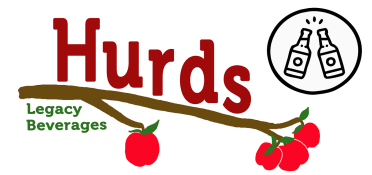


Hurds Signature Cocktails



Have You Hurd Mimosa

- Hurds SnapDragon hard apple cider, orange juice, and a local maple syrup drizzle. \$10

Hurds Hot Cider Double

- Local pear brandy, local aged bourbon, local hot cider, triple sec. \$15

Old Fashioned Fun

- Local aged bourbon, local fresh pressed cider, bitters, local honey, garnished with cherries and orange slice. \$15

The Zipliner

- Local apple brandy, Hurds Snapdragon cider, local maple syrup, fresh squeezed lemon juice, garnished with raisins and star anise. \$15

Sparkling Fresh Squeezed Lemonade

- Local gin, homemade lemonade made with local honey, seltzer, garnished with a lemon slice and pink peppercorns. \$15

Spring Breeze

- Local vodka, pineapple juice, cranberry juice, lime juice, and garnished with lime and a cherry. \$15

Agritini

- Local vodka, local fresh pressed cider, local maple syrup, fresh squeezed lemon juice, triple sec, garnished with fresh mint and a cinnamon stick. \$15

*switch out the spirit type - no additional charge.

**make any cocktail a mocktail \$10

Wine

- **Benmarl Winery** ◦ Stainless Steel Chardonnay ◦ Slate Hill Red \$7.25, 4 pack for \$28
- **I Scream U Scream Wine Ice Cream** Made in upstate NY. 4oz individual cup. \$5

Lemon Sparkling, Chocolate Cabernet, or Red Raspberry Chardonnay

Cider

- **Hurds Cider 16oz Can** ◦ Hurds SnapDragon Apple \$5, 4 pack for \$16, 24 for \$75
- **Docs Cider 16oz Can** ◦ Pumpkin \$7, 6 pack for \$24
- **Docs Cider 12oz Can** ◦ Pear \$5, 6 pack for \$28
- **Docs Cider 22oz Bottle** ◦ Apple \$9

Beer

- **Old Klaverack Brewery** ◦ Oktoberfest
- **Mill House Brewing** ◦ Cucumber Blessings ◦ Cornhole Kolsch
- **Zeus Brewing** ◦ Queen City Pils ◦ Zeus IPA
- **Rip Van Winkle Brewing** ◦ Uncle Tito's Mexican Lager
- **Frog Alley Brewing Company** ◦ New York State Lager

16oz can \$8, 4 pack for \$30

Hungry Farmers

NY All Beef Hot Dog \$7

- Served on a local potato roll
 - Sub gluten free hot dog bun +\$2

Chips and Local Salsa \$6

- Two bags of corn chips & 4oz cup of local salsa GF.

Yummy Snacks & Sides

- Jing-Pumpkin Chili Crisp Hummus \$7
- Side of Local Hot Pepper Jam and Cream Cheese \$5
- Stacy's Pita Chips \$3
- Local Kettle Corn \$6
- NY Grown Hals Chips/Pretzels/Popcorn \$3
- Local Squash Seeds \$6
- Cheese Stick \$2
- 4 Honey Sticks \$2
- Side of Fresh Fruit \$3
 - Hurds Apple Slices ◦ 4oz cup grapes ◦ mandarin orange

Non-Alcoholic Farm Drinks

- Cider Pint \$4, Half \$7, Gallon \$12
- Local Apple Cider Slushie \$6
- Sparkling Cider Can \$4, 4pk \$15
- Homemade Lemonade \$7
- Cranberry, Grapefruit, or Orange Juice Cup \$4
- Hals NY Seltzer \$3 ◦ Lime ◦ Original ◦ Black Cherry
- Cup with Ice \$2, 5 Small Empty Cups \$1
- Water \$2

*add a shot of local Gin, Vodka, Bourbon, Apple Jack, or Pear Brandy \$5

Spirits by the Bottle

Made by Harvest Spirits, Valatie

- Pear Brandy made from local pears, bottle for \$49
- Core Vodka made from local apples, bottle for \$49

Made by Black Dirt Distillery, Warwick

- Single Barrel NY Bourbon Whiskey aged 4 years, bottle for \$49
- Apple Jack Brandy made from local apples, bottle for \$49
- Rustic American Dry Gin, bottle for \$39

