

Drinks



To Share is to Love...

Beer and Cider

ON DRAUGHT	10OZ 16OZ
LUCKY HARE raspberry cézanne, flx	5 7
NAKED DOVE session pale ale, flx	3 5
NAKED DOVE amber ale, flx	3 5
BOTTOMLESS BREWING porter, flx	4 6
STAR CIDER sour cherry, flx	5 7
LAKE DRUM BREWING CIDER ida red, flx	5 7
BOTTLES & CANS	
SOUNDPOST south hill cider 750ml, flx	26
ROOTSTOCK original cider, 12oz "can", flx	4
NARRAGANSET lager 16oz "can", ri	4
BROOKLYN summer ale, ny	4
ITHACA flower power ipa, flx	5
ITHACA happy pils, pilsner, flx	5
BITBURGER drive, non-alcoholic, de	5
GLUTENBERG ipa, gf, montreal	7

Tap and Spirit

10 OUNCE DRAFT PAIRED WITH LOCAL SPIRIT

CIDER & WHISKEY	9
lake drum brewing ida red cider	
iron smoke applewood smoked whiskey	
PORTER & WHISKEY	7
bottomless brewing porter	
mckenzie pot still whiskey	
AMBER & WHISKEY	7
naked dove amber ale	
myer wheat whiskey	

Wine

GLASS QUARTINO	G Q
SPARKLING WINE	
32 ROSÉ	9
dom. joseph cattin, cremant d'alsace, fr nv	
WHITE WINE	
304 RIESLING	8 13
red newt, circle, flx 2015	
230 PINOT GRIGIO	9 15
castelfeder, suditrol, it 2016	
150 WHITE BLEND	9 15
antxiola, txacoli de getaria, sp 2016	
100 CHARDONNAY	11 18
la chablisienne, la pierrelee, fr 2014	
RED WINE	
440 PINOT NOIR	10 16
red tail ridge, flx 2014	
CABERNET FRANC	8 13
glenora, no-oak, keg, flx 2015	
880 MONDEUSE	9 15
jean perrier et fils, savoie, fr 2015	
860 GAMAY	9 15
chateau de pizay, morgon, fr 2015	
780 DOLCETTO D'ALBA	9 15
paitin, "sori" paitin, piedmont, it 2015	

House Cocktails

9

HAND-CRAFTED & INSPIRED BY THE SEASON

THE JEREZ SESSIONS

amontillado sherry, verbena tonic, honey

DON'T CALL ME SHIRLEY

pisco, aperol, pomegranite, celery, lime, txakoli wine

SPRINGTIME FOR LAFAYETTE

vodka, cucumber, bianco vermouth, green chartreuse, lime, ginger, hibiscus

JLC GIN DRINK

gin, sherry, lemon, ithaca milk yogurt, fennel pollen, orange flower water

PAID IT FOR THE LIME

rum, madeira, lime, coconut, cashew, egg white

A MACH PIECE

aquavit, grand poppy, dry vermouth, cynar

MEDICINE & MORALITY

aged genever, sweet vermouth, buckwheat groat cordial, mole bitters

RUM IN THE MORNING

aged rum, amaro di angostura, charred pineapple, lime, dry curacao, coffee

320 REED STREET

armagnac, aged rum, ciociaro, black walnut bitters

Classic Cocktails

9

OUR FAVORITES FROM THE PAST

AVIATION

gin, lemon, creme de violette, maraschino

PALOMA

blanco tequila, grapefruit, lime, tonic

NY SOUR

bourbon, lemon, red wine

SBAGLIATO

campari, sweet vermouth, bitters, sparkling

CHARLIE CHAPLIN

damson plum gin, apricot, lime

BOURBON OLD FASHIONED

house blended bitters, citrus zest, sugar

REMEMBER THE MAINE

rye, sweet vermouth, quina, absinthe

Happy Hour...

AT THE BAR OR IN OUR LOUNGE

MONDAY-FRIDAY

\$6 cocktails, \$6 wine, \$3 pints
5pm-7pm