

BAR MENU

SPECIALTY

LIMITED BATCH

Black Creek Bourbon, or Rye 12

ON THE ROCK

Black Creek Bourbon or Rye 13

OLD FASHIONED

Black Creek Bourbon or Rye 13

CLASSIC MANHATTAN

Black Creek Bourbon or Rye 13

ALTAIR VODKA 12

ON THE ROCK

Altair Vodka 13

CLASSIC VODKA MARTINI

Your way 14

HUDSON HOUSE BLOODY MARY

Altair Vodka, Old Bay Rim 12

MOSCOW MULE

Altair Vodka, Uncle Waithley's ginger beer 12

TASTING

Black Creek Bourbon, Rye & Altair Vodka 15

COCKTAILS

Your choice of Altair Vodka, Black Creek Bourbon or Rye

THE ULSTER PARK TART

Passion fruit, blood orange, simple syrup, candied brim 12

THE DURKEE

Uncle Waithley's Ginger Beer & Lime Juice 12

ARCHIBALD RUSSELL

Blood Orange & Lemon Bitters 12

THE WEST PARK

Lemon Soda, Lemon & Orange Bitters 12

SEASONAL

HALF MOON'S PASSAGE

Altair Vodka, lychee, lemon soda and green tea sencha simple syrup 12

ALTAIR'S LANDING

Altair Vodka, ginger beer, tonic and green tea sencha simple syrup 12

WINE & BEER

House Rose, White & Red 8

House Reserve Tocai 10

House Reserve Cab Franc 11

House Sparkling Wine 11

House Beer Kolsch 8

House Light Lager 7

SOFT DRINKS

Soda 4

Bottled Water 3

Uncle Waithley's NY craft ginger beer 6

Coffee / Harney & Sons Tea 5

** Notify your server of any food allergies prior to ordering.
Please note an 18% gratuity will be charged for parties of 8 or more.*



FOOD MENU

CHARCUTERIE BOARD

Artisan cheese, cured meat, fruit and
flatbread crisps 17

BURRATA SUMMER SALAD

Vine ripe tomatoes, toasted ciabatta,
basil, rose vinaigrette 13

SUMMER VEGETABLE FRITTATA

Baby greens 13

MARINATED OLIVES

Castelvetrano olives, chili, citrus 7

PRETZEL BITES

Everything bagel seasoning, and
bourbon mustard 10

AVOCADO TOAST

Everything bagel seasoning, chopped crispy
pork belly and radishes 11

SMOKED BBQ PORK SLIDERS

Cilantro slaw, brown sugar bourbon BBQ sauce 12

WILD CAUGHT SESAME SEARED AHI TUNA

Sriracha ponzu slaw, soba 15

GRILLED CHICKEN SKEWERS

Spicy cilantro chimichurri, cuban black beans 14

SOUS VIDE STEAK FRITES

Kennebec, beefsteak tomato ailoi 17

PASTA

Romesco, parmesan pasta water,
spring vegetables 14

MUSSELS

PEI, steamed, Hudson ale, garlic,
cherry peppers, cilantro 15

DESSERT

RYE INFUSED COOKIE PLATE

Chocolate Chip 10

FLOURLESS CHOCOLATE CAKE

Black Creek bourbon syrup and black berries 10

MYER LEMON TART

Raspberry coulis, graham cracker 10

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