

WINES BY THE GLASS

6oz FOUR / BOTTLE

WHITE

- Pinot Grigio
CAPOSALDO, Delle Venezie, Italy '17
 9. / 30.
- Dry Riesling
BEN MARL "FJORD", Seneca Lake, NY '14
 9. / 30.
- Sauvignon Blanc
SEEKER, Marlborough, New Zealand '17
 9. / 30.
- Chardonnay
CELLAR NO. 8, Napa, California '15
 9. / 30.

ROSÉ

- HESS**, Napa, California '17
 9. / 30.

SPARKLING

- Prosecco
LA MARCA, Italy N/V
 12. / 36.

RED

- Pinot Noir
MONTPELLIER, Napa, California '16
 9. / 30.
- Merlot
FETZER EAGLE PEAK, Hopland, California '15
 9. / 30.
- Cabernet Franc
MILLBROOK, Millbrook, NY '16
 10. / 33.
- Malbec
ALHAMBRA, Reserva, Mendoza, Argentina '16
 9. / 30.
- Cabernet Sauvignon
SPELLBOUND, Napa, California, USA '16
 10. / 33.

SODAS AND SUCH

MEXICOKE	\$5.
PELLEGRINO GRAPEFRUIT	3.
FEVER TREE BITTER LEMON	4.
FEVER TREE GINGER BEER	4.
IBC ROOT BEER	4.
CAPRI SUN	1.50



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.

BAR SPECIALTIES

SHINEBOX

Black Tea-infused Bourbon, Lemon,
 Orange and Rhubarb Bitters | 12.

BOOTS WIT DA FUR

House-Infused Apple Vodka,
 Cranberry-Apple Marmalade, Lime | 11.

ABOUT FIG-N-THYME

House-Infused Fig Rum, Honey Thyme Syrup,
 Lemon, Apricot | 12.

BEEKEEPER'S DAISY

Barr Hill Gin, Dry Curacao, Lemon,
 Thyme, St. Germain | 12.

SMOKEY TRAILS

Rye, Cocchi Vermouth, Lemon, Maple,
 Smoked Apple | 12.

AUTUMN ON THE HUDSON

Bourbon, Cider Reduction, Cinnamon,
 Ginger, Lemon | 11.

BLANQUITA

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

OLD HUNTER

Wild Turkey, Stag, Maple,
 Rosemary, Orange, Bitters | 11.

PALOMA

Silver Tequila, Lime, Agave, Grapefruit Juice,
 San Pellegrino Pompelmo | 11.

NECRANI

Nolets Gin, Cocchi Vermouth,
 Campari, "Cranberry Sauce" | 11.

TEQUILA AFTER DARK

Silver Tequila, Kahlua, Cream, Cinnamon | 11.

PUMPKIN PIE MARTINI

Vanilla Vodka, Pumpkin,
 Cinnamon Simple Syrup, Cream | 12.

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"

S'MORES BRULEÉ TART
 Toasted graham cracker custard,
 caramelized housemade marshmallow

CAR BOMB CAKE
 Chocolate cake, Bailey's cream,
 whiskey caramel and
 Velvet Panda ganache

COFFEE CREAM PUFFS
 Espresso-Frangalico cream,
 chocolate marscapone, cocoa nibs

ULTIMATE COOKIE SUNDAE
 (FOR 2 / \$13)
 Vanilla soft serve, Oreos,
 brownie bites, cookie dough,
 chocolate sauce, salted caramel

DESSERT FLIGHT
 (FOR 2 / \$15)
 Sampling of dirt, cookie dough pie,
 coffee cream profiteroles,
 and MHBC chocolate milk

COFFEE / TEA

COFFEE	3.00
LIPTON TEA	3.00
ESPRESSO	
SINGLE	4.00
DOUBLE	6.00
CAPPUCCINO	5.00

MHBC Proudly Serves:

Coffee Labs Roasters
 TARRYTOWN, NY

Harney & Sons Fine Teas
 \$4