

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 '17
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, Mint | 12.

SKINNY LEMONADE

Bootlegger Vodka (NY), Lemon, 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,
San Pellegrino Pompelmo | 10.

BANNERMAN'S ISLAND ICED TEA

Bourbon, Rum, Tequila, Vodka, Lemon, Cola | 12.

LOCALISTA

House Infused Apple Vodka, Lemon, Cinnamon,
Local Draught Hard Cider | 11.

THE BOTANIST

Three Meadows Peony Vodka, Crème de Violette,
Elderflower, Lemon, Orange Blossom Water | 13.

TOMMY'S PINK LADY

Tommyrotter Gin, Lemon,
Grenadine, Egg White | 13.

TROPIC LIGHTNING

Milagro Tequila, Thai Chili Agave,
Pineapple, Mango, Lime | 12.

THE FLORIDIAN

(GOSLING'S FLOATER add 2.)

El Dorado 3-Year White Rum, Spiced Rum,
Coconut, Lime | 11.

NAVY STRENGTH NEGRONI

Gin, Bitter Liqueur, 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

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

GROWN UP'S ICE CREAM

With the works!

ULTIMATE COOKIE SUNDAE (FOR 2 / \$15)

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

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.
PLEASE INFORM SERVER OF ANY FOOD ALLERGIES, SOME DISHES MAY CONTAIN NUTS.