

LEFT BANK CIDERS

DRAFTS

HOMEMADE CIDERS

FLIGHTS AVAILABLE // 4 pours for \$12 // All 8 for \$20
(Flights do not include Spyser)

Car Trouble Dry 8% \$8 Draft

A blend of local orchard apples aged for over a year in neutral barrels. Crisp and bright.

Kabbin Dry 7% \$8 Draft

Kabbin is wild fermented from wild apples. All that wild yeast flavor with a big apple nose and finish.

Tina Off-Dry 7.2% \$8 Draft

Made from foraged apples and wild crabapples, this is a complex cider with a balanced structure and crisp, clean finish.

Hudson Off-Dry 7.2% \$6 Draft

Clean, bright, and easy-to-drink, *Hudson* is a barrel aged cider made from a blend of apples from a nearby orchard.

Dolgo Crab Dry 7.2% \$8 Draft

This tart blend got a secondary fermentation with heirloom crabapples from our neighbor's beautiful tree here in Catskill.

Sharp Tongue Dry 7.2% \$8 Draft

A dry cider packed with summer blueberries, Sharp Tongue is tart and fruity with a little berry pulp.

Umeboshi Dry 7.2% \$8 Draft

Inspired by *umeboshi*, Japanese fermented plums, this cider captures their sour, saline character.

Gingerkin Dry 4% \$6 Draft

Made from a second pressing of apple pomace (think piquette) ciderkin is low-alcohol cider you can easily drink all day long.

HOMEMADE HONEYWINE

Spyser Dry 10% \$8 Wineglass

Cyser is a traditional co-ferment made through the fruitful marriage of apples and honey. Our Spyser features wild apples and local homestead honey.

LEFT BANK CIDERS

BOTTLES

Car Trouble **Dry** **8%** **\$13 500ml Bottle**

Classic, clean, fully—aged for over a year in neutral barrel. Pomme fruit, white pepper, vanilla, oak. Acids upfront with a lingering finish. Bottle conditioned, naturally cloudy with sediment.

Old Gold **Dry** **8%** **\$20 750ml Bottle**

We pressed *Old Gold* from some of the last apples grown by our friends Sue and Ed Goold. It rested in maple bourbon barrels for over a year, lending a mellow whiskey character. Think crisp white wine aged in Kentucky. *Only 53 cases bottled.*

Kabbin **Dry** **7%** **\$15 500ml Bottle**

Kabbin is wild fermented from wild apples. We spent the month of October picking apples in the Catskill Mountains—Maplecrest sweets, Durham sours, and flowering crabapples from the Arboretum. *Kabbin* has a full, mildly funky flavor. *Only 96 cases bottled.*

Tina **Off-Dry** **7.2%** **\$15 500ml Bottle**

Our friend Tina let us pick truckloads of apples from her farm in the Catskill mountains. And while the backbone of this cider is an uncultivated, bitter-sweet apple, on trips to Tina's we would pick every roadside crabapple we could find, resulting in a complex dry cider with a balanced structure and crisp finish. *Only 117 cases bottled.*

Cherry Baby **Dry** **8%** **\$20 750ml Bottle**

On May 5th, Left Bank added its newest and cutest staff member just in time for cherry season. We got leftover cherry skins with pits from Mead Orchard and used them to kickstart a secondary ferment on a batch of cider, leading to a pronounced cherry aroma and a complex cherry-apple flavor, with hints of vanilla bean and almond.

Sharp Tongue **Dry** **7.2%** **\$18 750ml Bottle**

Dry, barrel-aged, and packed with summer blueberries we picked from our favorite orchard. In the great pulp versus no pulp debate, this one sides firmly with pulp. You can see and taste the berry bits here, no fining or filtering to smooth it out.

Byron **Dry** **7%** **\$26 750ml Bottle**

Byron is a grateful homage to our friend who has lovingly stewarded his 100+ year old antique orchard with extraordinary care, never spraying. To honor this special place, we blended his best Baldwins, Northern Spies, and Roxbury Russets into this flavorful dry cider. This one is all about the apples. *Only 43 cases bottled.*

MaryAnn's Mead **Dry** **12%** **\$15 375ml Bottle**

MaryAnn Welsh makes wildflower honey at her homestead near Middleburgh, NY. We mixed her honey with filtered water, fermented to complete dryness, and barrel aged for close to a year. This is a full-bodied honey flavor without any cloying sweetness. *Only 41 cases bottled.*

Spyser **Dry** **10%** **\$13 375ml Bottle**

Cyser is a traditional co-ferment made through the fruitful marriage of apples and honey. Our Spyser features wild apples we harvested in the mountains, with an emphasis on the variety Northern Spy (...get it?). The resulting beverage combines the tartness of apples with the smoothness of honey—merged and beautifully mellowed by the barrel.

LEFT BANK CIDERS

DRAFT BEERS

Chatham	Czecher'd Past	Pilsner	5
West Kill	Backcountry No. 4	IPA	6
West Kill	Saphouse	Brown	6

BOTTLES AND CANS

Lagers

Industrial Arts	Metric	Pilsner	6
Thin Man	Pills Mafia	Pilsner	7
Swiftwater	Saazy Saazbourne	Hopped Lager	7

Ales

Finback	Double Sess	Spiced Wit	5
West Kill	Earn Your Keep	Pale Ale	6
West Kill	Dark Hollow	Porter	7

IPAs

Barrier	Shore Shaker	Session IPA	6
Woodstock	Super Pixelated	DIPA	7
Barrier	Can't Tell Me Nothing	IPA	8

Sours + Goses

Thin Man	Minkey Boodle	Fruited Sour	7
Swiftwater	Is This Beer?	Gose	6

NON-ALCOHOL (<0.5%)

Yesfolk, Kombucha			5
Soda, seltzer			2

WINE

White

		glass/bottle	
Whitecliff Vineyard	Table		7/26
Benmarl	Chardonnay		8/28
Benmarl	Sauvignon Blanc		9/34
Benmarl	Semi-Dry Riesling		9/34
Bloomer Creek	Dry Riesling		12/42
Bloomer Creek	Gewurztraminer		12/42

Rosé

		glass/bottle	
Whitecliff Vineyard	Dry Rosé		7/26
Benmarl Winery	Dry Rosé		9/33

Red

		glass/bottle	
Whitecliff	Gamay Noir		9/34
Eminence Road	Cabernet Sauvignon		12/42

CIDERS BY THE BOTTLE

Wayside Cider	Taproot Rosé	20
Wayside Cider	Halfwild	24
Scrupy Ewe	Master Tremletts	22
Scrupy Ewe	Farmhouse Dry	24
Scrupy Ewe	Stone Cutter	24
Eve's Cidery	Darling Creek	28
Eve's Cidery	Beckhorn	28
Metal House	Arista	32
Metal House	Leroy	30

SNACKS

BjornQorn, <i>Classic or Spicy</i>	3
Chips	1

We are proud to carry only New York State beers, wines, ciders and liquors.