

HARD-CIDERS

KINDA DRY
Semi-sweet, tart apple
5.5% abv

Sweet, sour, complex
5.8% abv

Sweet

BONE DRY
Completely dry, refreshingly crisp
6.9% abv

Sour

Sour

 DRAUGHT
 FLIGHT
 BOTTLE

 (8 oz.)
 (Three • 3 oz.)
 (750 ml)

 7
 9
 17

BOTTLE OF CIDER TO TAKE HOME!

10

DRAUGHT BEER —————							
DANGEROUS PRECEDENT		KÄTARINÁ					
KCBC • DDH IPA (12 oz.) • 6.2% abv		Line Up • German Pilsner (12 oz.) • 5.0% abv					
7		7					
WINE							
Herman J. Weiner, 2016	Riesling	Finger Lakes, NY	10 / 36				
Onabay Vineyard, 2014	Chardonnay	North Fork, NY	10 / 38				
Onabay Vineyard, 2014	Cab Franc	North Fork, NY	10 / 38				
Heart & Hand, 2015	Pinot Noir	Finger Lakes, NY	50				
Heart & Hand, 2016	Dry Riesling	Finger Lakes, NY	50				
Boundary Breaks, 2016	Res. Riesling	Finger Lakes, NY	12 / 40				
Ravines Wine Cellar, 2013	Sparkling Riesling	Finger Lakes, NY	60				
Ravines Wine Cellar, 2013	Pinot Noir	Finger Lakes, NY	14 / 50				
Ravines Wine Cellar, 2015	Cab Franc	Finger Lakes, NY	14 / 50				
NON-ALCOHOLIC —							
Boylan's Soda 3	S. Pellegrino (fee 5				

BAR SNACKS

Espresso 6

Fiji 6

Seltzer

Burger & Fries 15 Cheese Plate 13 Almonds 7

Anchovies 7 Charcuterie Plate 17 Olives 7

FULL LIQUOR & BAR MENU COMING SOON!

TRADITIONAL

Prix-fixe, Basque-inspired feast and paired cider catching from the barrels. Courses are served on shared platters and your bread is your plate.



CIDER-BRAISED CHORIZO

Spicy sausage braised in our own cider and served with sauerkraut.

GRILLED SEASONAL VEGETABLES

A mix of organic vegetables from local farms whenever possible.

TORTILLA DE BACALAO

Cage-free eggs with dried Icelandic cod. You'll swear it's king crab.

COWBOY-STYLE RIBEYE STEAK

Bone-in, hormone and antibiotic-free from Cedar River Farms, Greeley, CO.

CHEESE, MEMBRILLO, & WALNUTS

Manchego, quince paste, and uncracked whole walnuts.

37

———— ADDITIONAL PORTIONS ————								
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Chorizo	Veggies	Omelette	Steak	Cheese				
12	12	10	18	12				

VEGETARIAN

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VEGETABLE DUMPLINGS

Made by hand in-house from a favorite family recipe.

GRILLED SEASONAL VEGETABLES

A mix of organic vegetables from local farms whenever possible.

MUSHROOM TORTILLA

Cage-free eggs with onions, peppers, and oyster mushrooms.

ROASTED CAULIFLOWER STEAK

Cut thick and grilled, served over a sauce of Indian spices and cheese.

CHEESE, MEMBRILLO, & WALNUTS

Manchego, quince paste, and uncracked whole walnuts.

32

———— ADDITIONAL PORTIONS —————							
Dumplings	Veggies	Omelette	Cauliflower	Cheese			
9	12	10	10	12			