

WINES BY THE GLASS

6oz POUR / BOTTLE

WHITE

Pinot Grigio
SANTI DOCG, Italy '17
10 / 33.

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

Sauvignon Blanc
CAPE MENTELLE, Australia '18
9 / 30.

Chardonnay
CELLAR NO. 8, Napa, California '15
9 / 30.

ROSÉ

SMOKE TREE, Sonoma, California '17
10 / 33.

SPARKLING

Prosecco
LAMBERTI DOC, 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

PELLEGRINO GRAPEFRUIT	\$3.
FEVER TREE BITTER LEMON	4.
GOSLINGS GINGER BEER	4.
BOYLAN ROOT BEER	4.
CAPRI SUN	1.50

BAR SPECIALTIES

MHBC CLASSIC COCKTAILS

SHINEBOX

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

LOCALISTA

House-Infused Apple Vodka, Lemon, Cinnamon,
Nine Pin Signature Cider | 11.

ABOUT FIG'N THYME

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

PALOMA

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

BEEKEEPER'S DAISY

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

SEASONAL COCKTAILS

GRAVITY'S REVENGE

Litchfield Maple Bourbon, Cider Syrup, Rosemary
Maple, Lemon, Ango & Orange Bitters | 12.

JACK OF ALL TRADES

Bib & Tucker Bourbon, Cognac, Apricot, Allspice
Dram, Lemon, Cinnamon, Smoked Apple | 12.

THAT EVENING CHILL

House-infused Lemongrass Vodka, St. Germaine,
Aperol, Grapefruit, Topped with Prosecco | 12.

A FOOL'S SUMMER

Silver Rum, Velvet Falernum, Lime, Cinnamon | 12.

FROST BITE

Mezcal, Cider Syrup, Lemon, Ginger | 13.

I GRAN'T EVEN

Tequila, Cranberry Syrup, Lime, Dry Curacao | 12.

BREWTAILS

(Cocktails featuring MHBC Beer)

ORION'S MUSE

Vodka, Pomegranate, Ginger, Cinnamon,
Lime, Topped with Whose House? | 11.

STORM FRONT

House Infused Fig Rum, Ginger Syrup,
Allspice Dram, Lime, Velvet Panda | 11.

DESSERT COCKTAILS

DO OR CHAI

Spiced Rum, Vanilla Vodka, Kahlua,
Chai Syrup, Cinnamon, Cream | 12.

CHEF'S BOOZY EGG NOG

Chef's Secret Recipe | \$11

DESSERTS

\$9

BROWN SUGAR BUTTER CAKE

Oatmeal cookie crust
with vanilla soft serve

PEANUT BUTTER SUNDAE

Vanilla soft serve, PB crunch,
chocolate PB sauce, mini PB cups,
and whipped cream

SEASONAL CRISP

Warm fruit crisp with
crumb topping and ice cream

DIRT

Vanilla and chocolate pudding,
with "chocolate sandwich cookie"

CAST IRON BROWNIE

Wood Oven Baked Brownie, Toasted
Marshmallow, Cookies & Cream Ice Cream

CASHEW CARAMEL CHEESECAKE

Graham crust, smothered
cashews, vanilla cheesecake

SPICE CAKE

Maple Cream Cheese Frosting,
Butter Pecan Ice Cream

BUTTERSCOTCH BREAD PUDDING

Caramel, ricotta, butter pecan ice cream

JANE'S ICE CREAM & SORBET

\$3 per scoop.

ULTIMATE COOKIE SUNDAE (FOR 2 / \$15)

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

COFFEE AND 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



**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.**