



HANDCRAFTED BURGERS & FRANKS

(Items served with Saratoga chips)

Pub Cheeseburger \$16

Choice of grass-fed beef served with cheddar cheese, lettuce, tomato, onion

Bacon Cheddar Barbeque Burger \$16

Grass-fed beef, Great Lakes cheddar cheese, Jacüterie maple bacon, barbeque sauce, lettuce, tomato, onion

Blue Shroom Burger \$16

Grass-fed beef, Great Lakes Gorgonzola cheese, sautéed wild mushrooms, Saratoga garlic aioli

Italian Portobello Burger \$16

Marinated Portobello mushrooms, Great Lakes mozzarella cheese, tomato jam

Foot Long Frank \$11

House-made apple kraut, Druthers all-in IPA mustard, potato hoagie

STRETCH SPECIALS

(Items served with Saratoga chips)

Mozzarella Chicken Sandwich \$16

All-natural chicken, sun dried tomato, Great Lakes mozzarella cheese, lettuce, basil aioli

Beef on Weck \$16

Thinly sliced roast beef and au jus on Kummelweck roll with grated horseradish served on the side

Lobster Roll \$20

A combination of chopped claw, knuckle, leg meat with Old Bay seasoning and mayonnaise on a New England style hot dog roll

SANDWICHES & WRAPS

(Items served with Saratoga chips)

Piled Thick Sandwich \$15

Choice of: thinly sliced pastrami, corned beef or turkey Served with spicy brown mustard, Swiss cheese, rye or multigrain bread. Apple slaw on the side

Chicken Pesto Wrap \$14

All-natural chicken breast, mozzarella, tomato, house-made pesto, sun dried tomato tortilla

Asian Chicken Wrap \$14

Chicken breast, Napa cabbage, carrots, edamame, Thai ginger dressing, sun dried tomato tortilla

MASON JAR SALADS \$14

Couscous and Cranberry Salad (VEG)

Israeli couscous, dried cranberries, roasted almonds, fresh herbs, lime vinaigrette

Classic Caesar & Grilled Chicken

Romaine, house-made croutons, shaved Parmesan cheese, Caesar vinaigrette

Country Cobb

Natural smoked turkey breast, Jacüterie maple bacon, avocado, charred corn, crumbled blue cheese, candied walnuts, mixed greens in ranch dressing

ARTISAN FLATBREADS \$14

Craft your Own

Choice of 2 toppings: pepperoni, sausage, bacon, mushrooms, caramelized onions, barbeque sauce, basil aioli, sun dried tomatoes, pickled jalapeños, arugula, balsamic vinegar

Salumi

Jacüterie Finocchiona sausage, shaved Parmesan cheese, arugula, olive oil

Garden Tomato Bruschetta

Tomato, garlic, balsamic vinegar, Parmesan cheese, fresh herbs

APPETIZERS & SNACKS

Chicken Tenders and Hand Cut Fries \$14

All-natural, breaded chicken tenders, maple bourbon sauce and Jacob honey mustard

Hand Cut Fries \$6

Saratoga Kettle Chips \$6

Thinly sliced potatoes kettle cooked, kosher salt, mill pepper

Soft Pretzel \$6

Soft baked pretzel with mustard dip

Great Lakes Cheese Board \$15

Variety of local aged cheeses, table grapes, fig and nut loaf and crackers



	Glass	Bottle		
CHAMPAGNE				
Dom Perignon Blanc , 2006 Vintage (750ml)		\$250		
Moet & Chandon Brut Imperial , NV (750ml)		\$99		
Moet & Chandon Brut Imperial , NV (187ml)		\$25		
SPARKLING				
Domaine Chandon Brut , NV (750ml)		\$50		
Domaine Chandon Rosé , NV (750ml)		\$50		
ROSÉ				
Rosé , Chateau Loeube, Provence, FR (750ml)		\$60		
Rosé , La Crema, Monterey	\$11	\$40		
Rosé , Josh Cellars, California	\$11	\$40		
Rosé , Notorious Pink, Languedoc, FR	\$11	\$40		
RED				
Pinot Noir , La Crema, Monterey	\$13	\$50		
Pinot Noir , Kenwood, Sonoma	\$10	\$40		
Pinot Noir , Windracer, Russian River Valley		\$67		
Cabernet Sauvignon , Stonestreet, Sonoma		\$85		
Cabernet Sauvignon , Kenwood, Sonoma	\$11	\$40		
Cabernet Sauvignon , Josh Cellars Reserve, Paso Robles	\$11	\$40		
WHITE				
Pinot Grigio , Brancott Flight Song, Marlborough, New Zealand	\$11	\$40		
Pinot Grigio , Barone Fini, Veneto, Italy	\$10	\$35		
Sauvignon Blanc , Brancott Classic, Marlborough, New Zealand	\$11	\$40		
Sauvignon Blanc , Galerie Naissance, Napa		\$45		
Chardonnay , Kendall Jackson VR, CA	\$26 Half/\$42 Full			
Chardonnay , Murphy Goode, California	\$11	\$40		
Chardonnay , The Calling, Russian River Valley		\$50		
WOODFORD RESERVE COCKTAILS				
Woodford Reserve Travers Smash		\$14		
Woodford Reserve® Bourbon, Cranberry Juice, Finest Call Huckleberry Syrup, Lime Wedge Garnish				
Woodford Reserve Saratoga Law		\$14		
Winners Cocktail Woodford Reserve Bourbon, Dry Vermouth, Grenadine, 2 Dashes of Orange Bitters				
Woodford Reserve Peach Tea		\$14		
Woodford Reserve Bourbon, Iced Tea, Peach Liqueur, Simple Syrup				
Woodford Reserve Malt Sour		\$14		
Woodford Reserve Straight Malt, Lemon Juice, Ginger Honey Syrup				
VODKA COCKTAILS				
Saratoga Lemonade		\$14		
Ketel One® Citroen Vodka, Lemonade, Lemon Wheel Garnish				
Grapefruit Rose & Bubbly		\$14		
Ketel One Botanical Grapefruit & Rose, Chandon Sparkling Wine				
Tanqueray Melon Breeze		\$14		
Tanqueray London Dry Gin, Saratoga Legacy Melon Breeze Juice, Simple Syrup				
Cucumber Mint		\$14		
Ketel One Botanical Cucumber & Mint, Soda Water				
JOSH CELLARS FROSE				
Josh Cellars Frose		\$14		
Josh Cellars Rosé, Licor 43, Strawberry Puree, Lemon Juice				
APEROL COCKTAILS				
Aperol Spritz		\$14		
Aperol, Prosecco, Soda, Orange Slice Garnish				
Watermelon Rose Spritz		\$14		
Watermelon Vodka, Aperol, Sparkling Rose, Soda				
TEQUILA COCKTAILS				
Elevated Margarita		\$14		
Avion® Silver Tequila, Lime Juice, Agave Nectar				
Paloma		\$14		
Avion Silver Tequila, Grapefruit Juice, Lime Juice, Club Soda, Simple Syrup, Lime Wedge Garnish				
Pineapple Flyer		\$14		
Avion Reposado Tequila, Pineapple Juice, Club Soda, Lime Wedge Garnish				
DRAFT BEER SELECTION				
Miller Lite		\$10		
Leinekugel Summer Shandy		\$10		
Blue Moon		\$10		
Heineken		\$10		
Sam Summer Ale/Seasonal		\$10		
Sam Adams New England IPA		\$10		
Saranac Tropical Storm IPA		\$10		
Druthers All in IPA		\$10		