

20 S. FRONT STREET
HUDSON, NY 12534



TEL: 518.828.1635
wmfarmerandsons.com

• AUTUMN COCKTAIL MENU •

It is widely recognized throughout the land that the very first definition of a *cocktail* as a spirituous beverage appeared in print in *The Balance and Columbian Repository* in Hudson, New York on May 13, 1806:

“Cock-tail is a stimulating liquor, composed of spirits of any kind, sugar, water, and bitters ...”

HOUSE STANDARD COCKTAILS

(\$13 ea.)

CHIN CHIN

Bourbon, Fresh apple cider, House-made ginger syrup.
(Milk & Honey, NYC)

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DON LOCKWOOD

Islay Scotch Whiskey, Bourbon, Maple syrup, Angostura bitters, Chocolate bitters.
Built in a glass over a rock with an orange twist.
(Dutch Kills NYC, 2010)

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GAME OF DEATH

Tequila Reposado, Amaro Meletti, Fresh juices of grapefruit and lime, Simple syrup,
Cayenne pepper, Smoked sea salt, Soda water. Served long.
(Dutch Kills NYC, 2016)

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LIONS TAIL

Bourbon, Allspice, Fresh lime juice, Simple syrup, Angostura bitters. Shaken and served straight up.
(Adapted from The Café Royal Cocktail Guide by Will Tarling, 1937)

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MARCONI CORDLESS

Rye whiskey, Calvados, Benedictine, Blanc Vermouth, Peach bitters.
Stirred and served straight up with a lemon twist.
(Fresh Kills NYC, 2016)

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RIGHT NOW

Gin, Cucumber, Cynar, Fresh lemon juice, Simple syrup, Smoked sea salt. Shaken and served straight up.
(Milk & Honey, NYC)

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ST. CHARLES PUNCH

Cognac, Port, Fresh lemon juice, Simple syrup, Nutmeg.
(Adapted from How to Mix Drinks, or The Bon Vivant's Companion by Jerry Thomas, 1862 ed.)

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THE PORT AUTHORITY

Barbados 5-year rum, Port, Smoky tea syrup, Angostura bitters, Cayenne pepper.
Built in the glass over a rock with a lemon twist.
(R. Boccato, Wm Farmer and Sons, 2017)

Handmade Hospitality

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HOT DRINKS

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HOT TODDY

Your choice of Bourbon or Rye whiskey, Honey syrup, Fresh lemon juice, Cinnamon.

HOT BUTTERED RUM

Añejo rum, Honey syrup, House-spiced butter*, Nutmeg.

MULLED CIDER

Your spirit of choice (Añejo rum, Bourbon, Rye whiskey, Applejack, or Cognac are all recommended), Allspice, Fresh apple cider, Lemon zest.

BEAR TRAP

Bourbon, Fresh apple cider, Honey syrup, House spiced butter*.
(Dutch Kills, 2009.)

LOW ABV% COCKTAILS

Lightly-Spirited Libations

(\$11 ea.)

LOWSIDE SPECIAL

Amaro Lucano, Fresh juices of pineapple and lemon, House-made orgeat*, Cracked pepper, Soda water. Served long.
(Fresh Kills NYC, 2016)

PIEMONT BUCK

Cognac, Barolo Chinato, House made ginger syrup, Fresh lime juice, Soda water. Served long.
(Dutch Kills, 2017)

VELVET GLOVE

Cocchi Americano, Crème de cacao Cognac, Stirred and served down with a lemon twist.
(Adapted from Café Royal Cocktail Book by Will Tarling, 1937)

*(*These cocktails may contain ingredients that are harmful to individuals with nut allergies.)*

FANCY SODAS

Non-Alcoholic Beverages

(\$7 ea.)

HUDSON STANDARD SHRUB & SODA WATER

Your choice of: Strawberry Rhubarb, Concord Grape,
Cucumber Mint Switchel, or Spicy Switchel.

Handmade Hospitality