



## OLIVER'S CLASSIC COCKTAILS

### **DIRTY BOOTS MARTINI • \$15**

Gin or Vodka, muddled olives, olive infused dry vermouth

### **THE JILLY • \$15**

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

### **CATSKILLS SOUR • \$15**

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

### **HOWLIN' MANHATTAN • \$16**

Sazerac Rye, China-China, Antica vermouth, maraschino liqueur

### **WOODLAND BORDER • \$16**

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

## SEASONALLY CRAFTED COCKTAILS

### **PIMMS FERRARI • \$16**

Pimms, Contrato Bitter Bianco, Fernet Branca, mint, cucumber, lemon, soda

### **ALPINE AVIATION • \$15**

Arrowood Gin, Genepy, Creme de Violette, lemon

### **OLLIE'S SPRING SPRITZ • \$15**

Chateau Aloe and Elderflower liqueur, Select apertivo, yuzu, seltzer

## WINE

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

**Accordian Wines**, Galipete, Cayuga White, NY • \$14/56

**J. Mourat**, Fiefs Vendeens, Chardonnay, Loire, FR • \$14/60

**Quinta Varza Da Pedra**, Obidos Branco, Obidos, PT • \$14/56

**De La Bastide**, Fignes Rosé, Carignan, Provence, FR • \$14/56

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

**G.D. Vajra**, Dolcetto D'Alba, Piedmont, IT • \$15/56

**Le Fief Noir**, Somnambule, Cabernet Franc, Anjou, FR • \$16/64

## BEER & CIDER CANS (see draft list at bar)

**Tips Up**, Super Dry, Cider (6.5%) • \$9

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

**Cultivar**, Wayward Lane, Hazy Pale Ale (5.5%) • \$9

**Nitro Stout**, Lawson's, Irish Stout (5.5%) • \$9

## NON-ALCOHOLIC

**Untitled Art N/A Beer** \$8

Italian Style Pilsner

**Aqua ViTea Kombucha** \$9

Elderberry, • \$9

### **Seasonal Mocktail**

Muddled ginger, lime, pomegranate cherry shrub, soda, aromatics • \$9