

## WINES BY THE GLASS

6oz FOUR / BOTTLE

### WHITE

Pinot Grigio

**D'ORSARIA**, Friuli-Venezia, Italy '15  
\$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

Brut Cava (Organic)

**VINS DE TERRER**, Catalonia, Spain, N/V  
9. / 30.

### RED

Pinot Noir

**D. BOSLER**, Valle de Casablanca, Chile '15  
9. / 30.

Malbec

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

Cabernet Sauvignon

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

Tempranillo

**SIERRA CANTABRIA**, 'Seleccion', Rioja, Spain '14  
9. / 30.

## SODAS AND SUCH

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

### UNDER A CHERRY MOON

Half Moon Orchard Gin (NY), Amarena Cherries,  
Averna Amaro, Apple Brandy, Lemon,  
Brut Sparkling Wine | \$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

### 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

<b>COFFEE</b>	2.50
<b>HOT TEA</b>	3.00
<b>NESPRESSO™</b>	
SINGLE	3.50
DOUBLE	5.00
<b>CAPPUCCINO</b>	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.**