

THE MILLBROOK INN

WINES, BEERS, AND COCKTAILS

REDS BY THE GLASS

MILEA RESERVE CABERNET FRANC, Hudson Valley	18
92 points, Wine Enthusiast	
CITY WINERY 2019 CAB SAUVIGNON, Napa+Hudson Valley	18
93 points, 2023 NY International Wine Competition	
ST INNOCENT 2021 FREEDOM HILL PINOT NOIR, Oregon	20
93 points, Wine Enthusiast 93 points, James Suckling	
WHITECLIFF VINEYARDS GAMAY NOIR, Hudson Valley	18
92 points, Wine Enthusiast	
MILEA VINCENZA 2022 BDX BLEND, Hudson Valley	20

WHITES BY THE GLASS

SHAFFER CHARDONNAY, Napa Valley	20
97 points, Wine Enthusiast 93 points, Robert Parker	
WOLFFER ESTATE 2022 ANTONOV SAUVIGNON BLANC, North Fork	17
94 points, Wine Enthusiast	
FORGE CELLARS 2022 DRY RIESLING, Finger Lakes	17
92 points, Wine Spectator	
FJORD VINEYARDS 2023 ALBARINO, Hudson Valley	17
91 Points, Wine Enthusiast	

SPARKLING BY THE GLASS

MILEA RIGHT BANK CUVÉE	18
Make it a "Royale" and add locally-made Heimat black currant liqueur	

LOCAL BEERS \$12

AMBER ALE, RETURN BREWING
ALPINE 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

SEASONAL COCKTAILS

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DIRTY GIBSON 18

Sinpatch vodka, vermouth, and a touch of red onion pickle juice, shaken till icy cold, garnished with a skewer of pickled onions

PUMPKIN NEGRONI 18

Featuring Cooper's Daughter pumpkin vodka, hazelnut liquor, and bitters, served on a rock.

GOOD THYMES SPRITZ 18

London-style local dry-gin, fresh thyme, lime, a touch of pomegranate and bubbly. Served on the rocks

THE PINK LADY 18

Celebrate the apple season with apple vodka, apple brandy, ginger, elderflower and lemon. Shaken and served in a coupe

AUTUMN SOLSTICE 18

Welcome in the cooler weather with black walnut liqueur, amaro, bourbon and our own blackberry-lavender shrub

PEEL ME A GRAPE MARTINI 18

Miles's Grape Gin is shaken dry, and poured into a vermouth-washed glass, topped with garnished with just-harvested local grapes and blue cheese

SMOKING HOT MARGARITA 18

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

CHERRY SAGE "MULE"

A virgin mule with cherry, sage, lime, and ginger beer.

CURIOUS ELIXIRS #1

A non-alcoholic mocktail with the flavors of a Negroni

CURIOUS ELIXIRS #4

A blood orange cocktail inspired by the taste of an Aperol Spritz