

MENU

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CLASSICS COCKTAILS

DAIQUIRÍ 14.

Bacardi Superior, Simple Syrup,
Fresh Squeezed, Lime Juice

GIN MARTINI 15.

Bombay Sapphire Gin, Dry Vermouth

MANHATTAN 16.

Woodford Rye, Sweet Vermouth,
Angostura Bitters

VODKA GIMLET 15.

Grey Goose Vodka,
Rose's Lime Juice

MARGARITA 14.

1800 Silver, Cointreau, Fresh
Squeeze Lime Juice

WITH A TWIST

HUDSON HIGBALL 16.

Hudson Valley Adirondack Applejack,
Ginger Beer, Club Soda

FORGETABOUTIT 15.

Pisco Porton, Fresh Orange Juice,
Fresh Grapefruit Juice, Fresh Lime
Juice, Agave Nectar, Lemon-Lime
Soda

CITY SIPPER 16.

Mister Katz's Rock & Rye, Angostura
Bitters, Orange Bitters, Orange Twist

GOODFELLAS 16.

Hendrick's Gin, Cucumber, Mint,
Lemon, Soda

LADY LIBERTY 16.

Dorothy Parker American Gin, Combier
Orange Liqueur, Combier
Pamplemousse-Rose Liqueur, Simple
Syrup, Fresh Lemon Juice, Lemon
Wheel, Cherry

DOUBLE STANDARD SOUR 16.

Beefeater Gin, Maker's Mark Bourbon,
Fresh Lemon Juice, Sugar, Real
Grenadine, Orange Slice, Cherry

THE BIG APPLE 16.

Hudson Single Malt, Sour Apple
Pucker, Cranberry Juice

MANHATTANEDGE 16.

Fine Shine Applejack Hudson Valley,
Tart Cherry Juice, Club Soda, Fresh
Squeezed Lemon Juice, Simple Syrup

BALL DROP 16.

Tito's Handmade Vodka, Runny
Honey, Aperol, Fresh Grapefruit Juice,
Orange Twist

UPTOWNER 14.

Patron Silver Tequila, Fresh Lemon
Juice, Apricot Preserves, Combier
Orange Liqueur, Orange Bitters

SIPS

RED WINES

Chianti Superiore, Santa Cristina, DOCG, <i>Tuscany Italy</i>	54.
Pinot Noir, Kim Crawford "Rise & Shine"	54.
Pinot Noir "Fogdog" Sonoma Coast	78.
Pinot Noir, Mark West <i>California</i>	13. 46.
Pinot Noir, Cherry Pie, "Cherry Tart", <i>California</i>	18. 66.
Malbec, Alamos, <i>Mendoza Argentina</i>	13. 46.
Malbec, Broquel, <i>Mendoza Argentina</i>	15. 54.
Shiraz, Jacob Creek Reserve, <i>Australia</i>	15. 54.
Merlot, Columbia Crest, <i>Columbia Valley</i>	54.
Merlot, Roots Run Deep, "Educated Guess", <i>California</i>	18. 66.
Merlot, Duckhorn Vineyard, "Decoy" <i>Napa Valley</i>	78.
Red Blend, Luna, "Lunatic", <i>California</i>	14. 50.
Red Blend, Wild Horse "GSM", <i>California</i>	14. 52.
Red Blend, If You See Kay, Lazio, <i>Latium, Italy</i>	56.
Carmenere, Torres Santa Digna	52.
Zinfandel, "Boneshaker", <i>California</i>	74.
Cabernet Sauvignon, Sledgehammer, <i>California</i>	13. 46.
Cabernet Sauvignon, Ferrari-Carano,	22. 71.
<i>Alexander Valley</i>	
Cabernet Sauvignon, Franciscan, <i>California</i>	78.
Cabernet Sauvignon, Beringer Knights, <i>California</i>	88.
Cabernet Sauvignon, Kaiken, "Ultra", <i>Argentina</i>	20. 74.

BLUSH & WHITE WINES

Sangiovese, Cipress, <i>Tuscany Italy</i>	13. 46.
Riesling, Chateau Ste. Michelle, <i>Washington</i>	14. 50.
Riesling, SA Prum, <i>Germany</i>	52.
Pinot Grigio, Pighin, Grave del Friuli, <i>Italy</i>	15. 54.
Pinot Grigio, Meridian, <i>California</i>	42.
Sauvignon Blanc, Warier River, <i>New Zealand</i>	15. 54.
Sauvignon Blanc, "Beyond" <i>South Africa</i>	42.
White Blend, Murrieta's Well "The Whip", <i>California</i>	18. 66.
Chardonnay, Clos du Bois, <i>California</i>	15. 54.
Chardonnay, "Complicated" <i>California</i>	15. 54.
Chardonnay, Kendall-Jackson, <i>California</i>	54.
Chardonnay, Sonoma Cutrer, <i>California</i>	74.
Chardonnay, Rombauer, <i>California</i>	120.
Chardonnay, Arrowood, Sonoma County	18. 66.
Viognier, Bonterra	13. 46.

CHAMPAGNE & SPARKLING WINES

Mionetto, Prosecco <i>Italy</i>	13. 46.
Mumm Napa, Brut Prestige <i>Napa Valley</i>	14. 50.
Moët & Chandon, White Star (375ml) Moët	80.
& Chandon, White Star (750ml)	150.

BEERS

Indigenous (Brooklyn Lager, Sugar Hill Harlem, Blue Point)	8.
Craft (Sam Adams, Sierra Nevada)	8.
Domestic	8.
Imported	9.

MENU

R

BITES

Parmesan Rosemary Kettle Chips	.99
BBQ Organic Kale Chips	6.
Roasted Red Pepper Hummus <i>Baked Pita, Celery</i>	9.
Kale & Vegetable Dumplings <i>Spinach, Corn, Tofu, Cabbage, Carrots, Edamame, Onions, Sesame Oil</i>	9.
Crispy Oysters <i>Asian Slaw, Tobiko</i>	18.
Wings <i>Traditional Spicy or Honey BBQ</i>	15.
Grown-up Grilled Cheese <i>5 Spoke Creamery's Harvest Moon & Welch Cheddar, Applewood Smoked Bacon, Fire Roasted Tomato Soup</i>	15.
Flat Bread Pizzas <i>Margherita – Lioni Fresh Mozzarella, Crushed Tomato, Basil Mushroom – Arugula, Montechevre Goat Cheese, Truffle Oil</i>	15.
Satur Farms Greens & Farro Salad <i>Confetti Tomatoes, Lioni Fresh Mozzarella, basil, House Vinaigrette</i>	10.
Whiskey Hill Rabbit Pot Pie <i>Exotic Mushrooms, Carrots, Onion, Peas, Flaky Puff Pastry</i>	16.
Butternut Squash Ravioli <i>Goat Cheese, Sage Butter</i>	15.
Cheese & Charcuterie <i>Hudson Valley Cheeses, Brooklyn Cured Meats, Apple State Farm Honey Comb, Featherstone Lavosh</i>	22.

SHAREABLE FROM THE FARM

Grilled Lamb Chops <i>Cauliflower Puree, Extra Virgin Olive Oil</i>	25.
Creekstone Beef Short Ribs <i>Ewe Bleu Polenta, Crispy Onions</i>	22.
Edan Farms Pork Medallions <i>Pan Roasted Brussel Sprouts, Red Jacket Apple Cider Glaze</i>	22.
Bell & Evan Roasted Chicken Breast <i>Fall Vegetable Farro, Onion Thyme Demi-Grace</i>	19.
From the Sea to Table <i>Delivering overnight, direct from the source creating a direct connection from fisherman to chef. Please ask your server for our fresh catch</i>	MP.

SWEETS

Warm Apple Tart with Vanilla Ice Cream <i>Fresh Granny Smith Apples on Butter Puff Dough, Caramel Drizzle</i>	10.
Chocolate Crunch bites <i>Chocolate Mousse on Praline Wafer Crust</i>	10.



HOT — CHOCOLATE MENU

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This season, warm up with the sweet and savory tastes of Hot Chocolate specialty drinks at R Lounge. Each seasonal selection is blended perfectly with fall-inspired spices, drizzled with chocolate shavings atop of fresh whipped cream.

- Hot Chocolate with a treat **\$16**
- Hot Chocolate **\$10**

Make it boozy for **\$10** more. Choose from Bailey's, Creme de Menthe, Kailua, Frangelico, and Amaretto.

OCTOBER

BOO-LICIOUS SURPRISE Pumpkin Spice Hot Chocolate

Pumpkin season is back with the perfect combination of cinnamon, nutmeg, chocolate and more. The ultimate fall drink; It tastes as good as it sounds!

NOVEMBER

CHEF'S DELIGHT Gingerbread Spice Hot Chocolate

The only thing better than the smell of gingerbread spice is the taste of it mixed with chocolate. Fall into the holiday season and warm up during these chilly autumn days with something delightful!

DECEMBER

SANTA'S SWEETS S'mores Hot Chocolate

Santa is here and he has something sweet to share with you! A delicious mix of marshmallows, graham crackers and rich chocolate.

JANUARY

WARM & TOASTY TREAT Nutella Hot Chocolate

Let's toast to the New Year! Savor this smooth blend of creamy chocolate and hazelnut hot cocoa. Served with a warm & toasty treat.

FEBRUARY

CUPID'S CHOICE Salted Caramel Hot Chocolate

Fall in love with Cupid's Choice. Celebrate the month of love with the perfect sweet and salty combination.

Each Hot Chocolate will be served with house-made marshmallows and fresh whipped cream.

*Regular Hot Chocolate will be available each month upon request.

