



NEW YORK COCKTAILS

\$10^{ea}

GINGER TURMERIC SHRUB

Brooklyn Gin with St. Germain and Finger Lakes Harvest's Turmeric Tonic with a dash of Black Pepper, Candied Ginger and topped with Ithaca's Ginger Beer

PAPER PLANE

Lockhouse's NY Amaro and Southern Tier Distilling's Rye Whiskey coupled with Aperol and a touch of Fresh Squeezed Lemon

CRANBERRY HARVEST

Brooklyn Gin and Campari with bartender-made Ginger Simple Syrup with Cranberry and Orange juices

APPLE SANGRIA

Della Mela NY Apple Brandy with Cassis and Peach Kombucha then finished with Red Jacket Orchard's Fuji Apple Juice

KOMBUCHA MULE

Long Island Vodka (LIV) and Cranberry Kombucha, with Cranberry Juice and a dash of fresh squeezed Lemon

AUTUMN DAIQUIRI

Due North NY Dark Rum with bartender-made Demerara Syrup and fresh squeezed Lime

JUSTIN THYME

Apple Country Spirits' Apple Jack and Southern Tier Distilling's Rye Whiskey with bartender-made Thyme simple syrup and Fuji Apple Juice

BOURBON & GINGER SPICE

LiDestri's Cask & Crew Ginger Spice NY Bourbon with Ithaca's Ginger Beer

MAPLE MANHATTAN

Rough Rider NY Bourbon and Maple Jack with bartender-made Maple simple syrup and Fee Brothers Black Walnut bitters

