

WINES BY THE GLASS

6oz POUR / BOTTLE

WHITE

Pinot Grigio

IL CONTE, Veneto, Italy 2014
\$8. / 26.

Dry Riesling

BEN MARL "FJORD", Seneca Lake, NY '14
9. / 30.

Sauvignon Blanc

CASAS PATRONALES, Reserva, Maule Valley, Chile '15
8. / 26.

Chardonnay

DOMAINE DE MASQUES, Provence, France '15
9. / 30.

SPARKLING

Cava

COVIDES, Catalonia, Spain N/V
9. / 30.

RED

Pinot Noir

"MILL HOUSE", California, USA '13
9. / 30.

Malbec

ELSA BIANCHI, Mendoza, Argentina '14
8. / 26

Cabernet Sauvignon

WATTS, Lodi, California, USA '12
9. / 30.

Tempranillo

SUENO, Ribera Del Jucar, Spain '11
9. / 30.

SODAS AND SUCH

MEXICOKE	\$3.
PELLEGRINO POMPELMO	3.
FEVER TREE BITTER LEMON	3.
FEVER TREE GINGER BEER	3.
DRINK MORE GOOD ROOT BEER	3.
DRINK MORE GOOD CASSIA CREAM SODA	3.
CAPRI SUN	1.50

BAR SPECIALTIES

AMERICAN TRILOGY

Laird's Bonded Apple Brandy, Old Overholt Rye,
Four Roses Bourbon, Crown Maple-Clove Syrup,
Orange Bitters | \$12

SHINEBOX

Black Tea-infused Bourbon, Lemon,
Orange and Rhubarb Bitters | \$10

NUT ALLERGY

Roasted Peanut-infused Redemption Rye,
Local Concord Grape Shrub, Bitters | \$12

PEARLS BEFORE SWINE

Pig's Nose Scotch, Crown Maple Syrup (NY),
Apricot, Lemon, Aquavit, Chinese 5-Spice | \$12

SIDECAR

Salignac VS Cognac, Lemon, Curacao,
Gran Classico, Vanilla | \$11

DARK AND STORMY

Hop-Infused Gosling's Rum,
Lime, Ginger, Allspice Dram,
Oloroso Sherry,
Velvet Panda Stout | \$11

MEXICAN FIRING SQUAD

Blanco Tequila, House-made Grenadine, Lime,
Angostura Bitters, Seltzer | \$10

THE (KINDA) SPICY MARGARITA

Ancho Reyes Chile Liqueur,
Dry Curacao, Lime
w/Tequila | \$11 w/Mezcal | \$12

TURKISH DELIGHT

Half Moon Orchard Gin (NY), Cardamon,
Lemon, Salted Pistachio, Green Chartreuse,
Orange Blossom Water | \$13

BEEKEEPER'S DAISY

Barr Hill Gin, Dry Curacao, Lemon,
Thyme, St. Germain | \$11

LOCALISTA

Indigenous Apple Vodka (NY), Lemon,
Cinnamon, Local Draught Hard Cider | \$11

DAMN, SON

Bootlegger Vodka (NY), Damson Plum Liqueur (NY),
Bitter Orange Marmalade, Grapefruit, Pine | \$11

BLANQUITA

Lemongrass-Infused Vodka, Honey, Lemon,
Dolin Blanc, Bitter Lemon Soda | \$11

DESSERTS

\$9

BROWN SUGAR BUTTER CAKE

Oatmeal cookie crust
with vanilla soft serve

PEANUT BUTTER SUNDAE

Vanilla soft serve,
peanut butter crunch,
chocolate peanut butter sauce,
mini peanut butter cups,
and whipped cream

APPLE COBBLER

Warm apple cobbler with
crumb topping and vanilla gelato

DIRT

Vanilla and chocolate pudding,
and "chocolate sandwich cookie"

"SAMOA" TART

Chocolate tart shell filled with
salted caramel, coconut custard,
chocolate sauce, and fresh
whipped cream

BROWNIE BEER SHAKE

Velvet Panda Stout poured
over vanilla gelato, dulce de leche
and house made brownie

PEANUT BUTTER ICE BOX CAKE

Oreo crust with chocolate sauce
and caramel

PUMPKIN CHEESECAKE

Served with crème anglaise
and pumpkin seed brittle

MAPLE CRÈME BRÛLÉE

Served with silky ricotta,
toasted hazelnuts, and
amaretti cookies

COFFEE / TEA

COFFEE	2.50
HOT TEA	3.00
NESPRESSO™	
SINGLE	3.50
DOUBLE	5.00
CAPPUCCINO	4.00

MHBC Proudly Serves:

Coffee Labs Roasters
TARRYTOWN, NY

Harney & Sons Fine Teas
MILLERTON, NY



A 20% SERVICE FEE WILL BE ADDED TO PARTIES OF 6 OR MORE.

NOTE: EATING RAW OR UNDERCOOKED FISH, SHELLFISH, EGGS, OR MEAT INCREASES THE RISK OF FOOD BOURNE ILLNESS.