

WINES BY THE GLASS

6oz FOUR / 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	4.
SPRECHER'S CREAM SODA	4.
CAPRI SUN	1.50

BAR SPECIALTIES

SHINEBOX

Black Tea-infused Bourbon, Lemon,
 Orange and Rhubarb Bitters | \$11

BLUEBERRY MOJITO

White Rum, Fresh Blueberry, Lime, and Mint | \$12

SKINNY LEMONADE

Bootlegger Vodka (NY), Lemon and Prosecco | \$11

BEEKEEPER'S DAISY

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

"BULLEITPROOF" OLD FASHIONED

Bulleit Rye, Demerara, Bitters | \$12

BLANQUITA

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

DARK AND STORMY

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

PALOMA

Silver Tequila, Lime, Agave, Grapefruit Juice,
 and San Pellegrino Pompelmo | \$10

BANNERMAN'S ISLAND ICE TEA

Bourbon, Rum, Tequila, Vodka, Lemon, Cola | \$12

LOCALISTA

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

THE BOTANIST

Three Meadows Peony Vodka, Crème de Violette,
 Elderflower, Lemon, and Orange Blossom Water | \$13

TOMMY'S PINK LADY

Tommyrotter Gin, Lemon, Grenadine,
 and Egg White | \$13

TROPIC LIGHTNING

Milagro Tequila, Thai Chili Agave, Pineapple,
 Mango, and Lime | \$12

THE FLORIDIAN

(GOSLING'S FLOATER add \$2)
 El Dorado 3-Year, Spiced Rum, Coconut,
 and Lime | \$11

NAVY STRENGTH NEGRONI

Gin, Bitter Liqueur, and Sweet Vermouth | \$14

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"

LEMON MERINGUE TART

Creamy lemon custard, salted
 shortbread crust, meringue cookies,
 and toasted marshmallow

COOKIE SUNDAE

Vanilla soft serve, Oreos,
 Brownie bites, cookie dough,
 chocolate sauce, salted caramel

CHEESECAKE

NY style cheesecake and
 fresh strawberry sauce

COOKIE DOUGH PIE

Chocolate crust, creamy cookie dough
 filling, soft chocolate ganache

CANNOLI PROFITEROLES

Pistachio gelato, Frangelico-cinnamon
 marscapone, chocolate crumb,
 and Amarena Cherries

ADULT ICE CREAM

With the works!

COFFEE / TEA

COFFEE	2.50
HOT TEA	3.00
NESPRESSO™	
SINGLE	3.50
DOUBLE	5.00
CAPPUCINO	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.
 PLEASE INFORM SERVER OF ANY FOOD ALLERGIES, SOME DISHES MAY CONTAIN NUTS.