



Signature Cocktails

Bacon Manhattan \$15

Larceny Bourbon + Candied Bacon +
Local Maple Syrup

Brewster Boulevardier \$15

Woodinville Rye + Campari + Carpano
Sweet Vermouth + Orange

Jalapeño Margarita \$15

Volcan Blanco Tequila + Fresh Jalapeños +
Smoked Jalapeño Syrup + Agave + Lime Juice

CAZmopolitan \$13

Breckenridge Pear Vodka + Orange Liqueur +
White Cranberry Juice + Lime

Lemon Drop Martini \$13

Western Son Lemon Vodka + Lemon +
Sugared Rim

Espresso Martini \$15

Grey Goose Vodka + Espresso + Tia Maria

Bees Knees \$15

Barr Hill Honey Gin + Local Honey Syrup +
Housemade Lemonade

Bottled Soda

Black Cherry Cream \$5

Orange Cream \$5

Root Beer \$5

Ginger Beer \$5

Seasonal Cocktails

Pomegranate Spritz \$12

Prosecco + Pomegranate Juice + Pomegranate Arils

Carajillo \$15

Casamigos Tequila + Licor 43 +
Espresso + Cold Foam + Cinnamon Sugar Rim

Sleigh Ride Martini \$15

Stoli Vodka + Amaretto + Pistachio Cream + White
Creme de Cocoa + Crushed Pistachio Rim

Fig Old Fashioned \$15

Makers Mark Bourbon + Fig Liqueur +
Orange Bitters + Muddled Cherry + Orange

Snow Bird \$15

Goslings Dark Rum + Coconut Liqueur +
Cream + Pineapple Juice +
Coconut Shavings + Dried Pineapple

Candied Cranberry Mule \$15

Absolut Vodka + Cranberry Juice + Ginger Beer +
Fresh Lime + Candied Cranberries

NA Cocktails

Pom Fizz \$10

Bölle Blanc de Blancs +
Pomegranate Juice + Pomegranate Arils

Strawberry Greyhound \$9

Grapefruit Juice + Strawberry Purée + Soda + Lime

NA Candied Cranberry Mule \$9

Ginger Beer + Fresh Lime + Cranberry Juice +
Candied Cranberries

Beer Alternatives

Run Wild (Startford, CT) \$9

Hoppy Refresher (Petaluma, CA) \$9

Champagne Alternatives

Bölle (Rosé) \$9 glass / \$45 bottle

Bölle (Blanc de Blanc) \$9 glass / \$45 bottle

Craft Beer

\$10 each

18 Watt (Astoria, NY)
SingleCut 5% ABV Session IPA

Haus Effect (Geneva, NY)
Grow 5% ABV Golden Lager

Allagash White (Portland, ME)
Allagash 5.2% ABV Witbier

New York Lager (Schenectady, NY)
Frog Alley 5.5% ABV Lager

Blueberry Moon (Cazenovia, NY)
Critz Farms 5.5% ABV Hard Cider

1911 Hard Cider (Lafayette, NY)
Beak & Skiff 5.5% ABV Hard Cider

Pig City Porter (Cazenovia, NY)
Critz Farms 5.6% ABV Porter

Fiddlehead IPA (Shelbourne, VT)
Fiddlehead 6.2% ABV IPA

The Eleven (Cazenovia, NY)
Critz Farms 6.5% ABV IPA

Neon Rainbows (Cooperstown, NY)
Ommegang 6.7% ABV Hazy NE IPA

Mass Riot (Auburn, NY)
Prison City 6.8% ABV NE IPA

Avenue Of The Pines (Queensbury, NY)
Northway 7.2% ABV NE IPA

Focal Banger (Stowe, VT)
The Alchemist 8% ABV Double IPA

Heady Topper (Stowe, VT)
The Alchemist 8% ABV Double IPA

Wine By The Glass

Sparkling (France) \$10

Prosecco (Italy) \$10

Sparkling Rosé Split (Italy) \$10

Moscato (Italy) \$10

Pinot Grigio (Italy) \$10

Sauvignon Blanc (New Zealand) \$11

Chardonnay (California) \$13

Semi-Dry Riesling (New York) \$10

Rosé (France) \$10

Pinot Noir (California) \$15

Merlot (Washington) \$13

Zinfandel (California) \$13

Cabernet Sauvignon (California) \$15

Red Blend changes weekly \$15

Hard Seltzers

Spindrift Spiked \$10
4% ABV Hard Seltzer

Flavors

Blood Orange & Tangerine
Passionfruit, Orange & Guava
Lemon
Grapefruit & Orange

Starters & Appetizers

Focaccia Bread *vg

basil dipping oil \$7

Sweet Potato Pot Stickers *vg

hazelnut brown butter, teriyaki
balsamic & pickled cabbage \$18

Curried Butternut Bisque *v

coconut coulis & pistachio dukkah \$15

Coriander-Spiced Pork Belly

apple cider vinegar glaze \$17

Meat & Cheese Board

Lively Run cheese, chorizo Iberico, fig jam,
olives, candied nuts & crostini \$24

French Onion Gratinée

caramelized onion broth,
housemade croutons
& toasted Jarlsberg cheese \$15

Black Truffle Mac & Cheese *vg

gruyere cheddar béchamel,
corkscrew pasta \$17

Seafood & Raw Bar

Oysters Raw on the ½ Shell *gf

east coast oysters with house accoutrements
of cocktail sauce, lemon, black pepper
mignonette & tabasco hot sauce \$4 ea

Oysters with Tuna Toro Ceviche *gf

east coast oysters topped with raw tuna,
cherry tomatoes, green onions, lemon,
sherry, garlic & shallots \$8 ea

White Gulf Shrimp Cocktail *gf

court bouillon poached with our
house-made cocktail sauce \$17

Escargot *gf

lemon garlic butter, applewood smoked
bacon, feta cheese & baby arugula \$17

Pastrami Smoked Salmon

pretzel crisps, pickled fennel &
whole grain mustard crème fraîche \$18

Maryland Crab Cake

hand-picked crab with a classic remoulade sauce \$21

Charred Octopus

greek yogurt, grilled lime &
Korean sweet chili glaze \$23

Wild Cape Cod Blue Mussels

steamed with andouille sausage &
cajun cream with grilled crostini \$17

Thai Calamari

golden pineapple, peanuts & Thai glaze \$20

Salads

Fall Harvest Salad*gf *vg

local apples, candied pecans,
cheddar cheese, crispy fried onions,
wild greens & a local cider vinaigrette \$15

Caesar Salad

romaine hearts, shaved grana cheese &
asiago baked croutons \$12

Roasted Golden & Ruby Red Beet Salad *vg

bartlett pears, local chevre,
candied pecans & a pomegranate
honey vinaigrette \$19

Roth Blue Cheese Salad *gf *vg

sliced red grapes, walnuts,
wild greens & a balsamic soy dressing \$14

Add Ons: 6oz Grilled / Blackened Chicken (\$12), 4 Grilled / Blackened Shrimp (\$13),
4oz Grilled Filet Mignon (\$18), 4oz Grilled Salmon (\$13).

Entrées

Cider-Glazed Salmon *gf

granny smith apples, hazelnut & arugula salad \$46

Truffle Encrusted Big Eye Tuna

balsamic teriyaki, shichimi aioli, atop sautéed spinach & pasta \$48

Brown Butter Poached Lobster Risotto

parmesan cheese, scallion oil & sweet herbs \$55

Chicken Française

saffron pasta with sautéed spinach, lemon & caper white wine sauce \$42

Grilled Filet Mignon *gf

red wine shallot compound butter & chantilly potatoes \$55

New Zealand Rack of Lamb *gf

burgundy balsamic glaze & chantilly potatoes \$48

Sea Scallops

chef's seasonal creation \$MP

Shrimp Scampi

Brewster-Style mushrooms, plum tomatoes & asiago cheese or
Traditional white wine, lemon, garlic & sautéed spinach \$44

Add Ons: Veg du Jour (\$11), Foie Gras (\$24), Marrow Bone with chimichurri (\$22),
Sautéed Mushrooms (\$12), Caramelized Onions (\$10), Lobster Mashed Potatoes (\$27),
4 oz Lobster Tail with Butter (\$27), Truffle Fries (\$13), Bourdelaise Sauce (\$5), Au Poivre Sauce (\$5)

*v = Vegan // *vg = Vegetarian // *gf = Gluten-Free