



### **ROB ROYCE \$8**

Black Bottle blended scotch whiskey, Sweet Vermouth,  
Angostura Bitters

### **BARREL-AGED MANHATTAN \$11**

Redemption High Rye Bourbon, Sweet Vermouth,  
Bitters

### **UPSTATE OLD FASHIONED \$10**

Myer Wheat Whiskey, Laird's Applejack, NYS Maple  
Syrup, Angostura Bitters

### **ROSÉ-RITA \$10**

Hacienda Blanco Tequila, Lime, Agave, Rosé

### **HIBISCUS MARGARITA \$9**

Hacienda Blanco Tequila, Hibiscus Syrup, Lime

### **LOFT PALOMA \$8**

Hacienda Reposado Tequila, Sparkling Grapefruit

### **ADK & TONIC \$6**

ADK Gin & Loft Tonic

### **HARD CIDER \$9**

Critz Raspberry Cider (NY)

### **HOUSE SANGRIA \$7/\$15**

### **SPRING ROSÉ glass/bottle**

Damiani Rosé (FLX) \$12/\$34  
Destello Sparkling Rosé (IT) \$8/\$26

## **SPARKLING**

Jules Bertier Brut Cuvée (FR)	\$7/24
Mionetto Moscato Dolce Spumante (IT)	\$9
Mionetto Prosecco Brut (IT)	\$9
Mestres Cava Brut Gran Reserva (ES)	\$36

## **WHITE**

Yauquen Torrontés (AR)	\$24
Damiani Gewurztraminer (FLX)	\$10/30
Konstantin Franks Semi-Dry Riesling (FLX)	\$9/28
Bastianich Chardonnay (IT)	\$9/28
Kim Crawford Sauvignon Blanc (NZ)	\$9/28
Josef Ehmoser Grüner Veltliner (AT)	\$7/24
Domaine Francois Pinon Vouvray (FR)	\$36
Bouchard Aine Pouilly-Fuisse (FR)	\$38

## **RED**

B.D. Trocken Pinot Noir (DE)	\$9/28
Zorzal Garnacha (ES)	\$7/24
Casas Patronales Carménère (CL)	\$7/24
Chateau Rampeau Bordeaux (FR)	\$8/26
The Crusher Cabernet Sauvignon (CA)	\$10/30
Domaine Filiatreau Champigny (FR)	\$36
Milú Tempranillo (ES)	\$24
Sky Vineyards Zinfandel (CA)	\$48

## **BEER**

Anderson Valley Briny Melon Gose (CA)	\$5
Tröegs Dreamweaver (PA)	\$5
Lagunitas Pils (CA)	\$5
Full Sail Lager (OR)	\$5
Firestone IPA (CA)	\$6
Dogfish Head 90 Min (DE)	\$7
Glutenberg IPA, <i>Gluten Free</i> (CAN)	\$5
Bells Amber Ale (MI)	\$5
Bells Stout (MI)	\$6