomato, Red Onion  
(v,VG,GF Options Available)

## FRIED CHICKEN - 29

Buttermilk Marinated Chicken Breast,  
Cayenne Honey Sauce, Baked Mac &  
Cheese, Heirloom Baby Carrots

## BUTTERNUT TOFU PAELLA - 27

Crispy Tofu, Butternut Squash,  
Chili Spiced Cauliflower, Brussel Sprouts,  
Pumpkin Rice (VG,GF,DF)

## MIKE'S MEATLOAF - 30

Donahue Farm Beef,  
Seasoned Ground Sausage, Sweet Potato  
Mash, Baby Carrots, Brown Onion Gravy

## SIRLOIN - 39

Grilled Donahue's Sirloin, Tucker Farm  
Mashed Potatoes, Baby Carrots, Melted  
Leeks, Rosemary Compound Butter

## VENISON LOIN - 44

Seared Venison Backstrap, Parsnip Puree,  
Maple Bacon Brussel Sprouts,  
Pickled Oyster Mushrooms, Red Wine  
Demi-Glace (GF)

## AUTUMN CHARCUTERIE - 23

Local Artisan Cheeses, NYC Salamis,  
Pumpkin Feta, Spiced Seasonal Nuts,  
Grilled Country Bread, Apple Butter



# 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  
CHEESE BOARD - 15  
CHARCUTERIE - 23

## SEASONAL SIGNATURE COCKTAILS

### HARVEST SANGRIA - 15

Red Wine, Orange Cognac,  
Pamplemousse, Apple, Orange, Maple

### YUZU DROP - 15

Yuzu Vodka, Maple, Lemon  
*Sweet, citrus-forward martini*

### ESPRESSO MARTINI - 17

Grey goose, coffee liqueur, Stumptown  
espresso, vanilla, nutmeg  
*The best version of the classic  
you know & love*

### THROW THE APPLE INTO THE SKY - 17

Butter-washed Barr Hill Gin,  
Acid-Adjusted Apple Cider,  
Vanilla, Egg White

### HOT SARA - 12

Gin, house made grenadine, blood  
orange, lemon  
*Our house classic the perfect  
balance of sweet to tart*

### APRÈS SKEET - 14

Añejo Tequila, Ximenez Sherry,  
Braulio Amaro, Black Walnut Bitters

## BILL OF FARE

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### SMOKY BONES - 19

House Smoked Chicken Wings,  
Cut Vegetables, Blue Cheese Dressing (GF)  
Choice of Buffalo, Maple Bourbon BBQ,  
Pear Chili, BBQ Dry Rub

### SARANAC CHILI - 17

Donahue's Farms Beef,  
Seasoned Ground Sausage,  
Meier's Cheddar, Sour Cream (GF)

### ADIRONDACK POUTINE - 15

Meier's Cheese Curds,  
Brown Onion Gravy,  
Hand-Cut French Fries (v)

### CURRIED APPLE & BUTTERNUT SOUP - 14

Honeycrisp Apples, Butternut Squash,  
Yellow Curry, Coconut (VG, GF, DF)

### CRISPY PORK BELLY - 15

House-Cured & Smoked Pork Belly,  
Fried Brussel Sprouts, Apple Puree (GF)

### TUCKER POTATO CHIPS - 9

Hand-Sliced Tucker Farms Potatoes,  
Creamy Beetroot Dip, Spiced Pepitas (V, GF)

### HOUSE GREENS SALAD - 12

Cherry Tomato, Cucumber, Shaved Carrot,  
Red Onion, Croutons,  
House Blue Cheese Dressing (v)

### HARVEST SALAD - 16

Juniper Hill Field Greens, Mustard Green Blend, Kale,  
Pears, Dried Figs, Spiced Pepitas, Feta Crumble,  
Rosemary Balsamic (V, GF)

## SPIRITS

### VODKA

Zubrowka Bison Grass  
Ketel One Citron  
Belvedere  
Tito's  
Ketel One  
Grey Goose  
Oyo Vanilla Bean  
OKA Yuzu

### RUM

Plantation 3 Star White  
Captain Morgan Spice  
Clément Barrel Select  
Leblon Cachaça  
Malibu Coconut  
Goslings Dark  
Don Q  
Brugal 1888

### RYE & IRISH

Sazerac  
Van Winkle 13-yr  
Redbreast 12-yr  
Templeton  
Michters  
Jameson

### SCOTCH

Dewars  
Johnnie Walker Red  
Johnnie Walker Black  
Laguavulin 16-yr  
Macallan 12-yr  
Ardbeg WeeBeastie  
Dalmore 15-yr  
Oban 18-yr

### AMARO

Braulio  
Fernet Branca  
Averna  
St. Agrestis  
Amaro Nonino  
Montenegro

### GIN

Beefeater  
Tanqueray  
Barr Hill  
Empress 1908  
Bombay Sapphire  
Hendricks  
Barr Hill Tom Cat  
Drumshanbo  
Gunpowder

### AGAVE

Cuervo Tradicional  
Espanita Reposado  
123 Blanco  
123 Reposado  
123 Anejo  
Siete Misterios Mezcal  
LALO Blanco  
Komos Rosa Reposado  
Komos Anejo Cristalin

### BOURBON

Weller Reserve  
Buffalo Trace  
Maker's Mark  
Woodford Reserve  
Knob Creek  
Eagle Rare  
Milam & Greene  
Michter's

### FORTIFIED WINE

Yalumba Antique Tawny  
Dow's Vintage Port  
La Guita Sherry  
Hidalgo PX Sherr

### COGNAC

Hennessy VS  
Sarpa Barrique Grappa  
Remy Martin XO  
Castarede Armagnac  
Prunier  
Caravedo Pisco

## SEASONAL SIGNATURE COCKTAILS

### MY BOY'S A WINNER - 18

Brugal 1888 Rum, Appleton Estate Rum,  
Spiced Orgeat, Pear Nectar, Lime,  
Red Wine Float

### SEASON OF THE WITCH - 15

Smoke Wagon Bourbon,  
Cranberry & Orange Peel Ale Syrup,  
Spiced Cranberry Bitters

### ROTATING MILK PUNCH - 14

Ask your bartender about our current  
clarified cocktail feature

### EL NAC - 12

Rye whiskey, rosen bitter liqueur,  
tawny port, angostura  
& transatlantic bitters  
*Our signature Manhattan*

## SIGNATURE MOCKTAILS

### HOT SARA MOCKTAIL - 8

House made grenadine, blood  
orange, lemon  
*Nonalcoholic version of our house  
classic citrusy, sweet and  
bright*

### APPLE OF MY EYE - 8

Apple Cider, Maple,  
Oleo Saccharum, Soda

## BOTTLES-CANS- DRAFTS

### CIDER - SELTZER

Wolffer Estate Dry Rosé Cider - NY - 8  
Nine Pin NY Cider (Signature and Seasonal)- 8  
High Noon Seltzer - 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 - Ontario, Canada - 5  
Labatt Blue Light - 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  
New Belgium's Fat Tire Red Ale - Colorado - 6  
Grimm Rotating IPA/Sour - Brooklyn, NY - 12  
Foam Brewing For You Pale Ale - Burlington, VT - 14  
Hex & Hop Hot Sara NE IPA - Bloomingdale, NY - 8  
Lawson's Finest Hazy Rays IPA - Waitsfield, VT - 7  
Prairie Rotating Sour Ale - Oklahoma City, OK - 10  
Maine Beer Co. Lunch IPA - Freeport, ME - 15

### DRAFT BEER

**Ask Your Bartender About Our Rotating Selection**

### NON-ALCOHOLIC

Athletic Brewing Co. "Upside Dawn" Golden Ale - 6  
Athletic Brewing Co. "Run Wild" IPA - 6  
Zero Gravity Hop Fizz Citrus - 6

## DESSERT OFFERINGS

### SMORE'S BOARD FOR TWO - 18

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

### PEANUT BUTTER SKILLET BROWNIE - 13

French Vanilla Ice Cream, Whipped Cream, Crushed Peanuts  
(v)

### PUMPKIN CAKE - 13

Cream Cheese Marshmallow Frosting,  
House-Made Salted Caramel (v)

### APPLE CHIA PUDDING - 10

Spiced Granola,  
Apple Cider Reduction (VG, GF, DF)

### CHOCOLATE HAZELNUT SEMIFREDDO - 14

Cocoa Meringue, Candied Hazelnuts,  
Chocolate Ganache Drizzle

### CAMPFIRE ICE CREAM - 8

Rotating Seasonal Flavors, Whipped Cream (v, GF)

## HOUSE WINES

### RED

Red Blend, Domaine Ogereau, L'Enjouee - 15 / 55  
Pinot Noir, Rare North, Willamette Valley - 14 / 60  
Gamay, Moulin a Vent, Stephane Avarin - 13 / 44  
Cotes du Rhone, Delas Freres, St. Espirit - 15 / 45  
Cabernet Sauvignon, Bonterra Organic - 14 / 45

### WHITE

Pinot Grigio, Bottega Vinaia - 12 / 36  
Bianco Nero D'avola, Morgante - 12 / 36  
Sauvignon Blanc, Juggernaut, New Zealand - 14 / 50  
Semi-Dry Riesling, FIO, Mosel, Germany - 13 / 50  
Chardonnay, Louis Jadot - 14 / 50

### ROSE / SPARKLING

Rose, Love You Bunches, Stolpman - 14 / 46  
Rose, Chateau D'Aqueria Tavel - 15 / 50  
Prosecco, Coppola 187ml - 12  
Champagne, Moet & Chandon 187 - 28  
Champagne Brut Rose, Drappier - 75