

## WHITES

GLASS/BOTTLE

<b>DR. PAULY "NOBLE HOUSE" RIESLING (GERMANY)</b>	<b>8 / 28</b>
Peaches, pears, and apples with a small kiss of sweetness.	
<b>TIAMO SPARKLING PROSECCO (ITALY)</b>	<b>9 / 28</b>
<b>HESS "SHIRTAIL" CHARDONNAY, UNOAKED (MONTEREY)</b>	<b>9 / 30</b>
Medium body, with notes of lemon zest, lime, and tropical fruit.	
<b>CORVO MOSCATO (SICILY)</b>	<b>9 / 31</b>
Sweet and refreshing with apricot, peach, and honey flavors.	
<b>MASO CANALI PINOT GRIGIO (TRENTINO, ITALY)</b>	<b>10 / 32</b>
Crisp, clean citrus flavors of lemon and tangerine.	
<b>PINE RIDGE CHENIN BLANC+VIOGNIER (CALIFORNIA)</b>	<b>10 / 32</b>
Crisp, but plush, with subtle notes of citrus and honey.	
<b>NOSTRE PAIS WHITE BLEND (RHÔNE, FRANCE)</b>	<b>11 / 37</b>
Full-bodied with flavors of golden fruits and complex spices.	
<b>LAGUNA CHARDONNAY (RUSSIAN RIVER VALLEY)</b>	<b>11 / 38</b>
Softly creamy, with lovely flavors of apple and pear.	
<b>FIRE ROAD SAUVIGNON BLANC (NEW ZEALAND)</b>	<b>11 / 38</b>
Intense flavors of grapefruit, pineapple, and mango.	

## REDS

GLASS/BOTTLE

<b>ALEXANDER VALLEY VINEYARDS MERLOT (SONOMA)</b>	<b>9 / 30</b>
Lush texture, dense with plum, cassis, and chocolate.	
<b>STORYPOINT CABERNET SAUVIGNON (CALIFORNIA)</b>	<b>9 / 30</b>
Blackberry, vanilla, hints of bay leaf, with soft tannins.	
<b>FRANCIS FORD COPPOLA MERLOT (CALIFORNIA)</b>	<b>10 / 30</b>
Luscious plum and red raspberry flavors with a soft, smooth tannin structure.	
<b>TESSELLAE GRENACHE+SYRAH+MOURVEDRE (FRANCE)</b>	<b>10 / 32</b>
Black and red cherries; aged without oak; a study in fresh fruit.	
<b>CARMEL ROAD PINOT NOIR (MONTEREY)</b>	<b>11 / 38</b>
Black cherry, strawberry, with hints of spice and oak.	
<b>ALAMOS SELECCION MALBEC (MENDOZA)</b>	<b>11 / 38</b>
Supple dark fruits; subtle minerality; and a dense, long finish.	
<b>RUFFINO, RESERVA DUCALE, CHIANTI CLASSICO (ITALY)</b>	<b>11 / 45</b>
Concentrated cherry fruit with slightly spicy notes and a smooth, dry finish.	
<b>KJ JACKSON ESTATE CAB SAV (ALEXANDER VALLEY)</b>	<b>14 / 49</b>
Rich, balanced American riff on the left-bank Bordeaux style.	

## RESERVE SELECTIONS (WHITE) - BOTTLE

Lafond Chardonnay 2014 (St Rita Hills)	44
Santa Margherita Pinot Grigio 2016 (Alto Adige)	47
Rombauer Chardonnay 2015 (Carneros)	70
Cakebread Cellars Chardonnay 2015 (Napa)	75

## RESERVE SELECTIONS (RED) - BOTTLE

St Julia "Reserva" Malbec+Cab Franc (V de Uco)	26	Jose Zuccardi Malbec + Cab Sav (Argentina)	75
Hacienda de Arinzano "Super Spanish" (Spain)	32	Silverado Cabernet Sauvignon 2013 (Stag's Leap)	90
Rosè Le Petit Cochon Bronze, All Natural Wine (France)	32	Von Strasser Cabernet Sauvignon 2004 (Napa)	95
Juggernaut Hillside Cab (Alexander Valley)	34	Cakebread Cabernet Sauvignon 2014 (Napa)	105
Piazza del Castello "Super Tuscan" (Italy)	34	Sartori di Verona Amarone Della Valpolicella 2013	105
The Insider Cabernet Sauvignon (Paso Robles)	38	Groth Cabernet Sauvignon 2013 (Napa)	110
Seghesio Zinfandel 2015 (Sonoma)	50	Heitz Cabernet Sauvignon 2012 (Napa)	110
Vinum "The Scrapper" Cab Franc (El Dorado)	59	Martin Ray Cabernet Sauvignon 2014 (Diamond Mtn)	125
David Bruce Pinot Noir 2014 (Sonoma)	65	Caymus Cabernet Sauvignon 2015 (Napa)	135
Belle Glos Pinot Noir (Santa Barbara)	70	Caymus Special Selection 2014 (Napa)	250

## SPARKLING - BOTTLE

Wycliff California "Champagne" NV	8 glass / 19
Tiamo Organic Prosecco NV (Italy)	Split 9
Mas Fi Cava NV (Spain)	19
Tiamo Organic Prosecco NV (Italy)	28
Iron Horse, Sparkling Wine, Sonoma 2012	49
Ayala, "Brut Majuer" Champagne NV (France)	60
Besserat de Bellfon, Brut Champagne NV (France)	84

# WORLD-INSPIRED COCKTAILS

**CUSTOM COLLINS** – a refreshing cocktail that begins with fresh lemon juice, finished using your choice of spirit from around the world and topped with sparkling soda: Tom Collins (Brokers London Dry Gin); Pedro Collins (Flor De Cana Silver Rum); Pepito Collins (Herradura Tequila); Colonel Collins (Michter's Bourbon). **9**

**DAWA (KENYA)**

African riff on the Caipirinha using honey, Crop Vodka and freshly squeezed limes. **9**

**MOJITO (CUBA)**

Classic preparation with fresh lime juice, Flor de Caña Silver, and sugar. **9**

**BLOODY CAESAR (CANADA)**

Organic Crop Meyer Lemon Vodka, Clamato juice, Worcestershire sauce, spicy pickled bean and a seasoned salt rim. **10**

**OCALA MULE**

Crop Organic Vodka, Barritt's Ginger Beer and a splash of fresh lime juice. **10**

**CHILCANO (PERU)**

Refreshing blend of Pisco Porton, lime juice, and a splash of Barritt's Ginger Beer. **10**

**TATANKA (POLAND)**

Fresh apple juice with Zubrowka Bison Grass Vodka, a beguiling aromatic vodka with notes of cinnamon. **11**

**CRAFT BEER**

Albita Purple Haze	4.95
New Belgium	
Fat Tire	4.95
Sierra Nevada	
Pale Ale	4.95
Hop Gun IPA	4.95
Blue Moon	4.95

\*Ask about our IPA of the month.

**NON ALCOHOLIC**

O'Doul's	4.50
----------	------

**IMPORT**

Strongbow	4.95
Corona	4.95
Stella	4.95
Heineken	4.95

**DOMESTIC**

Bud Light	3.95
Michelob Ultra	3.95
Coors Light	3.95
Yuengling	3.95

**STRAWBERRY BASIL MARTINI (EL SAVADOR)**

Prarie Organic Vodka, Farmer's Organic Gin, basil syrup, fresh lemon juice, and strawberry puree. **11**

**BRAMBLE (UK)**

Farmer's Organic Gin, fresh fruit, BOLS BlackRazz, Giffard Creme de Cassis and fresh lemon juice. **11**

**OAXACAN OLD-FASHIONED (MEXICO)**

A Smokey, complex version of the classic old-fashioned using Milagro Reposado and Montelobos Mezcal. **12**

**SMOKED OLD-FASHIONED (USA)**

A classic Old Fashioned using Woodford Reserve Bourbon, Wood bitters and sugar and then served in a wood smoked glass. **12**

**BOULEVARDIER (ITALY)**

High West Double Rye, Antica Formula, Galliano L'Aperitivo. It's the Negroni for 2018. **14**

**WHISKEY**

Widow Jane Straight Bourbon	Glenfiddich 14
High West Rye	Glenfiddich 15
Hudson Baby Bourbon	Glenfiddich 18
Maker's Mark	Glenfiddich IPA Experimental
Michter's Bourbon	Glenlivet 12
Michter's Straight Rye	Johnnie Walker Black
Jack Daniel's Black	Johnnie Walker Double Black
Gentleman Jack	The Balvenie Single Barrel 12
Whistlepig Rye	The Balvenie DoubleWood 12
Woodford Reserve	The Balvenie Caribbean Cask 14
Crown Royal	The Balvenie Sherry Cask 15
Seagram's VO	Macallan 12
Jameson Irish Whiskey	Monkey Shoulder
Tullamore D.E.W. Irish Whiskey	Dewar's White Label
Glenfiddich 12	

Please Drink Responsibly. 2127874

WHISKEY ADVENTURERS: ASK ABOUT OUR SAMPLE FLIGHTS.

# DESSERTS & AFTER-DINNER DRINKS

## COGNAC & LIQUEURS

Bailey's.....	9.00
Frangelico .....	9.00
Sambuca .....	9.00
Drambuie .....	10.00
Disaronno .....	11.00
Grand Marnier .....	12.00
Remy Martin VSOP.....	12.95
Camus Elegance XO .....	25.00

## DESSERT WINE

Warre's Warrior, Ruby Port. ....	5.95/G
Dow's 10 years old Tawny Port.....	7.95/G

## COFFEE DRINKS AND MARTINI'S

Americano (regular or decaf) 3

Espresso 3

Cappuccinono 4

Assorted hot tea selection 3

### ESPRESSO MARTINI 12

Crop Organic Vodka, Trader Vics Coffee Liqueur, Giffard White Creme de cacao, espresso

### IRISH COFFEE 12

Tullamore D.E.W. Irish Whiskey, brown sugar, cream, coffee

### KEOKE COFFEE 12

Trader Vic's Coffee Liqueur, E&J Brandy, BOLS Creme Cacao, whipped cream, coffee

## TAPAS FOR TWO

### TUSCAN OCTOPUS GF

Crispy Prosciutto, Garlic, Chili Flakes, Olive Oil, Sautéed Spinach and Romesco Sauce 14

### EMPANADAS

Braised Beef, Potatoes, Raisin, Sofrito and Cilantro Sour Cream 7

### GAZPACHO V, GF, WITH GF CROSTINI'S

Classic Spain Chilled Soup, Served with Grilled Marinated Shrimp and Pressed Crostinis 10

### GARLIC SHRIMP GF WITH GF CROSTINI'S

Garlic, Chili Flakes, Basil, Olive Oil, Grilled Lemon and Pressed Crostinis 13

### CRAB CAKES

Pickled Leek, Arugula, and Rustic Dijonaise 12

### HOT-HONEY CALAMARI GF

Cornmeal and Sesame Seed Crusted, Tossed in Hot-Honey Sauce, Sesame Glacé and Wasabi Aioli 10

### PAN ROASTED BRUSSEL SPROUTS

#### AND CAULIFLOWER V, V, GF

Romesco Sauce and Salted Almonds 7

### NUT CRUSTED BRIE V

Danish Brie Crusted with Assorted Nuts, Fried and Served with Berry Compote and Bread Points 10

### TARO ROOT FRITTERS V

Served with Tamarind Cumin Glacé 6

### PORK BELLY GF

Jicama-Mango Slaw, Coconut Cilantro Chutney 10

### SESAME TUNA

With Siracha Sour Cream, Sweet Soy, Wasabi Aioli Seaweed Salad, and Crispy Wonton 13

## FRESH PANTRY

### HOUSE MADE SOUP OF THE DAY

Fresh Made in House Daily 5

### CRAFT SALAD V, GF

Mixed Greens · Baby Spinach · Grape Tomatoes · Pine Nuts Shaved Parmigiano-Reggiano · Basil Vinaigrette

#### SIDE 4 · ENTRÉE 7

*Add:*

Chicken +5 | Shrimp +6 | Salmon +7 | Crab Cake +7

### CRAFT CAESAR

Baby Romaine · Tomatoes · House-Made Parmesan Croutons

#### SIDE 4 · ENTRÉE 7

*Add:*

Chicken +5 | Shrimp +6 | Salmon +7 | Crab Cake +7

### BURRATA CAPRESE V, GF

Fresh Burrata Cheese · Vine-Ripened Tomatoes · Avocado Arugula · Basil · Olive Oil · Balsamic Reduction Fresh Pesto 8

### GRILLED OCTOPUS SALAD GF

Hummus · Arugula Tossed with Greek Vinaigrette · Kalamata Olives · Tomatoes · Feta Cheese · Finished with Garlic-Infused Olive Oil · Grilled Lemon 15

### CHARCUTERIE BOARD

Chef's Choice Selections of Cured Meats & Cheeses with Tomato Jam · Pickled Onions · Grain Mustard · Crostinis 13

**CRAFT** CUISINE  
world-inspired dining

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS\*

**ENTRÉES**

**QUINOA BOWL**

Topped with grilled Portobello Mushroom, Ratatouille Vegetables, Pistachio Pesto, Topped with Feta Cheese Arugula Salad. **11**

*Add:* Tofu +4, Chicken +5, Shrimp +6, Salmon +7

**CRAFT BURGER**

Cheddar, Arugula, Tomato, Caramelized Onion, Garlic Aioli and Apple-smoked Bacon **12**

**ASADO ARGENTINO GF**

Grilled Marinated Skirt Steak, Chimichurri Sauce, Romesco, Sweet Plantains and Shoestring Fries **28**

**BRAISED SHORT RIBS GF**

Chorizo Saffron Risotto, Red Wine Sauce and Broccoli **26**

**CRAFT HALF ROASTED CHICKEN**

White Truffle Mac & Cheese, Baby Carrots, Truffle Butter and Thyme Chicken Jus **18**

**PORK CHOP GF**

Yuca Mofogo, Tamarind Cumin Glacé, Sautéed Taro Root with Garlic and Butter **25**

**VEAL CHOP GF**

Roasted Garlic Mashed Potatoes, Sautéed Broccoli and Sherry Wine Demi Glacé **42**

**NEW YORK STRIP GF**

Roasted Garlic Mashed Potatoes, Truffle Butter, Red Wine Sauce and Sautéed Broccoli **30**

**PISTACHIO CRUSTED SALMON GF**

Brown Rice, Sautéed Broccoli, Goji Vinaigrette **19**

**STRIPED BASS GF**

Pan Seared Striped Bass, Island Rice, Coconut-Curry, Sautéed Bok Choy **30**

**POTATO CRUSTED TUNA GF**

Braised Creamy Leeks and Brown Butter **22**

**PAD THAI NOODLES v, v, GF**

Peanuts, Chili Flakes, Cilantro, Green Onion And Egg **16**

*Add:* Chicken +5 | Shrimp +6 | Pan Seared Tuna +8

**CRAFT-MADE DESSERTS**

**VANILLA PANNA COTTA**

With Fresh Berries and Blueberry Sauce **8**

**LEMON MERINGUE TART**

With Passion fruit Sauce **9**

**GUAVA & CREAM CHEESE EMPANADA**

With Dulce de Leche, Chocolate Sauce and Powdered Sugar **9**

**CHERRY CRUMB CHEESECAKE**

Oreo Crust, Amarena Cherries and Chocolate Sauce **10**

**FLOURLESS CHOCOLATE CAKE**

With Nutella Mousse and Chocolate Sauce **10**

**BEVERAGES**

Fountain Sodas .....	2.75	Coconut-Mint Lemonade.....	5
Iced Tea (Sweet or Unsweetened) or Green Tea .....	2.75	Fresh Mint & Strawberry Lemonade.....	4.50
Saratoga Springs Bottled Water (USA) 28oz   Still 5 Sparkling.....	5	Espresso.....	3
Mixed Berry Sparkling Water.....	4	Cappuccino.....	4
Fresh Basil and Lemon Infused Lemonade.....	4.50	Brewed Coffee .....	3
		Hot Tea .....	3

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS\*