



OLIVER'S CLASSIC COCKTAILS

DIRTY BOOTS MARTINI • \$15

Gin or Vodka, muddled olives, olive infused dry vermouth

ALPINE NEGRONI • \$15

Gin, Genepy, Contratto Bianco, herb sprig

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

CON PANNA MARTINI • \$16

Espresso, vodka, Forthave coffee, PX sherry, bourbon cream

GIN + JAM • \$16

Arrowood Gin, Forthave Red, raspberry + kumquat jam, citrus sugar rim

OLLIE'S TODDY • \$14

Whiskey or Bourbon, Maple, Yuzu, Ginger Bitters + Mulled Spice

WINE

Filipa Pato, Sparkling Blanc de Blanc, Beira ,PT • \$14/48

Yohan Lardy, Unfiltered Chardonnay, Burgandy, FR• \$15/56

Ovum, Muscat/Sauvignon Blanc Blend, Portland, OR • \$15/63

Celler Frisach, Garnacha Blanca, Catalonia, SP • \$14/52

Leon Gold, Neon Gold, Rose, Trollinger, Swabia, GR • \$14/56

Arndorfer, Vereinter Schatz, Pinot Noir, Kamptal, AT • \$16/52

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

Combric, Tropisme, Cabernet/Merlot, Bergerac, FR• \$16/56

BEER & CIDER CANS

Tips Up, Stowe Cider, Semi-Dry Cider (6.5%) • \$9

Crunchy Roll, Alvarium, Rice Lager (4.1%) • \$6

Ol' Fox, Westkill, Extra Special Bitter (4%) • \$9

NON-ALCOHOLIC

Safety Glasses, Industrial Arts, N/A• \$8

Yesfolk Tonics Hojicha Single Origin Kombucha \$9

Seasonal Mocktail

Turmeric Tonic with ginger shrub, cardamom and lemon• \$9