

THE MILLBROOK INN

WINES, BEERS, AND COCKTAILS

REDS BY THE GLASS

MILEA 2023 FARMOUSE CABERNET FRANC, Hudson Valley 92 points, Wine Enthusiast	18
CITY WINERY 2019 CAB SAUVIGNON, Napa+Hudson Valley 93 points, 2023 NY International Wine Competition	18
ST INNOCENT 2021 FREEDOM HILL PINOT NOIR, Oregon 93 points, Wine Enthusiast 93 points, James Suckling	20
WHITECLIFF VINEYARDS GAMAY NOIR, Hudson Valley 92 points, Wine Enthusiast	18

WHITE AND ROSE BY THE GLASS

MILEA 2023 UNOAKED CHARDONNAY, Napa Valley 90 points, Wine Enthusiast	20
WOLFFER ESTATE 2022 ANTONOV SAUVIGNON BLANC, North Fork 94 points, Wine Enthusiast	18
FORGE CELLARS 2022 DRY RIESLING, Finger Lakes 92 points, Wine Spectator	17
BENMARL 2024 DRY ROSE, Hudson Valley Best Rose, 2025 Hudson Valley Wine Festival	17

SPARKLING BY THE GLASS

MILEA RIGHT BANK CUVÉE Make it a "Royale" and add locally-made Heimat black currant liqueur	18
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LOCAL BEERS \$12

AMBER ALE, RETURN BREWING
KETZER HELLES LAGER, DUCHESS ALES
THE JUICE BOMB IPA, SLOOP BREWING
BABY DRAGON AMERICAN PALE ALE, WOODSTOCK BREWING
GREEN YIELD HAZY IPA, THE DROWNED LANDS
LITE LAGER (100 CALORIE), MILL HOUSE BREWING
SAFETY GLASSES NON-ALCOHOLIC, INDUSTRIAL ARTS



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COCKTAILS \$18

RHUBARB GIN AND TONIC

Featuring Isolation Summer Rhubarb Gin

LUCKY #7

Carrot juice, lemon, elderflower and mezcal, served on the rocks

WHISKEY SIDECAR

Our take on the classic cocktail, swapping out cognac for local TenMile Classic V

GARDEN PARTY

Sugar snap peas and tarragon are muddled with Sinpatch vodka, topped with bubbly, and served on the rocks.

DIRTY GIBSON

A version of a vodka martini, served with pickled spring onion and a touch of pickle brine

TEA TIME MARTINI

If you are a tea lover: Beacon's Earl Grey Vodka is shaken with a shot of earl grey tea, Maple cream, and cardamom bitters.

Taonic

SMOKING HOT MARGARITA 20

We infuse blanco tequila with jalapeños, and mix with fresh lime juice, smoke, and serve on the rocks with a charred shishito.

THE "SMOKEY BEE" OLD FASHIONED 20

Featuring the award-winning NYS Iron Smoke Bourbon (Whiskey Bible's 95.5 points), fresh local honey, cherry bitters; finished with cherrywood smoke

SEASONAL MOCKTAILS 12

SPRING MOCKTAIL "MULE"

Pomegranate, lime, ginger beer

GRAPEFRUIT-ROSEMARY SPRITZ

CURIOUS ELIXIRS

A non-alcoholic take on classic cocktails, made with all-natural ingredients. Ask your server for this week's offerings.

