

# Beer (Draught)

- ⇒ **\*Franziskaner**, Spaten-Franziskaner-Bräu 5.0% ABV • *A natural and elegant Weissbier protagonist from Bavaria with a lush white foam. The copper-golden wheat beer with opalescence unfolds an aromatic scent with harmonious fruit in which bananas and citrus fruits greet.* \$6 Pint/\$22 Pitcher
- ⇒ **\*BitBurger Premium Pils**, Bitburger Brauerei, Germany 4.8% ABV • *Note first the bright, fresh golden color & rich frothy head so typical of this elegant Pilsner beer. Its refined herbal notes are delicately poised, followed by a nutty and honeyed aftertaste. The overall impression of this gently sparkling beer is one of deep harmony, with the unmistakable bitterness of the hops balanced & contained by an agreeable, mellow sweetness in the body.* \$6 Pint/\$22 Pitcher
- ⇒ **\*Switchback Ale**, Switchback Brewing Co., 5.0% ABV • *A reddish-amber ale which is particularly well-balanced, and features hop flavors, a subtle impression of fruit & a pleasing malty finish.* \$6 Pint/\$22 Pitcher
- ⇒ **\*Longboard Island Lager**, Kona Brewing Co., 4.6% ABV • *A smooth refreshing lager featuring a delicate, slightly spicy hop aroma which complements the malty body of this beer.* \$6 Pint/\$22 Pitcher
- ⇒ **\*Lake Placid Big Slide IPA**, Lake Placid Craft Brewing Co., 7.0% ABV • *Walking through the forests around the Olympic village you experience the enormity of the Adirondack Mountains. We offer this big, slightly piney brew in tribute to both the 27th High Peak and our ski jumps, which rise high above the trees. Here's to the heights!* \$6 Pint/\$22 Pitcher
- ⇒ **\*Whiteface Stout**, Great Adirondack Brewing Co., 6.8% ABV • *Huge amounts roast and chocolate malts give this robust & hearty brew its opaque color and layered flavors of chocolate, roast, coffee, and espresso. This is a medium to full-bodied brew that has substantial alcohol in the back to balance out the roast flavors*
- ⇒ **\*UBU Ale**, Lake Placid Pub & Brewery, 7.0% ABV • *English-style Strong Ale is deep garnet red in color, and features dark fruit and roasted malt flavors, with a slightly bitter finish.* \$6 Pint/\$22 Pitcher
- ⇒ **\*Downeast Cider**, Downeast Cider House, 5.1% ABV • *The Original Blend is made from freshly pressed Maine apples (thanks to Ricker Hill Orchards) because they believe in making the best product they possibly can. They also like to support local agriculture. They use Red Delicious, Yellow Delicious, McIntosh, Cortland & Gala apples in our cider.* \$6 Pint/\$22 Pitcher

## Draught Continued...

- ⇒ **\*Brooklyn Lager**, Brooklyn Brewery, 5.2% ABV • *Brooklyn Lager is amber-gold in color and displays a firm malt center supported by a refreshing bitterness and floral hop aroma. Caramel malts show in the finish. The aromatic qualities of the beer are enhanced by "dry-hopping", the centuries-old practice of steeping the beer with fresh hops as it undergoes a long, cold maturation. The result is a wonderfully flavorful beer, smooth, refreshing and very versatile with food..* \$6 Pint/\$22 Pitcher
- ⇒ **Good Fortune IPA**, Allagash Brewing Co., 5.10% ABV • *This modern style IPA is brewed with Galaxy, El Dorado & Amarillo hops for a tropical aroma & citrusy finish.* \$7 Pint/\$26 Pitcher
- ⇒ **Allagash White** Empire Brewing Co., 6.0% ABV • *Their interpretation of a traditional Belgian wheat beer. Brewed with a generous portion of wheat and spiced with coriander and Curacao orange peel, this beer is fruity, refreshing and slightly cloudy in appearance.* \$7 Pint/\$26 Pitcher
- ⇒ **Beers are subject to change**
- ⇒ **\$9 Beer Sampler Paddle** (choose 4) 4.5oz

## More Beer (Bottles N' Cans)

**\$4 Domestic** Bud, Bud Light, Coors Light, Miller Light, Michelob Ultra, PBR

**\$4.50 Import** Corona, Guinness, Hoegaarden, Saranac Pale Ale, All Day IPA, Woodchuck Cider (GF)

**\$5 Specialty** Sixpoint Resin IPA, Bitburger Köstritzer, Bitburger Drive (Non Alcoholic)

**Bucket O' Beer** (6 Beers)

\$23 Domestic - \$26 Import - \$30 Specialty

## Happiest Hours

**3pm - 7pm Pricing Valid in Bar Area Only**

**\$3** Budweiser, Bud Light, Coors Light, Miller Light, Michelob Ultra

**\$4** Well Mixed Drinks

**\$5** Select Draught Beer

(Asterisks denotes Happy Hour availability)

**\$6** House Wine By The Glass

**\$13** 10 Wings & A Pint

## Cocktails & Wine



# Red

Pinot Noir, Santa Carolina Reserva, Chile \* 24 / 7 Glass

Cabernet, Chasing Lions, North Coast \* 28 / 8 Glass

Zinfandel, Bogle, California \* 28 / 8 Glass

Malbec, Tilia, Argentina \* 25 / 7 Glass

Merlot, 14 Hands, Washington \* 26 / 7 Glass

# White

Pinot Grigio, Zenato, Italy \* 24 / 7 Glass

Chardonnay, Brownstone, California \* 26 / 7 Glass

Riesling, Blufeld, Germany \* 26 / 7 Glass

Sauvignon Blanc, Brancott Estate, New Zealand \*  
28 / 8 Glass

White Zinfandel, Canyon Oaks, California 15 / 6 Glass

Rose, DeMorgenon Cabernet Sauvignon, South Africa \*  
28 / 8 Glass

# Sparkling

Brut, Pol Clement, France 20 / 6 Glass

Prosecco, Zonin, Italy \* 24 / 8 Glass

Brut Rose, Roederer Anderson Estate, California 39

Champagne, Lanson Black Label Brut, France 75

# Non Alcoholic

\$2 Milk, Chocolate Milk

\$2 Coffee, Tea

\$2.50 (Free Refills) Coke, Diet Coke, Ginger Ale, Sprite, Orange Soda, Pink Lemonade, Unsweetened Iced Tea

\$2.50 Apple Juice, Orange Juice, Cranberry Juice, Passion Fruit Guava Juice, Pineapple Juice, Grapefruit Juice

\$3 Saranac Root Beer, Saranac Shirley Temple, Ginger Beer, Single Serve Saratoga Sparkling/Still Water

\$6 Large Saratoga Sparkling/Still Water



GENERATIONS  
T A P & G R I L L

# Cocktails

Apple Cider Moscow Mule \$10

Vodka, apple cider, Ginger beer and fresh lime juice.  
Served on the rocks & sprinkled with cinnamon sugar.

Drunken Pumpkin \$10

Rumchata, pumpkin vodka and half & half shaken &  
served in a Martini glass with a cinnamon sugar rim.

Apple Cider Mimosa \$8

Apple Cider & Pol Clement Brut served in a champagne  
flute.

Nor'Easter \$10

Four Roses Bourbon, lime juice & New York 100% maple  
syrup shaken & finished with Ginger beer..

Gentleman's Fig \$10

Figenza vodka, Four Roses bourbon & lime juice muddled  
with blueberries. Served in a rocks glass & finished with a  
splash of ginger-ale.

Ancho Old Fashioned \$10

Casamigos Smokey Mezcal, Ancho Reyes Chili Liqueur,  
bitters & simple syrup with a muddled orange & cherry.  
Served on the rocks & garnished with a lime.

Spiked Apple Cider \$7

Hot apple cider spiked with Jack Daniels Tennessee Fire  
Whiskey & garnished with a cinnamon stick..

Gin & Basil Smash \$9

Muddled Basil, Gin, Malibu & St. Germain. Served on the  
rocks & topped with cranberry & fresh lemon juice.