

Wine List

DRY & SEMI-DRY WHITE

Unoaked Chardonnay 12% ABV 0% RS	6oz 9oz \$12 \$18
Barrel Aged Chardonnay 11.5% ABV 0% RS	\$14 \$20
Pinot Gris <i>Our best selling dry white</i> 12.5% ABV 0% RS	\$12 \$18
Dry Riesling 12% ABV 0% RS	\$12 \$18
Semi-Dry Riesling 12.5% ABV 1.2% RS	\$12 \$18
Gewürztraminer 11% ABV 1.6% RS	\$12 \$18
Golden Glow <i>Our lowest calorie wine</i> 7% ABV .7% RS	\$10 \$15

DRY RED

Pinot Noir 12.5% ABV 0% RS	\$14 \$20
Barrel Aged Pinot Noir 11% ABV 0% RS	\$15 \$22
Stargazer Lemberger 12% ABV 0% RS	\$14 \$20
Merlot 12.5% ABV 0% RS	\$14 \$20
Cabernet Franc 12% ABV 0% RS	\$14 \$20
Cabernet Sauvignon 12% ABV 0% RS	\$14 \$20
Meritage 2020V 12.4% ABV 0% RS Cab Sauv/Merlot/Cab Franc Blend	\$15 \$22
Meritage Winemaker's Reserve 13% ABV 0% RS Aged in Barrels 3 years, 2020 Vintage	\$20 \$30
Red Barn <i>Off-dry red blend</i> 11% ABV .8% RS	\$14 \$20
Baco Noir 11% ABV 1.4% RS	\$14 \$20

DRY ROSÉ

Radiant Bloom <i>Semi-dry rosé</i> 12% ABV 2.6% RS	\$12 \$18
Moonlight <i>Lemberger rosé</i> 12% ABV 0% RS	\$12 \$18

FRUIT INFUSED & SEMI-SWEET WHITE

Semi-Sweet Riesling 12% ABV 3.5% RS	6oz 9oz \$12 \$18
Orchard Blossom <i>Green apple infused</i> 11% ABV 5% RS	\$10 \$15
Lake Winds White <i>Mango infused</i> 11% ABV 5.5% RS	\$10 \$15
Sunny Day <i>Pineapple infused</i> 11% ABV 5% RS	\$10 \$15
Prospect Mountain White <i>Peach infused</i> 11% ABV 5.5% RS	\$10 \$15
Soaring Strawberry <i>Strawberry infused</i> 11% ABV 6.4% RS	\$10 \$15
Escape <i>Piña Colada Wine Cocktail</i> <small>Available on May 22!</small> 11% ABV 5.9% RS	\$10 \$15

FRUIT INFUSED & SEMI-SWEET ROSÉ

Berry Breeze <i>Mixed berry infused</i> 11% ABV 5.5% RS	\$10 \$15
Mellow Blush <i>Watermelon infused</i> 11% ABV 5.5% RS	\$10 \$15
Serenity <i>Lavender infused</i> <small>Available on April 12!</small> 11% ABV 3.07% RS	\$10 \$15

FRUIT INFUSED & SEMI-SWEET RED

Wild Red <i>Black cherry infused</i> 11% ABV 5.5% RS	\$10 \$15
Red Ruby <i>Sweet concord blend</i> 11% ABV 5.5% RS	\$10 \$15
Adirondack Sangria <i>Citrus infused</i> 11% ABV 5.5% RS	\$10 \$15
Amethyst Sunset <i>Blackberry infused</i> 10.5% ABV 5.5% RS	\$10 \$15
Blue Twilight <i>Blueberry infused</i> 11% ABV 5.5% RS	\$10 \$15

DESSERT & SPARKLING WINES

Midnight Bubbly <i>Dry sparkling white</i> 5oz glass 11% ABV 0% RS	\$12
Beachside Bubbly <i>Peach sparkling white</i> 5oz glass 11.5% ABV 2.2% RS	\$12
Lakeside Bubbly <i>Raspberry sparkling rosé</i> 5oz glass 11% ABV 3.6% RS	\$12
Fireside Reserve <i>Port style</i> 4oz glass 15.5% ABV 4.4% RS	\$10
Vidal Blanc <i>Iced style</i> 4oz glass 11.5% ABV 15.5% RS	\$15

*Can't Decide Which Glass of Wine you Want? Sample 7 wines for \$15 & Take Home a Souvenir Wine Glass!
MyADK & Case Club Members Get 10% Off | Gold Club Members Get 15% Off!*

ADIRONDACK WINERY

COCKTAIL FLIGHT

Spring Cocktail Flight

Flight of (4) Half-Size Cocktails! **FLIGHT PRICE \$28**



MANGO DRAGON FRUIT LEMONADE FULL SIZE \$14

Our Lake Winds White (*mango infused wine*), Springbrook Hollow Vodka, Le Mone, dragon fruit syrup, lemonade, lemons, & mangos, served in a glass rimmed w/ pink sugar & garnished w/ dried mango.

LILAC BREEZE FULL SIZE \$14

Our Radiant Bloom (*rosé wine*), Black Button Lilac Gin, cranberry & lemon juice, mint syrup & lemons. Served in a glass rimmed w/ purple sugar, topped w/ sprite & garnished with fresh mint and lemon wedge.

THE BOURBON BERRY FULL SIZE \$14

Our Soaring Strawberry wine, American Oak Double Barrel Bourbon, lemonade, grenadine, lime juice, fresh mint & strawberries, served in a glass rimmed w/ berry pink sugar, topped w/ Sprite & garnished w/ a lime wheel.

PEACHY KEEN FULL SIZE \$14

Our Prospect Mtn White (*peach-infused wine*), American Oak Whiskey, orange juice, honey, peaches & oranges, served in a glass rimmed w/ gold sugar, topped w/ Beachside Bubbly (*peach sparkling wine*) & garnished w/ a peach ring.



AMERICAN OAK WHISKEY FLIGHT

Hand-Crafted by our Friends in Bolton Landing!

FLIGHT OF (4) 1OZ SHOTS \$15

AMERICAN WHISKEY \$14
3oz
Flagship, sweet & smooth

DOUBLE BARREL BOURBON \$14
3oz
Smoke, oak & vanilla

BARREL AGED MAPLE WHISKEY \$14
3oz
Whiskey, touch of maple

CABERNET FINISHED BOURBON \$14
3oz
Finished in ADK Winery Cabernet Sauvignon Barrels

Visit them at
4941 Lake Shore Dr, Bolton Landing, NY 12814

MIMOSA FLIGHT

"From Lakes to Mountains"

Flight of (4) Half-Size Mimosas! **FLIGHT PRICE \$24**

PEACH SUNRISE MIMOSA FULL SIZE \$12
Beachside Bubbly (*peach infused*) & orange juice. Glass is rimmed w/ gold sugar & garnished w/ an orange.

LAKESIDE MIMOSA FULL SIZE \$12
Lakeside Bubbly (*raspberry infused*) & lemonade. Glass rimmed w/ berry pink sugar & garnished w/ a lemon.

LE MOSA FULL SIZE \$12
Midnight Bubbly (*dry white sparkling*), lemonade & house made blueberry lemon syrup, served in a glass rimmed w/ purple sugar & garnished w/ blueberries.

MIDNIGHT MIMOSA FULL SIZE \$12
Midnight Bubbly (*dry white sparkling*) & cranberry juice. Glass rimmed w/ sugar & garnished w/ a lime.

"Mock-Mosas" Available! We substitute with Lyre's N/A Sparkling Wine.

WINE SLUSHIES *made with Wine-A-Rita mixes!*



You're as Cool as the Temperature in this Cup

Color Changing Souvenir Cup

16oz \$20 \$15
w/ slushie for refill

Enjoy a "Frozé Lemonade" (N/A) or our featured seasonal flavor - *ask your server!*

Top your Frozé Lemonade w/ any wine of 2oz TOPPER your choice! \$4



EXTREME HEIGHTS CIDERY

Our Cider Brand made from New York Apples!

CIDER FLIGHT \$15: Try 4 Ciders (2oz pours each)
Seasonal, limited availability

FLAVORS

YEAR-ROUND

Mt. Marcy - Original
Algonquin - Cranberry Ginger
Cascade - Rosé Wine

SEASONAL

Esther - Hibiscus Lime - Spring
Skylight - Orange Passionfruit - Summer
Haystack - Pumpkin Pie - Fall

Inspired by Ella Pardy - who became an ADK46er at age 15!



Learn more at extremeheightscider.com

ADIRONDACK WINERY

SPECIALTY COCKTAILS

LIGHT LEMON COOLER	\$14
Our low alcohol, low sugar "Golden Glow" white wine is shaken w/ Le Mone – a Meyer-Lemon infused Aperitif wine, topped w/ club soda & garnished w/ a lemon wedge.	
CRIMSON WHISKEY FIZZ	\$14
Fresh raspberries, Lakeside Bubbly (<i>raspberry rosé</i>), American Oak Whiskey, lime juice, raspberry syrup & ginger ale, served in a glass rimmed w/ pink sugar & garnished w/ raspberry & lime	
LEMONBERRY TREAT	\$14
Blue Twilight (<i>blueberry infused sweet red</i>), Springbrook Hollow vodka, and house-made blueberry lemon syrup, Shaken & served in a martini glass rimmed w/ white sugar & garnished with fresh blueberries & lemons.	
HIGH PEAKS MANHATTAN	\$15
High Peaks Distilling Barrel Aged Manhattan, made with Vermouth & liquor. Shaken w/ ice, poured in a chilled martini glass & garnished w/ Luxardo cherries.	
FIRESIDE ESPRESSO MARTINI	\$14
Our Fireside Reserve (<i>port style wine</i>) & Springbrook Hollow Cowboy Coffee Vodka are shaken with our dark cold brew coffee. Garnished w/ coffee beans.	
ICED CHAI LATTE	\$14
Black Button's Bespoke Bourbon Cream, Springbrook's Cowboy Coffee, Fireside Reserve (<i>port style wine</i>), iced coffee & chai syrup are shaken & poured in a glass, topped w/ cinnamon.	
ROOT BEER FLOAT	\$14
Vidal Blanc (<i>iced style wine</i>) and Black Button's Bespoke Bourbon Cream are shaken & poured in glass w/ Adirondack Bear Wizz Root Beer & topped w/ whipped cream & a cherry on top!	
GIMME S'MORE	\$14
American Oak Double Barrel Bourbon, Fireside Reserve (<i>port</i>), cream & s'mores simple syrup. Served in a martini glass rimmed w/ chocolate syrup, graham cracker crumble & a chocolate chip marshmallow.	

MOCKTAILS & N/A BEER

MOCKTAILS	\$10
LEMONBERRY <i>Lemonade w/ Blueberry Lemon Syrup</i>	
CRIMSON FIZZ <i>Ginger ale, Lime Juice, Raspberry Syrup</i>	
N/A CHAI LATTE <i>Iced Coffee, Chai Syrup, Cream, Cinnamon</i>	
BEAR WIZZ FLOAT <i>Root Beer topped w/ Whipped Cream & Cherry</i>	
MOCK-MOSAS <i>All of our mimosas can be made w/ Lyre's N/A products.</i>	
LYRE'S N/A SPARKLING WINE	\$11
DARK & SPICY <i>Like a Rum & Coke</i>	
AMALFI SPRITZ <i>Like an Aperol Spritz</i>	
CLASSICO <i>Like Italian White Sparkling Wine</i>	
GO BREWING (N/A BEER)	\$6
FREEDOM WEST COAST PALE ALE	
SUNSHINE STATE TROPICAL IPA	

CIDER, BEER, & MEAD

All Beers and Ciders are 12oz cans served in a pint glass. Available in 4-Packs to take home, too!

ARTISANAL BREW WORKS	\$8
BB Brown Ale	
MEAN MAX	\$8
Glen Street Lager Tahawus IPA	
RAQUETTE RIVER BREWING	\$8
American IPA Light Lager Red Ale Mango Wheat Ale	
HEX AND HOP	\$10
Honey Double IPA	
INDIAN LADDER FARMS	\$8
Dry Hard Cider	
THE BULL AND BEE MEADERY	
Genesis Dry Mead	\$12
Midas Sweet Mead	\$15

NY CRAFT SPIRITS

*3oz ROCKS OR NEAT	\$14
AMERICAN OAK WHISKEY	
<i>Bolton Landing</i>	
American Whiskey Double Barrel Bourbon Barrel Aged Maple Whiskey High Rye Bourbon Cab-Finished Bourbon <i>Aged in our Cab Saw Barrels!</i>	
SPRINGBROOK HOLLOW DISTILLERY	
<i>Fort Ann</i>	
Two Sisters Vodka Sly Fox Gin Cowboy Coffee Vodka Oran gecello (4oz \$12)	
MONTAUK DISTILLING CO.	
<i>Riverhead</i>	
Black Sail Spiced Rum	
BLACK BUTTON DISTILLING	
<i>Rochester</i>	
Bespoke Bourbon Cream Lilac Gin	
LE MONÉ	
<i>Finger Lakes</i>	
Meyer Lemon	

NON-ALCOHOLIC DRINKS

HOT COFFEE	\$3	HOT COCOA	\$3
<i>(Decaf and Regular)</i>			
HOT TEA	\$3	SARATOGA WATER	
English Teatime		Still or Sparkling	
Mint Medley		Small \$3 Large \$6	
I Love Lemon		SODA	\$3
Vanilla Caramel		ADK BREWERY BEAR	
Classic Green Tea		WIZZ ROOTBEER	
JUICE (6oz glass)	\$3		
Orange Juice		Coke, Diet Coke	
Cranberry Juice		Sprite, Gingerale	
Lemonade			

ADIRONDACK WINERY



SHAREABLES



ADK CHARCUTERIE BOARD \$36

Serves 2, \$18 additional per person

New York cheddars & chevre cheeses; prosciutto & salamis; toasty baguette slices, wine-infused jelly & chocolate truffles; Saratoga & wine-infused crackers; jam, marshmallows, tomatoes, olives, grapes & strawberries.

THE HAPPY SNACKER \$20

Serves 2, \$10 additional per person

This snack board features NY cheddar & chevre, wine infused crackers, jelly & chocolate truffles, Saratoga Crackers, stuffed olives & gourmet marshmallows.

GARLICKY CHEESE BOARD \$25

A savory board featuring Nettle Meadow garlic chevre, Thousand Islands roasted garlic, 3-yr aged & mild cheddars, Saratoga 3-cheese crackers, toasty baguette slices w/ Worldling's Pleasure garlic parmesan and country store cheddar dip, stuffed olives & tomatoes.

PRETZEL BOARD \$18

Warm & salty Bavarian pretzel sticks (5), served with Chardonnay-infused asiago spinach artichoke dip, country store cheddar dip & pub mustard.

Extra cheese dip \$3

CAPRESE BOARD \$18

Fresh mozzarella & beefsteak tomato slices are adorned with fresh basil leaves & drizzled with balsamic glaze

SOUPS/SALADS

SOUP OF THE DAY \$8

Made fresh with locally sourced, seasonal ingredients. Ask your server for today's soup!

WANDERER SALAD *Full \$12 | Half \$6*

Arugula salad, topped w/ crispy bacon bits, roasted red peppers, house garlic dill pickled red onions, & red grape tomatoes. Topped w/ Gewurztraminer vinaigrette & Nettle Meadow Garlic & Onion Chevre.

LAKE WINDS FRUIT SALAD \$8

Red & green grapes, strawberries, blueberries, mandarin oranges, and canteloupe are marinated in our Lake Winds White (*mango-infused sweet white wine*). Topped w/ whipped cream & a cherry on top.

SANDWICHES

All Sandwiches are served w/ a Hilton Family Farmstand Garlic Dill Pickle & Saratoga Dark Russet Potato Chips

MAPLE APPLE BACON CROISSANT \$14

A toasty croissant topped with crispy bacon, cinnamon sugar apples, maple cheddar, & maple syrup.

ROASTED RED PEPPER SANDWICH \$14

Rustic panini bread with Nettle Meadow garlic onion chèvre, Surprenant's red pepper cheese jam, arugula, Gewurztraminer marinated red peppers, and turkey, toasted to perfection.

ISTABESTO B.L.T. \$14

Bacon, lettuce, tomato, Worldling's Pleasure "Istabesto" (sun-dried tomato pesto and asiago cheese), and mayo on toasted rustic panini bread.

FIG & ONION RUSTIC PANINI \$14

Rustic panini bread with Nettle Meadow fig & honey chèvre, Surprenant's fig jam, house garlic dill pickled red onions, arugula, & a honey drizzle, served warm & toasty.

SUMMIT VEGGIE WRAP \$14

A tomato basil wrap is filled with fresh red bell pepper, red onion, cucumbers, tomatoes, fresh basil leaves, and drizzled with our House Gewurztraminer mustard vinaigrette.

Gluten sensitive wrap sub: \$3

FLATBREADS

THE GOLDEN HOUR \$14

Warm & crusty naan flatbread is brushed with olive oil & topped with fresh cantaloupe & mozzarella, salty prosciutto and topped w/ fresh basil.

THE BLUE RIDGE \$14

Smearred with whipped cream cheese & topped with crumbly blue cheese, crisp bacon, apples, and fresh thyme.

SCAVENGER \$14

Surprenant's garlic onion jam is spread on a naan flatbread sprinkled with a cheddar / mozzarella blend, salami, and fresh thyme.

CAPRÉSE \$14

Fresh mozzarella slices, grape tomatoes, fresh basil, olive oil & balsamic glaze on a naan flatbread.

FORAGER \$14

Surprenant's Berry Farm fig jam is spread on a flatbread with Nettle Meadow fig & honey chevre, prosciutto and arugula.

Allergen Disclaimer: Before placing your order, please inform your server if you or someone in your party has a food allergy.

 *Gluten Sensitive Substitutes Available for added fee. All items prepared in same environment, cross contamination likely.*

ADIRONDACK WINERY



DESSERT

SWEET TOOTH DESSERT BOARD \$20

Serves 2, \$10 additional per person

Satisfy your sweet tooth with locally hand-made treats from Flour Child Bakery and Barkeater Chocolate Co., including wine infused chocolate truffles, cupcakes & macarons, plus royal icing sugar cookies and fresh strawberries drizzled in chocolate.

CHOCOLATE BERRY BLISS BOARD \$12

Indulge in a sweet treat with Barkeater Chocolate cocoa dip topped w/a maraschino cherry. Served w/ Hudson Valley Chocolate Chip marshmallows, Brooklyn Brittle Espresso Chip cookies, & fresh strawberries for dipping.

ROYAL ICING SUGAR COOKIES \$3

Flour Child Bakery sugar cookies made with royal icing.

BARKEATER WINE-INFUSED CHOCOLATE TRUFFLES \$8

Locally handmade by Barkeater Chocolate Co. of North Creek with wholesome ingredients, enjoy a seasonal variety of four chocolate truffles carefully infused with our wines.

WE SUPPORT LOCAL!



FLOUR CHILD BAKERY

A local bakery that creates high-quality, flavorful baked goods that are perfect for every occasion. *Glens Falls, NY*



HUDSON VALLEY MARSHMALLOW CO.

Delicious locally-made gourmet, flavored marshmallows. *Beacon, NY*



BROOKLYN BRITTLE

Family-owned business crafting delicious, locally sourced treats. *Brooklyn, NY*



BARKEATER CHOCOLATES

Handmade, gourmet chocolates made in the Adirondacks. *North Creek, NY*



AMERICAN OAK DISTILLERY

American Whiskey & Bourbon made in the Adirondacks. *Bolton Landing, NY*



BLACK BUTTON DISTILLING

Grain-to-glass distillery creating adventurous craft spirits. *Rochester, NY*



SPRINGBROOK HOLLOW FARM DISTILLERY

Hand crafted, high quality spirits made in the Adirondacks. *Fort Ann, NY*

Regular and Decaf Coffee & Tea Available | \$3

DESSERT WINES



VIDAL BLANC

4oz glass \$15

This rich, iced style white dessert wine is full of peach and tropical fruit flavors with a balanced, honeyed sweetness.

R.S. 15% | A.B.V. 11.5%



FIRESIDE RESERVE

4oz glass \$10

This port style red dessert wine smolders with bold aromas and flavors of black cherries and blackberries.

R.S. 4.5% | A.B.V. 12.5%

DESSERT COCKTAILS

FRENCH TOAST SUPREME \$14

Orchard Blossom (*Green Apple infused white wine*), American Oak Distillery Maple Whiskey, and maple syrup. Glass is rimmed with cinnamon sugar and garnished with a French Toast marshmallow.

ROOT BEER FLOAT \$14

Vidal Blanc (*iced style wine*) and Black Button's Bespoke Bourbon Cream are shaken & poured in glass w/ Adirondack Bear Wizz Root Beer & topped w/ whipped cream & a cherry on top!

GIMME S'MORE \$14

American Oak Double Barrel Bourbon, Fireside Reserve (*port*), cream & S'mores simple syrup. Served in a Martini glass rimmed w/ chocolate syrup, graham cracker crumble & a chocolate chip marshmallow.

FIRESIDE ESPRESSO MARTINI \$14

Our Fireside Reserve (*port style wine*) & Springbrook Hollow Cowboy Coffee Vodka are shaken with our dark cold brew coffee. Garnished w/ coffee beans.

ICED CHAI LATTE \$14

Black Button's Bespoke Bourbon Cream, Springbrook's Cowboy Coffee, Fireside Reserve (*port style wine*), iced coffee & chai syrup are shaken & poured in a glass, topped w/ cinnamon.

WINE SLUSHIES *made with Wine-A-Rita mixes!*



You're as Cool as the Temperature in this Cup

Color Changing Souvenir Cup

16oz \$20 \$15
w/ slushie for refill

Enjoy a "Froze Lemonade" (N/A) or our featured seasonal flavor - *ask your server!*

Top your Froze Lemonade w/ any wine of your choice! 2oz TOPPER \$4

Allergen Disclaimer: Before placing your order, please inform your server if you or someone in your party has a food allergy.



Gluten Sensitive Substitutes Available for added fee. All items prepared in same environment, cross contamination likely.

ADIRONDACK WINERY

AVAILABLE ON SUNDAYS ONLY

MIMOSA FLIGHT

"From Lakes to Mountains" FLIGHT PRICE
Flight of (4) Half-Size Mimosas! \$24

PEACH SUNRISE MIMOSA FULL SIZE \$12
Beachside Bubbly (peach infused) & orange juice. Glass is rimmed w/ gold sugar & garnished w/ an orange.

LAKESIDE MIMOSA FULL SIZE \$12
Lakeside Bubbly (raspberry infused) & lemonade. Glass rimmed w/ berry pink sugar & garnished w/ a lemon.

LE MOSA FULL SIZE \$12
Midnight Bubbly (dry white sparkling), lemonade & house made blueberry lemon syrup, served in a glass rimmed w/ purple sugar & garnished w/ blueberries.

MIDNIGHT MIMOSA FULL SIZE \$12
Midnight Bubbly (dry white) & cranberry juice. Glass rimmed with sugar and garnished with a lime.

"Mock-Mosas" Available! We substitute with Lyre's N/A Sparkling Wine.

BRUNCH COCKTAILS

ADK BLOODY MARY (Mocktail \$10) \$14
Rachel's Raquette Lake Elixir Bloody Mary Mix, Vodka, and Cabernet Sauvignon. Glass is rimmed with tain & garnished with tomatoes, olives, bacon, & a Hilton Family Farms garlic dill pickle.

ICED CHAI LATTE (Mocktail \$10) \$14
Black Button's Bespoke Bourbon Cream, Springbrook's Cowboy Coffee, Fireside Reserve (port style wine), iced coffee & chai syrup are shaken & poured in a glass, topped w/ cinnamon.

LEMONBERRY TREAT (Mocktail \$10) \$14
Blue Twilight (blueberry infused sweet red), Springbrook Hollow vodka, and house-made blueberry lemon syrup, Shaken & served in a martini glass rimmed w/ white sugar & garnished w/ fresh blueberries & lemons.

FIRESIDE ESPRESSO MARTINI \$14
Our Fireside Reserve (port style wine) & Springbrook Hollow Cowboy Coffee Vodka are shaken with our dark cold brew coffee. Garnished with coffee beans.

CARAMEL SNICKERDOODLE MARTINI \$14
Fireside Reserve (port style wine), Springbrook vodka, Black Button's Bespoke Bourbon Cream, & heavy cream are shaken & poured in a glass. Topped w/ cinnamon & rimmed w/ caramel & cinnamon sugar.

Sparkling Mimosa Brunch



Begin with our "From Lakes to Mountains" Mimosa Flight (\$24 per person); then, spend at least \$12 per person on your choice of delicious food items from our brunch menu. When you're done with your flight, enjoy half-priced full-size mimosas!

Limit 2 hours for this experience. Excessive drinking is prohibited.

MOCK-MOSAS

Our Mock-Mosas are made w/ Lyre's Classico non-alcoholic sparkling wine.

CITRUS MOCK-MOSA \$12
Lyre's Amalfi Spritz & orange juice, glass rimmed w/ gold sugar & garnished w/ an orange.

BERRY PINK MOCK-MOSA \$12
Lyre's Amalfi Spritz & Lemonade, glass rimmed w/ berry pink sugar & garnished with lemon.

LE MOCK-MOSA \$12
Lyre's Classico, Lemonade & house made blueberry lemon syrup, served in a glass rimmed w/ purple sugar & garnished w/ blueberries.

CRANBERRY MOCK-MOSA \$12
Lyre's Classico & cranberry juice. Glass is rimmed w/ white sugar & garnished w/ a lime.

NON-ALCOHOLIC DRINKS

HOT COFFEE \$3 LYRE'S \$11
(Decaf and Regular) N/A SPARKLING DRINKS

HOT TEA \$3 Dark 'n Spicy
English Teatime Like a Rum & Coke
Mint Medley
I Love Lemon
Vanilla Caramel
Classic Green Tea Amalfi Spritz
Like an Aperol Spritz

HOT COCOA \$3 Classico
Like Italian White Sparkling Wine

JUICE (6oz glass) \$3 SARATOGA WATER
Orange Juice Still or Sparkling
Cranberry Juice Small \$3 | Large \$6
Lemonade

ADIRONDACK WINERY

AVAILABLE ON SUNDAYS ONLY

BRUNCH BOARDS

WINERY BRUNCH BOARD \$35

Serves 2, \$18 additional per person

A delightful spread featuring Thousand Islands cheddar cheese, Nettle Meadow sweet chevre, prosciutto, a handmade sugar waffle, a flaky croissant, Saratoga Cinnamon & Sugar and Everything Crackers, Brooklyn Brittle Espresso Chip & Lemon Cranberry shortbread cookies, and a toasted english muffin paired with Surprenant's wine-infused Jelly and Saratoga Major Maple peanut butter. Complemented w/ fresh grapes & juicy strawberries.



BAGEL BOARD \$34

Serves 2, \$17 additional per person

Warm and toasty everything seasoning bagel holes stuffed w/ chive and dill cream cheese, and cinnamon bagel holes filled with honey, brown sugar and cinnamon cream cheese are served along side a toasted plain bagel with fixin's, including Surprenant's Berry Farm wine-infused jelly, Saratoga peanut butter (choose maple or chocolate flavors), smoked Nova salmon, ripe tomatoes, house garlic dill pickled red onions, capers, cucumbers, and arugula. Fresh grapes & juicy strawberries are served alongside.

SWEET STACK BOARD \$16

A handmade sugar waffle is surrounded by juicy strawberries and topped with whipped cream and a cherry; and served alongside golden french toast sticks with pure NY Maple Syrup and our Soaring Strawberry Wine Jelly for dipping.

Small Bites



SARATOGA BAGEL \$5

Single plain bagel toasted to perfection, served w/ whipped cream cheese on one side and your choice of Saratoga peanut butter (maple or chocolate) on the other side.

LAKE WINDS FRUIT SALAD \$8

Red & green grapes, strawberries, blueberries, mandarin oranges, and canteloupe are marinated in our Lake Winds White (mango-infused sweet white wine). Topped w/ whipped cream & a cherry on top.

SANDWICHES

All sandwiches are served with a Hilton Family Farmstand crisp garlic dill pickle and Saratoga dark russet potato chips.

MAPLE APPLE BACON CROISSANT \$14

Crispy bacon, NY maple cheddar, cinnamon sugar apples, and maple syrup between two halves of a flaky croissant, toasted to perfection.

SPINACH ARTICHOKE LOX BAGEL \$16

Worldlings Pleasure spinach artichoke asiago cheese is spread on a plain bagel & topped w/ smoked salmon, house garlic dill pickled red onions, tomatoes, cucumbers, capers & arugula.

BREAKFAST BLT \$14

Crispy bacon, lettuce, tomato, eggs, Worldling's Pleasure "Istabesto" (sun-dried tomato pesto asiago cheese), & mayo on rustic panini bread, toasted to perfection.

ADKPBJ \$8

Rustic panini bread, generously spread with Saratoga peanut butter (choose maple or chocolate flavors) and Surprenant's Berry Farm Soaring Strawberry jelly.

STRAWBERRIES & CREAM CROISSANT \$14

A golden, flaky croissant sliced in half & generously filled w/ our house-made vanilla sweet cream cheese and juicy, fresh strawberries.

FLATBREADS

THE GOLDEN HOUR \$14

Warm & crusty naan flatbread is brushed with olive oil & topped with fresh cantaloupe & mozzarella, salty prosciutto and topped w/ fresh basil.

HARVEST FLATBREAD \$14

Home Sweet Home (apple pie) wine-infused jelly is spread atop a warm & toasty naan flatbread with Nettle Meadow apple cider chevre, cinnamon sugar apples, caramel drizzle, and a cinnamon sugar sprinkle.

THE GEORGE FLATBREAD \$14

Surprenant's Berry Breeze (mixed berry) wine-infused jelly is spread atop a warm & toasty naan flatbread with Nettle Meadow lavender honey chevre, strawberry slices, blueberries, and a honey drizzle.

BREAKFAST FLATBREAD \$14

New York cheddar and mozzarella is sprinkled across a naan flatbread with fluffy scrambled eggs, savory prosciutto, roasted red peppers and crispy bacon.

Allergen Disclaimer: Before placing your order, please inform your server if you or someone in your party has a food allergy.

 Gluten Sensitive Substitutes Available for added fee. All items prepared in same environment, cross contamination likely.