

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 <i>Lemberger</i> 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 <i>Cab Sauv/Merlot/Cab Franc Blend</i>	\$15 \$22
Meritage Winemaker's Reserve 13% ABV 0% RS <i>Aged in Barrels 3 years, 2020 Vintage</i>	\$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

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

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

Winter Cocktail Flight

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



CITRUS SNOW DRIFT FULL SIZE \$14
American Oak Whiskey, Gewürztraminer (white wine), orange juice, cranberry juice, ginger simple syrup, cranberries, and oranges. Rimmed with white sugar and garnished with candied ginger.

WINTER SPICED RUM PUNCH FULL SIZE \$14
Montauk Distilling Rum, Red Barn (off-dry red wine), cranberry juice, orange juice, coconut cream, lime juice, oranges, and cranberries. Rimmed with gold sugar and garnished with an orange slice.

WARM WOOLY MITTENS FULL SIZE \$14
Orchard Blossom (green apple-infused wine), Baco Noir (red wine), apple cider, cranberry juice, Bourbon, rosemary sage syrup, cinnamon sticks, rosemary, apples, and nutmeg. Rimmed with cinnamon sugar and garnished with rosemary.

BLACKBERRY BRAMBLE FULL SIZE \$14
Amethyst Sunset (blackberry-infused wine), Springbrook Gin, lemon juice, honey, blackberries, & topped w/ ginger ale. Garnished w/ blackberries.



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! **\$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.

APPLE CIDER MIMOSA FULL SIZE \$12
Beachside Bubbly (peach infused) & apple cider. Glass is rimmed with cinnamon sugar and garnished with a cinnamon sugar apple.

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

WARM WINE COCKTAILS

4 oz. \$5 Warm Spiced Apple Toddy or Mulled Wine
*no liquor added

SPIKED HOT APPLE TODDY 8oz \$14
White wine, apple cider, cinnamon sticks, cloves, star anise & brown sugar are brewed in a crock pot all day. We serve it in a mug, spike it with American Oak Bourbon & garnish with a cinnamon sugar rim & cinnamon stick!

BOOZY MULLED WINE 8oz \$14
Red wine, cranberry juice, cinnamon sticks, cloves, star anise & brown sugar are brewed in a crock pot all day. We serve it in a mug, spike it with American Oak Whiskey & garnish with a cinnamon sugar rim & orange peel.



EXTREME HEIGHTS CIDERY

Our Cider Brand made from New York Apples!

Celebrate adventure with traditional and flavored ciders inspired by the Adirondack High Peaks and Ella Pardy who became a 46er at age 15! Handcrafted from crisp New York apples, each sip takes you to new heights.



FLAVORS

Mt. Marcy - Original
Haystack - Pumpkin Pie
Algonquin - Cranberry Ginger
Esther - Hibiscus
Skylight - Tropical



Ella Pardy
ADK46er



Learn more at extremeheightscider.com

ADIRONDACK WINERY

SPECIALTY COCKTAILS

CRANBERRY SPRITZ	\$14
Merlot, Springbrook Vodka, elderflower syrup, and Midnight Bubbly (<i>dry sparkling white wine</i>). Topped with club soda and garnished with cranberries.	
CIDER & SPICE	\$14
Black Button Apple Liqueur, Orchard Blossom (<i>green apple-infused wine</i>), & sparkling cider. Glass rimmed w/ cinnamon sugar & garnished w/ a cinnamon stick.	
SPICED BERRY COLLINS	\$14
Red Barn (<i>off-dry red wine</i>), Montauk Black Sail Spiced Rum, berry syrup & lemon juice. Blackberry garnish.	
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.	
THE HOT COWBOY	\$14
Dark Roast coffee, Springbrook Cowboy Coffee infused vodka, caramel, & brown sugar simple syrup. Topped w/ whipped cream & caramel drizzle.	
FROSTED SUGAR COOKIE	\$14
Black Button Bespoke Bourbon Cream, Vidal Blanc (<i>ice style wine</i>), vanilla extract, cream, and simple syrup. Served with frosting and rainbow sprinkles.	
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
SPICED BERRY COLLINS <i>Cranberry & Lemon Juice, Berry Syrup</i>	
FRENCH TOAST SUPREME <i>Apple Cider, Maple Syrup</i>	
CRANBERRY SPRITZ <i>Cranberry Juice, Elderflower Syrup</i>	
CIDER AND SPICE <i>Apple Cider, Club Soda, Cinnamon Sugar</i>	
THE HOT COWBOY <i>Coffee, Caramel & Brown Sugar Syrup, Cream</i>	
LYRE'S N/A SPARKLING WINE	\$11
C 'N SPICY <i>Like a Dark & Stormy</i>	
AMALFI SPRITZ <i>Like an Aperol Spritz</i>	
CLASSICO <i>Like Champagne</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 Measuring Stick Marzen	
MEAN MAX	\$8
Glen Street Lager Tahawus IPA	
RAQUETTE RIVER BREWING	\$8
American IPA Light Lager Red Ale Blueberry Wheat Ale	
HEX AND HOP	\$8
Mocha Stout Honey Double IPA	
INDIAN LADDER FARMS	\$8
Dry Hard Cider	
THE BULL AND BEE MEADERY	\$12
Genesis Dry Mead Midas Sweet Mead	

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 FARM DISTILLERY	<i>Fort Ann</i>
Two Sisters Vodka Sly Fox Gin Cowboy Coffee Vodka Limoncello (4oz \$12) Orangetello (4oz \$12)	
MONTAUK DISTILLING CO.	<i>Riverhead</i>
Black Sail Spiced Rum	
BLACK BUTTON DISTILLING	<i>Rochester</i>
Bespoke Bourbon Cream Empire Apple Liqueur	

NON-ALCOHOLIC DRINKS

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

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

BREAD BOARD \$15

Toasted sourdough baguette slices, drizzled w/ olive oil & vinegar. Served with dippers: garlic onion jam, red pepper cheese jam, basil, olive oil & balsamic vinegar.

SOUPS/SALADS

RED RUBY TOMATO SOUP \$8

A beautiful, creamy tomato soup made from scratch with plum tomatoes & infused with our Red Ruby wine. Served w/ olive oil drizzle, basil & baguette slices.

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

Fresh mozzarella balls & grape tomatoes on arugula, topped with basil, balsamic glaze, olive oil, and vinegar.

SANDWICHES

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

MAPLE APPLE BACON CROISSANT \$12

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

ROASTED RED PEPPER SANDWICH \$12

Rustic panini bread with Nettle Meadow garlic onion chèvre, Surprenant's red pepper cheese jam, roasted red peppers, and prosciutto, toasted to perfection.

ISTABESTO B.L.T. \$12

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 \$12

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

FLATBREADS

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 ciligiene, 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.

WE SUPPORT LOCAL!

NETTLE MEADOW FARMS *Lake Luzerne*
 THOUSAND ISLANDS RIVER RAT CHEESE *Clayton*
 WORLDLING'S PLEASURE *Capital Region*
 HILTON FAMILY FARMSTAND *Brant Lake*
 SARATOGA CRACKERS *Saratoga Springs*
 JACK'S CRACKERS *Keene, NH*
 SURPRENANT'S BERRY FARM *Mooers*
 BARKEATER CHOCOLATES *North Creek*
 HUDSON VALLEY MARSHMALLOWS *Beacon*

 *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 (Mocktail \$10) \$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.

FROSTED SUGAR COOKIE \$14

Black Button Bespoke Bourbon Cream, Vidal Blanc (ice style wine), vanilla extract, cream, and simple syrup. Served with frosting and rainbow sprinkles.

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.

THE HOT COWBOY (Mocktail \$10) \$14

Dark Roast coffee, Springbrook Cowboy Coffee infused vodka, caramel, & brown sugar simple syrup. Topped w/ whipped cream & caramel drizzle.

WARM WINE COCKTAILS

4 oz. \$5 Warm Spiced Apple Toddy or Mulled Wine
**no liquor added*

SPIKED HOT APPLE TODDY 8oz \$14

White wine, apple cider, cinnamon sticks, cloves, star anise & brown sugar are brewed in a crock pot all day. We serve it in a mug, spike it with American Oak Bourbon & garnish with a cinnamon sugar rim & cinnamon stick!

BOOZY MULLED WINE 8oz \$14

Red wine, cranberry juice, cinnamon sticks, cloves, star anise & brown sugar are brewed in a crock pot all day. We serve it in a mug, spike it with American Oak Whiskey & garnish with a cinnamon sugar rim & orange peel.

ADIRONDACK WINERY

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.

APPLE CIDER MIMOSA FULL SIZE **\$12**
Beachside Bubbly (*peach infused*) & apple cider. Glass is rimmed with cinnamon sugar and garnished with a cinnamon sugar apple.

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

BRUNCH COCKTAILS

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

THE HOT COWBOY (*Mocktail \$10*) **\$14**
Dark Roast coffee, Springbrook Hollow Cowboy Coffee vodka, caramel & brown sugar simple syrup. Topped with whipped cream & caramel drizzle.

SPICED BERRY COLLINS (*Mocktail \$10*) **\$14**
Red Barn (*off-dry red wine*), Montauk Distillery Spiced Rum, berry simple syrup, and lemon juice. Garnished with blackberries.

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.

FRENCH TOAST SUPREME (*Mocktail \$10*) **\$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.

BOTTOMLESS *Mimosa Brunch*



Begin with our “From Lakes to Mountains” Mimosa Flight (\$24 per person); then, spend at least \$16 per person on your choice of delicious food items from our brunch menu. When you're done with your flight, enjoy FREE 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 Classico & orange juice. Glass is rimmed with gold sugar & garnished w/ an orange slice.

LEMONADE MOCK-MOSA **\$12**
Lyre's Classico & lemonade. Glass is rimmed with berry pink sugar & garnished w/ a lemon.

CIDER MOCK-MOSA **\$12**
Lyre's Classico & apple cider. Glass is rimmed with cinnamon sugar & garnished w/ cinnamon sugar apple.

CRANBERRY MOCK-MOSA **\$12**
Lyre's Classico & cranberry juice. Glass is rimmed with white sugar and garnished w/ cranberries.

NON-ALCOHOLIC DRINKS

HOT COFFEE \$3 <i>(Decaf and Regular)</i>	LYRE'S \$11 N/A SPARKLING DRINKS
HOT TEA \$3 English Teatime Mint Medley I Love Lemon Vanilla Caramel Classic Green Tea	Dark 'n Spicy <i>Like a Dark & Stormy</i> Amalfi Spritz <i>Like an Aperol Spritz</i> Classico <i>Like Champagne</i>
HOT COCOA \$3	SARATOGA WATER
JUICE (6oz glass) \$3 Orange Juice Cranberry Juice Apple Cider	Still or Sparkling Small \$3 Large \$6

ADIRONDACK WINERY

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 with fresh grapes and juicy strawberries.



BAGEL BOARD \$34

Serves 2, \$17 additional per person

Warm and toasty Everything Seasoning bagel holes stuffed with 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, pickled red onions, capers, 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.

SANDWICHES

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

MAPLE APPLE BACON CROISSANT \$12

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 \$14

Worldlings Pleasure spinach artichoke asiago cheese is spread on a plain bagel & topped with smoked salmon, pickled red onions, tomatoes, capers and 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.

FLATBREADS

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.

Small Bites



SARATOGA BAGEL \$5

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

FRESH FRUIT BOWL \$5

A refreshing fruit bowl featuring a delightful mix of red grapes, green grapes, juicy blueberries, and sweet strawberries.

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