

# WINE



## ROSÉ

STUDIO by Miraval Rosé, .....\$11 \$16.50  
*IGP Méditerranée, France*

## WHITE

Ecco Domani Pinot Grigio, .....\$7 \$10.50  
*delle Venezie DOC, Italy*

Gieson Sauvignon Blanc, .....\$8 \$12  
*Marlborough, New Zealand*

Wente Vineyards .....\$9 \$13.50  
*"Estate Grown" Chardonnay,  
Central Coast, California*

## RED

The Seeker Pinot Noir, .....\$8 \$12  
*Vin de Pays, France*

Inscription "King Estate" Pinot Noir, .....\$12.50 \$18.75  
*Willamette Valley, Oregon*

Rickshaw Cabernet Sauvignon, *California* ....\$8 \$12

Sebastiani Cabernet Sauvignon, .....\$12 \$18  
*North Coast, California*

# COCKTAILS

## SYRIOUS MIMOSA

Caposaldo sparkling wine, orange juice \$8.50

## ABSOLUT BLOODY MARY

ABSOLUT Vodka, Zing Zang Bloody Mary Mix,  
Pickle Spear, Celery Stalk, Bacon Strip \$11.50

## TITO'S LAYOVER LEMONADE

Tito's Handmade Vodka, lemonade \$8

## RUBY RED MARGARITA

Espolòn Blanco Tequila, Cointreau Orange Liqueur,  
Ruby Red Grapefruit juice, Blood Orange, Chili Lime Salt  
Rim \$9

## STONE FRUIT SMASH

Bulleit Bourbon, Stone Fruit puree, mint, club soda,  
Angostura Bitters \$9.50

# BREAKFAST

## BREAKFAST WRAP

Bacon, egg, cheddar cheese, avocado, green onions,  
salsa, rolled  
in a warm wheat tortilla \$9.99

## LOADED CROISSANT SANDWICH

Warm, buttered croissant filled with egg, sausage,  
bacon, melted cheese \$9.99

## BREAKFAST BOWL

Scrambled egg, cheddar cheese, seasoned breakfast  
potatoes,  
bacon, avocado \$10.99

# LUNCH & DINNER

## KEEP IT BASIC FLATBREAD

Traditional pepperoni, mozzarella cheese \$14.00

## GARDEN STYLE FLATBREAD

Onions, mushrooms, mozzarella cheese, bell peppers,  
cherry tomatoes \$14.00

## TURKEY BLT WRAP

Sliced turkey, smoked bacon, avocado, chopped  
romaine, roma tomato, herb mayo, wheat tortilla \$12.50

## BUFFALO CHICKEN PANINI

Seasoned chicken, Buffalo sauce, provolone cheese, bleu  
cheese crumbles, artisan bread \$11.50

## BEEF & SWISS PANINI

Shaved roast beef, caramelized onion, swiss cheese,  
horseradish mayo, artisan bread \$12.25

# BEER

## DRAFT

Blue Moon Belgian White  
\$6 | \$9

Bud Light  
\$5 | \$7.50

Michelob Ultra  
\$6 | \$9

Labatt Blue  
\$5 | \$7.50

Samuel Adams Seasonal  
\$6 | \$9

## PACKAGE

Corona Extra \$6

Budweiser \$5

Coors Light \$5

Miller Lite \$5

Heineken \$6

Stella Artois \$6

## SELTZER

Truly Lemonade  
Hard Seltzer \$5

White Claw  
Hard Seltzer \$5

# DRINK LOCAL

## WINE

Dr. Konstantin Frank Winery Merlot, .....\$12 \$19  
*Finger Lakes, New York*

Fox Run Vineyards Dry Riesling, .....\$10 \$16  
*Finger Lakes, New York*

Fox Run Vineyards Blanc de Blanc, .....\$13 \$21  
*Finger Lakes, New York*

Owera Vineyards Chardonnay, .....\$10 \$16  
*Finger Lakes, New York*

## BEER

### DRAFT

Lake Placid Ubu Ale  
\$7 | \$10

Southern Tier IPA  
\$7 | \$10

Saranac Pale Ale  
\$7 | \$10

### BOTTLE/CAN

Heritage Hill Farm Days  
Raised Lager \$10

Ommegang  
Three Philosophers \$9

Aurora The Green Room  
NE IPA \$10

Aurora Kevin With  
A "J" NE IPA \$10

Talking Cursive  
Parade Day Irish Red \$10

1911 Established  
Original Hard Cider \$9

TAKE SYRACUSE CRAFT, BOTTLE OR CANS,  
TO YOUR FINAL DESTINATION \$11.99

# COFFEE BAR

REGULAR \$2.84

DECAF \$2.84

ESPRESSO \$1.99

CAPPUCCINO \$4.40

AMERICANO \$3.45

CAFÉ LATTE \$4.40

FLAVORED LATTE \$4.83

HOT TEA \$2.79

ICED TEA \$2.73

HOT CHOCOLATE \$3.62

If you or any person in your party has a food allergy, please notify your server or bartender.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Water and straws available upon request.