

WINES BY THE GLASS

6oz POUR / BOTTLE

WHITE

Pinot Grigio
CAPOSALDO, Delle Venezie, Italy '16
\$8. / 24.

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

Sauvignon Blanc
SEEKER, Marlborough, New Zealand '16
9. / 27.

Chardonnay
CELLAR NO. 8, Napa, California '13
9. / 30.

ROSÉ

HESS, Napa, California '16
9. / 30.

SPARKLING

Prosecco
LA MARCA, Italy N/V
8. / 24.

RED

Pinot Noir
MONTPELLIER, Napa, California '14
8. / 24.

Merlot
FETZER EAGLE PEAK, Hopland, California '15
8. / 24.

Chianti
BANFI, Montalcino, Italy '15
9. / 30.

Malbec
ALHAMBRA, Reserva, Mendoza, Argentina '14
9. / 30.

Cabernet Sauvignon
WATTS, Lodi, California, USA '14
9. / 30.

SODAS AND SUCH

MEXICOKE	\$3.
PELLEGRINO GRAPEFRUIT	3.
FEVER TREE BITTER LEMON	3.
FEVER TREE GINGER BEER	3.
SPRECHER'S ROOT BEER	5.
SPRECHER'S CREAM SODA	5.
CAPRI SUN	1.50

BAR SPECIALTIES

SHINEBOX

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

MAPLE ROSE

Bulleit Bourbon, Rosemary Infused Maple Syrup,
Lemon Juice | \$12

SIDECAR

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

DAMN, SON

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

POMM SPRITZ

Tommyrotter Gin, Pomegranate Juice,
Fresh Lemon, Honey | \$11

COSMO-APPLETON

Appleton Rum, Apple Brandy, Spiced Rum,
Cranberry, Cinnamon Sugar | \$12

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

BLANQUITA

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

FOGGY BOG

(FALL VERSION OF PALOMA)

Sauza Blue, House Made Cranberry Syrup,
Grapefruit, Lime, Smoked Salt | \$11

AFTER DINNER COCKTAILS

TERRIBLE TERRIBLE PUMPKIN

Vanilla Infused Cognac, Pumpkin,
Gran Classico, Draft Beer | \$12

HUNTING SEASON (OLD FASHIONED TODDY)

Wild Turkey, Stag Bourbon, Crown Maple,
Orange, Amarena Cherry | \$13

COCOA BOMB

Vodka, Whipped Cream, Belgian Chocolate Syrup,
Cocoa Nib-Demerara Rim | \$13

DARK AND STORMY

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

SEASONAL COBBLER

Warm fruit 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

ROOTBEER FLOAT

Sprecher's Root Beer poured
over vanilla gelato,
and house made cookies

COOKIES • N • CREAM CHEESECAKE

Vanilla filling with Oreo chunks,
whipped cream and chocolate sauce

COOKIE DOUGH PIE

Chocolate crust, creamy cookie dough
filling, soft chocolate ganache

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.