

SPIRITS TASTING MENU

	Taste / Glass	Bottle To-Go
Cornelius Applejack by Harvest Spirits <i>Hudson Valley</i> Distilled three times and rested in Bourbon barrels. Flavors of spicy char, vanilla, honey, and maple. Sometimes referred to as NY State Calvados, this applejack is a great Bourbon substitute.	\$4 / \$8	\$45
Delaware Phoenix “Eels Tavern” Wheat Whiskey <i>Walton, NY</i> Named after John Eels’ famous tavern and distillery in Walton NY, this wheat whiskey is another great spirit from micro-distiller Cheryl Lins. Made from wheat and malted barley in a traditional copper pot, this whiskey has notes of oatmeal, raisin, and brown sugar with a smooth finish.	\$6 / \$12	\$39
Stilltheone Distillery “Westchester” Wheat Whiskey <i>Westchester, NY</i> Created entirely from organic New York State wheat, aged in charred new American oak to add nuance and complexity. The resulting spirit displays harmonious notes of vanilla, honey, brioche, caramel and baking spice leading to a touch of dark chocolate on the finish.	\$5 / \$10	\$42
Van Brunt Stillhouse Malt Whiskey <i>Brooklyn NY</i> Like it’s Scottish cousin, is made with 100% malted barley. After 9 months of aging the grain comes to the front, and the small, new barrels give this whiskey a healthy dose of the wood character that American’s look for in whiskey.	\$5 / \$10	\$43
Van Brunt Stillhouse American Whiskey <i>Brooklyn, NY</i> Four grain whiskey made primarily from malted barley and wheat, with a little bit of corn and a touch of rye. This unique whiskey has floral notes of a malt whiskey with the new barrel sweetness of a bourbon.	\$5 / \$10	\$43
Tuthilltown Spirits Hudson Baby Bourbon <i>Gardiner, NY</i> This single grain bourbon is made from 100% New York corn and aged in our special small American Oak barrels. This unique aging process produces a mildly sweet, smooth spirit with hints of vanilla and caramel.	\$6 / \$12	\$50
Adirondack Distilling Company “601” Bourbon <i>Utica, NY</i> This unusually smooth Bourbon is born from 100% local corn. A hint of natural sweetness on the nose, it develops a depth on the palette with hints of vanilla, raisin with a spicy peppery finish.	\$7 / \$14	\$70
Kings County Bourbon <i>Brooklyn, NY</i> This Brooklyn made bourbon is smooth as can be with slight maple caramel notes and aromas of fresh corn. This bourbon mixes well in your favorite cocktail, but is best served on its own.	\$5 / \$10	\$26
Kings County Moonshine <i>Brooklyn, NY</i> Smooth and sweet with a bright finish. Made from 100% NY state corn.	\$5 / \$10	\$22
Catskill Distilling Defiant Rye <i>Catskills, NY</i> Notes of caramel, brown sugar, maple, molasses, honeysuckle, vanilla, custard on the nose. With hints of vanilla, crème brûlée, brown sugar, coconut, dried dark fruits, cinnamon, cloves, and walnuts in the mouth. The finish is clean and fresh with a lingering, woody aftertaste.	\$5 / \$10	\$45
Catskill Distilling “The One and Only Buckwheat” <i>Catskills, NY</i> This interesting buckwheat spirit has a rich and spicy nose, and opens up to notes of raisins, vanilla, orange peel and a touch of chocolate. As far as we know, this is the only buckwheat spirit produced in the country.	\$5 / \$10	\$45
Widow Jane 8 year Kentucky Style Bourbon Whiskey <i>Brooklyn, NY</i> Bold, complex aromas of spiced apple, pear, cinnamon, cardamom, caramel and toffee carry through to the palate where they merge with notes of vanilla-caramel, spicy oak and an earthy mineral finish.	\$7 / \$14	\$70
McKenzie Pure Pot Still Whiskey <i>Finger Lakes</i> A richer version of a traditional Irish whiskey, the nose offers notes of oak, barley and honey. Oak notes merge with caramel, vanilla, sweet corn, and pepper. A hint of sweetness on the finish is accented by hints of menthol and black tea.	\$5 / \$10	\$49
McKenzie Rye Whiskey <i>Finger Lakes</i> Made from NYS grain, aged in new charred quarter casks, and finished in Sherry Barrels. Slightly spicy with notes of orange peel, cardamom, mint, and butterscotch.	\$5 / \$10	\$49
Breuckelen Distilling “77” Rye / Corn Whiskey <i>Brooklyn, NY</i> Made from 90% rye and 10% corn. The base spirit has a sweetness that shines through as the whiskey matures. Vanilla, banana, and cherry notes lead to a spicy yet smooth finish.	\$5 / \$10	\$50
Greenhook Ginsmiths American Dry Gin <i>Brooklyn, NY</i> Delicate, fresh, fruity nose with hints of juniper, yellow citrus, and elderflower. On the palate the juniper leads and is followed quickly by citrus, ginger, sweet cinnamon, and chamomile.	\$4 / \$8	\$37
Greenhook Ginsmiths Beach Plum Liqueur <i>Brooklyn, NY</i> Made in the Sloe Gin style from native NY Berries, this liqueur has deep berry and floral notes, a meaty texture on the palate, and is rich and delicious. A perfect companion for a champagne cocktail or anything with some fizz.	\$6 / \$12	\$58
Brooklyn Republic Vodka <i>Brooklyn, NY</i> Distilled in Clinton Hill Brooklyn from grains grown organically in Missouri, this vodka is hand-crafted to achieve a smooth sweetness with absolutely no additives.	\$4 / \$8	\$29
Atsby NY Vermouth “Amberthorn” <i>North Fork of Long Island</i> Pleasing aromas filled with yellow fruit, oregano, and a slight hint of anise wake the senses and reward the palate.	\$4 / \$8	\$38
Van Brunt Stillhouse “Due North” Rum <i>Brooklyn, NY</i> Made from fair trade sugar cane from the Himalayan foothills, this dry rum has an almost whiskey-like feel to it. With a note of sugar on the nose, and a little bit of sweetness that sticks around on the tongue after a sip, this rum is great in a Daiquiri or on its own.	\$4 / \$8	\$28
Barbers Grappa <i>Westchester, NY</i> Made from Cabernet Franc grapes from the North Fork of Long Island, this grappa has a distinctive Cab Franc flavor (dark raspberry, cherry and mint) that lingers on the palate. Crafted by the owners of the Blue Hill Restaurants, This Grappa is the perfect finishing note to a great meal.	\$5 / \$10	\$44
Delaware Phoenix “Meadow of Love” Absinthe <i>Walton, NY</i> This small-batch absinthe is created with local herbs and Catskill water. Dry, floral, and elegant with a pronounced violet note and a feminine style showing depth and balance. We recommend loucheing this absinthe with 4 parts water per ounce. No sugar required!	\$6 / \$12	\$46

ASK US ABOUT OUR PICKLEBACK MENU!