

# LEFT BANK CIDERS

## DRAFTS

### HOMEMADE CIDERS

CIDER FLIGHTS // 4 for \$12 // All 8 for \$20

(Flights do not include meads)

#### Northern Spy *Single varietal series*

7%

\$8 Draft

An old New York Native apple, Northern Spy is not planted much today. This cider was aged in oak to calm the acids, round the profile and balance this lively cider.

#### Baldwin *Single varietal series*

7.5%

\$8 Draft

Baldwin is a rare apple now, but cider makers and drinkers appreciate its ability to make a quality single variety cider, which is also rare.

#### Cats Claw

8%

\$8 Draft

Bright tart Northern Spy apples balance out bittersweet Dabinetts, making an earthy, complex and lingering cider.

#### Towhead

8%

\$8 Draft

A blend of four apples: Northern Spy, Arkansas Black, Ellis Bitter and Harry Masters Jersey. Floral, bright and dry .

#### Cherry Baby

8%

\$8 Draft

Our cherry rosé with great aroma and hints of vanilla bean and almond. A returning favorite!

#### Black Currant

8%

\$8 Draft

Our upstairs neighbor is C Cassis. We took their leftover currants and added them to cider to make a ruby red, strongly curranty cider.

#### Quince

7.3%

\$8 Draft

Local quince and apples fermented to make a lovely, floral, distinctive cider.

#### Ciderkin

2%

\$6 Draft

Made from a second pressing of apple pomace, ciderkin is a traditional, light, low-alcohol cider.

### HOMEMADE MEAD

#### Persici

11%

\$8 Wine Glass

Pitted peaches and honey fermented in stainless steel with native yeasts. Tart, aromatic, dry.

# LEFT BANK CIDERS

## BEER, WINE, ETC.

No time? Beer and wine available to go at a 15% discount

### DRAFT BEERS

Rotating taps -- Check board for updated list

### BEER CANS AND BOTTLES

#### Ales

Arrowood	Mohonk	Pale Ale	6
West Kill	Wooly Bear	Hefeweizen	7
Arrowood	Black Sheep	Brown Ale	7

#### Lagers

Rare Form	Confetti	Mexican Lager	5
Torch & Crown	Tenement	Pilsner	7
Industrial Arts	Summer Landscape	USA Lager	7

#### IPAs

Industrial Arts	Yes Farms Yes Beer	IPA	7
Arrowood	Polly	IPA	7

#### Fruits and Sours

West Kill	Creekside Raspberry	Sour	6
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### CIDERS BY THE BOTTLE

Wayside Cider	Halfwild	24
Scrumpy Ewe	Stone Cutter	24
Scrumpy Ewe	Yarlington Gold	24
Eve's Cidery	Sparkling Perry	28
Eve's Cidery	The Emerald Necklace	28
Eve's Cidery	Beckhorn	28

### WINE

#### White

Whitecliff Vineyard	White Table Wine	7/26
Benmarl	Chardonnay	8/28
Whitecliff Vineyard	Dry Riesling	8/28
Benmarl	Semi-Dry Riesling	9/34

#### Rosé

Whitecliff Vineyard	Dry Rosé	7/26
Benmarl Winery	Dry Rosé	9/33
Eminence Road	Dry Rosé	12/42

#### Red

White Cliff	Gamay Noir	9/34
Eminence Road	Cabernet Franc	12/42

#### Sparkling

Eminence Road	Gewurztraminer	42
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### NON-ALCOHOL (<0.5%)

Kombucha, Yesfolk	5
Sparkling Cider, Mead Orchard	5
Canned Coffee, Touchy	5
Soda, seltzer	2

### SNACKS

BjornQorn, <i>Classic or Spicy</i>	3
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We are proud to carry only New York State beers, wines, ciders and liquors.

# LEFT BANK CIDERS

## BOTTLES

Pours of any bottled cider \$10

Case Discounts: buy 11 bottles, get the 12th free

### Car Trouble

8%

\$10 500ml

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.

### Northern Spy SV

7%

\$14 500ml

*Single varietal series.* A New York Native, Northern Spy is not planted much today, but it was once popular for fresh eating and cider. Ours was barrel aged to calm the acids, round the profile and balance this lively cider.

### Baldwin SV

7.5%

\$14 500ml

*Single varietal series.* Baldwin was once the most popular apple of its time—by a long shot—until the terrible winter of 1934 killed the magnificent Baldwin orchards. It's a rare find now, but cider makers and drinkers appreciate its ability to make a quality single variety cider, which is also rare.

### Dabinett SV

8%

\$16 500ml

*Single varietal series.* Dabinett is a traditional bittersweet apple from Somerset. Low acids and high tannins make it ideal for cider, and our single varietal of it is earthy with notes of root beer and sassafras.

### Cats Claw

8%

\$20 750ml

Featuring Northern Spy and Dabinett apple varieties, complimented by the subtle addition of King David and Chestnut Crab. A bell curve of mouth feels: tart, savory, lingering.

### Towhead

8%

\$20 750ml

Four apples: Northern Spy, Arkansas Black, Ellis Bitter, Harry Masters Jersey. Fermented separately, blended specifically. Earthy, rooted, low vibrational hum.

### Tina

7.2%

\$15 500ml

Our friend Tina let us pick truckloads of apples from her farm in the Catskill mountains. This cider is made entirely of foraged apples and is one of our favorite ciders of 2020.

### Candace

8%

\$25 750ml

Two old, feral trees at the historic Onteora Club: a Shiawassee and a Ribston Pippin, plus a handful of nearby crab apples and wild pears. Dry, tannic, earthy, with a long finish. Unfiltered and unfined.

### Life Loving Things

8%

\$25 750ml

Unsprayed wild apples and feral trees from the Catskill Mountains of Greene County, exclusively. Bottled before complete fermentation for a light bubble. Unfiltered and unfined.

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## BOTTLES

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### Quince

7.3%

\$15 500ml

Quinces are a pomme fruit, cousin to apples and pears. Tart and astringent, they are renowned for their incredible aromatics. Here, we ground and pressed quince with apples, co-fermenting to create a unique wine, equal parts taste and perfume.

### Plum

7.2%

\$18 750ml

Cider fermented and ages with plums—pulp and pits—in stainless steel for six months. Juicy, tart and tangy, with rose and ripe plum notes up front. Pit contact adds astringency, giving it a long finish. Bottle conditioned and unfiltered, with sediment.

### Sharp Tongue

7.2%

\$18 750ml

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.

## HOMEMADE MEAD

### MaryAnn's Mead

12%

\$15 375ml

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.*

### Headwaters

11%

\$13 375ml

Unsprayed grapes grown by our beekeeper at the headwaters of Catskill Creek. Whole clusters naturally fermented with honey, pressed after three weeks and aged in stainless steel. Bottled without fining or filtering. Floral, fruity and dry.

### Persici

10%

\$14 375ml

Pitted peaches and honey fermented together in stainless steel with native yeasts. Tart, aromatic, dry. We love this one.

### Spyser

10%

\$13 375ml

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.