



Adirondack Menu

SERVED DAILY ON THE LAWN FROM 3:30PM - 9:00PM.

SMALL PLATES

PAPPAS BRAVAS

Crispy fingerling potatoes, smoky romesco sauce, roasted garlic aioli, scallions \$10

AVOCADO TOAST

Toasted Sourdough, smashed avocado, tomato, pickled onion, radish, cilantro & sea salt \$14

TOMATO BASIL BRUSCHETTA

Heirloom tomatoes, fresh basil, shaved pecorino Romano, pesto rubbed baguette, extra virgin olive oil \$12

MEXICAN STREET CORN

Fire roasted corn, queso fresco, cilantro lime crema, cayenne pepper \$8

CHEESEBURGER SLIDERS*

Three sliders with Smoked cheddar, caramelized onion, garlic aioli, Hawaiian buns \$13

BLACKENED YELLOWFIN TUNA*

Seaweed salad, wasabi, sweet soy, scallion \$21

COCONUT SHRIMP

Pina Colada dipping sauce \$17

*This item may be served undercooked. Consuming raw, cooked to order or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of food borne illness.

GLASS WINE

CRISP SUMMER WHITES

FLEUR DE MER, ROSÉ, CÔTES DE PROVENCE 14
DOPPIO, FRIZZANTE, ITALY 10

PINOT GRIGIO

BARONE FINI, ITALY 10
SANTA MARGHERITA, ITALY 16

SAUVIGNON BLANC

SEA PEARL, NEW ZEALAND 12
LA PETITE, PERRIERE, FRANCE 12

CHARDONNAY

CONSENTINO'S THE CHARD, LODI, CA 11
DAOU, PASO ROBLES, CA 15

LES CHARMES, MACON-LUGNY, BURGUNDY, FRANCE 12

FEATURED RED*

FARNIENT, POST & BEAM, CABERNET, NAPA 2018 14 21 33
ANTINORI, "PÉPPOLI" CHIANTI, 2016 10 15 22
DUCKHORN, PARADUXX, RED BLEND 2016 13 20 30
BELLE GLOS, CLARK & TELEPHONE, PN 15 22 32

RED*

EUROPEAN REDS

E. GUIGAL, COTES-DU-RHONE, FRANCE 12
PERTINACE, BARBERA DI ALBA, ITALY 12

PINOT NOIR

BOUCHARD, FRANCE 10
LA CREMA, CALIFORNIA 12

CABERNET SAUVIGNON

HESS COLLECTION, CALIFORNIA, CA 10
DUCKHORN, "DECOY" CABERNET, NAPA, CA 15

BOTTLED BEER*

BUD, ST. LOUIS 6
BUD LIGHT, ST. LOUIS 6
MILLER LIGHT 6
NARRAGANSETT, LAGER, RI 6
MICHELOB ULTRA, ST. LOUIS 6
CORONA, MEXICO 7
CORONA LIGHT, MEXICO 7
BLUE MOON 7
GUINNESS, DUBLIN 7
HEINEKEN, NETHERLANDS 7
HEINEKEN 'OO' 6
STELLA ARTOIS, BELGIUM 7
GREY SAIL, POUR JUDGEMENT, IPA RI 7
WHALERS RISE, APA, RI 7
WHITE CLAW, BLACK CHERRY 7
DOGFISH 60MIN IPA 7
HARPOON IPA 7

SUMMER SANGRIA

ROSSO

HOUSE BLEND OF RED WINE & FRUIT, SPIKED WITH APRICOT BRANDY & PEACH SNAPS \$14

BIANCO FRIZZANTE

HOUSE BLEND OF BUBBLY WINE, FRUIT & PEACH JUICE \$14

SPARKLING

SPAGLIATO

PROSECCO, SWEET VERMOUTH, CAMPARI & WITH LIME \$13

PAMA FIZZ

PAMA LIQUOR, FRESH LEMON, PROSECCO \$13

FRENCH 75

NEW AMSTERDAM GIN, FRESH LEMON JUICE, SIMPLE SYRUP, PROSECCO \$12

APEROL SPRITZ

APEROL, SODA, & PROSECCO WITH AN ORANGE \$14

SUNSET PEACH

SOBIESKI CITRUS, PEACH PUREE, PROSECCO \$13

MARTINI

ESPRESSO

SOBIESKI VANILLA VODKA, BAILEY'S IRISH CREAM, KAH LUA LIQUER, FRESH ESPRESSO \$16

IL PISTACHIO

BAILEY'S, AMARETTO, & SPLASH OF BLUE CARACAO \$16

POMEGRANATE

SOBIESKI CITRUS VODKA, TRIPLE SEC, PAMA LIQUOR, FRESH LEMON JUICE, TWIST \$16

ANNE BONNIE

SOBIESKI VANILLA VODKA, MALIBU COCONUT RUM, SPLASH OF PINEAPPLE JUICE & CRANBERRY, LIME WEDGE \$16

RUBY RED LEMONADE

DEEP EDDY GRAPEFRUIT VODKA, TRIPLE SEC, PINK LEMONADE, SPLASH OF CRANBERRY JUICE, LEMON WEDGE \$16

BLOOD ORANGE COSMO

SOBIESKI CITRUS VODKA, TRIPLE SEC, FRESH LIME JUICE SPLASH OF OJ, BLOOD ORANGE FLOATER \$16

THE BLACK & BLUE

KETEL ONE VODKA, CRACKED BLACK PEPPER, OLIVE BRINE & BLEU CHEESE STUFFED OLIVES \$17

COCKTAILS

PAPER PLANE

REDEMPTION BOURBON, APEROL, AMARO & FRESH LEMON \$14

SPRING HOUSE RICKY

KETEL ONE CUCUMBER MINT, LIME & FRESH CUCUMBER TOPPED WITH SODA WATER \$15

PALOMA

EL JIMADOR BLANCO TEQUILA, GRAPEFRUIT JUICE \$15

BREACHED WHALE

GRAY WHALE GIN, SODA WATER & PINK LEMONADE, MINT GARNISH \$15

SIPPIN JETSET

NEW AMSTERDAM GIN, ELDERFLOWER LIQUOR, SAUVIGNON BLANC, CLUB SODA \$14

FUEGO

EL JIMADOR REPOSADO, PATRON CITRONGE, FRESH LIME, JALAPEÑO & CILANTRO \$14

ENDLESS SUMMER

DEEP EDDY GRAPEFRUIT VODKA, TRIPLE SEC, MUDDLED GRAPEFRUIT,

MOCKTAILS

CUCUMBER SPRITZ

FRESH LEMON, MUDDLED CUCUMBER, BLOCK ISLAND HONEY, GINGER BEER \$10

GINGER LIME

HOUSE SOUR, PINE APPLE JUICE & GINGER ALE \$10

HOUSE FROZENS

LEMON CAPRI

DEEP EDDY LEMON, LEMONCELLO, SIMPLE SYRUP, APEROL FLOATER \$14

MUDSLIDE

SOBIESKI VANILLA VODKA, COFFEE LIQUER, IRISH CREAM, WHIPPED CREAM & CHOCOLATE SYRUP \$14

PIÑA COLADA

BACARDI RUM, PINEAPPLE JUICE, COCONUT WHIPPED CREAM & CHERRY \$13