



COCKTAILS

DIRTY BOOTS MARTINI • \$16

Gin or Vodka, muddled olives, olive infused dry vermouth

THE JILLY • \$15

Reposado tequila, Select aperitivo, agave, lime, mezcal rinse

NOT A NEGRONI • \$15

Gin, Amaro Montenegro, Select aperitivo, Carpano Antica

WOODLAND BORDER • \$16

El Buho Mezcal, Brucato Woodlands amaro, grapefruit juice, ginger shrub, Ardbeg rinse

GOLDEN HOUR • \$17

Sazerac Rye, Fernet Branca, yuzu, egg white

RUBY OLD FASHIONED • \$16

Bourbon, pomegranate molasses, ginger, marasca cherry

CATSKILLS SOUR • \$15

Choice of: bourbon / tequila / gin with lime & maple

WINE

Sparkling, Clotilde Davenne, *Crémant de Bourgogne*, FR • \$13/22

Riesling/Gewürztraminer, Ovum Wines, *Big Salt*, OR • \$15/60

Silvaner, Stefan Meyer, *Ein Liter*, Pfalz, GR • \$14/56

Chardonnay/Sauvignon Blanc, J. Mourat, *Fiefs Vendeens*, FR • \$16/64

Xarel-lo Orange, Tanca Els Ulls, *La Lleona*, Catalonia • \$16/60

Pinot Noir, Arndorfer, *Vereinter Schatz*, Kamptal AT • \$16/64

Malbec, Los Caracoles, Mendoza, ARG • \$16/64

Dolcetto, G.D. Vajra, *Dolcetto D'Alba*, Piedmont IT • \$15/60

BEER ON TAP

Japanese Lager, Alvarium, *Crunchy Roll*, CT (4.3%) • \$8

Märzen, Destination Unknown, *DUBtoberfest*, NY (5.8%) • \$9

IPA, West Kill, *Kaaterskill*, NY (6%) • \$9

Stout, Wild East, *Standard Deviation*, NY (6%) • \$9

BEER & CIDER CANS

Cider, Artifact, *Slow Down*, MA (6%) • \$9

Saison, West Kill, *Leona*, NY (6.5%) • \$9

Dark Mexican Lager, Wayward Lane, *Monarch*, NY (5.5%) • \$9

Sour, KCBC, *Zombie Fruited Sour*, NY (5%) • \$9

PBR • \$5

NON-ALCOHOLIC

N/A Italian-Style Pilsner, *Untitled Art* • \$8

N/A Juicy IPA, *Untitled Art* • \$9

Seasonal Mocktail: Giffard grapefruit N/A liqueur, soda, ginger and angostura bitters, lemon • \$9

Kombucha, Yesfolk, Bamboo Oolong • \$8