



FIDDLEHEAD BISTRO LIBATIONS ETC

NON-ALCOHOLIC

Virgin Coconut Mojito \$6
 Saratoga Sparkling Spring Water 28 oz \$6
 Q Tonic, Q Ginger Beer, or Q Soda \$3
 Fever-Tree Elderflower Tonic \$3
 Abita Root beer \$3
 Hot Tea with Honey \$3
 French Press Coffee \$3

BEER BOTTLES, CANS

Equilibrium mmm..osa APA \$10
 Bearded Iris Attention Please IPA \$10
 Left Hand Milk Stout Nitro \$6
 Allagash Belgium White \$8
 Allagash Truepenny Pilsner \$8
 Hudson North Cider Ski Trip \$7

* DRAFT *

Ever changing, Please Ask

COCKTAIL SUGGESTIONS

THE FIDDLEHEAD: Bison Grass Vodka, Camomile, Lemon & Soda \$9
FLYING CRANE: Ming Baiju, Blue Line Gin, Yuzu and Prosecco \$14
NORTH POLE-LADA: Huana Guanabana Rum Liqueur, Fig, Pineapple & Coconut \$12
ADIRONDACK LUMBERJACK: El Bujo Mezcal, Stone Pine and Walnut \$15
TRINIDAD SOUR: Rye Whiskey, Amargo Angostura, Orgeat & Lemon \$12
HEATHS AND HEATHERS: Barr Hill Gin, Songbird Flora Liqueur and Cranberry \$14
HOT BUTTERED RUM: Or Rum served hot with butter. Either way, yum. \$10

TASTING FLIGHTS

AMARO: Montenegro, Pasubio, and Cynar \$12
SCOTCH: Highland Park 12 yr., Oban 14 yr, Lagavulin 16yr. \$35
WOOD and ROOT DIGESTIF: Zirbenz Stone Pine, Suze Gentian, and Alta Verde \$12
CITRUS APERITIF: Joto Yuzu Saki, Caprin Natura Limoncello, Lillet \$15

AFTER DINNER DRINKS and DESSERT WINES

Smith Woodhouse Tawny Port \$12 Prejean late harvest Vignoles (Finger Lakes) \$11
 Quinta De La Rosa Ruby Port \$10 Joto Yuzu Saki \$10
 Amargo Vallet Angostura \$9
 Mas Peyre Maury Hors d'Age 'La Rage du Soleil' WOWZAH! \$12

ARAK (like Sambuca, but better) served over ice \$7
 Espresso Martini \$14
 Sansa's Lemon Cake- \$13
 Ysabel Regina Brandy \$15; Kelt Cognac VSOP \$15
 House B&B \$10

