



## OLIVER'S CLASSIC COCKTAILS

### DIRTY BOOTS MARTINI • \$15

Gin or Vodka, muddled olives, olive infused dry vermouth

### ALPINE NEGRONI • \$14

Gin, Genepy, Contratto Bianco, herb sprig

### THE JILLY • \$15

Reposado tequila, Select aperitivo, lime, agave, mezcal rinse

### CATSKILLS SOUR • \$14

Choice of: bourbon / tequila / gin with lime & maple

### HOWLIN' MANHATTAN • \$16

Sazerac Rye, China-China, Antica vermouth, maraschino liqueur

## SEASONALLY CRAFTED COCKTAILS

### WOODLAND BORDER • \$16

El Buho Mezcal, Brucato Woodlands Amaro, grapefruit juice, ginger shrub, Ardbeg rinse

### OLLIE'S TODDY • \$13

Whiskey or Bourbon, Maple, Yuzu, Ginger Bitters + Warm Spices

## WINE

**Filipa Pato**, Sparkling Blanc de Blanc, Beira ,PT • \$14/48

**Whitecliff Vinyards**, Seyval Blanc and Vignoles, NY • \$15/56

**Ovum Wine**, Riesling blend, Portland OR • \$14/63

**J. Marie Reverdy**, Sauvignon Blanc, Loire, FR • \$13/52

**Leon Gold**, Neon Gold, Rose, Trollinger, Swabia, GR • \$13/56

**La Cueillette**, Pineau D'Aunis, Loire Valley, FR • \$14/52

**G.D. Vajra**, Dolcetto D'Alba, Piedmont, IT • \$14/56

**Combriac**, Tropisme, Cabernet/Merlot, Bergerac, FR• \$15/56

## BEER & CIDER CANS

**Tips Up**, Stowe Cider, Semi-Dry Cider (6.5%) • \$9

**Crunchy Roll**, Alvarium, Rice Lager (4.1%) • \$6

**Buck Fever**, Westkill, Vienna Lager Ale (5.5%) • \$9

CHECK  
THE  
BAR  
FOR  
BEER  
ON TAP

## NON-ALCOHOLIC

**Safety Glasses**, Industrial Arts, N/A• \$8

### Seasonal Mocktail

Turmeric Tonic with ginger shrub, cardamom and lemon• \$9