



Garden Cafe

specialty craft cocktails

fresh squeezed juices, homemade simple syrups & local NY liquor

Pomegranate Evergreen - \$11

ALB Vodka, pomegranate juice, a splash of fresh lemon juice, topped with Bubbly Candeo & floral garnishes

Honey Figtini - \$12

Lockhouse Sakura Gin with muddled fig & honey, apple cider, a splash of fresh lemon juice, & floral garnishes

Cranberry Apple Smash - \$12

Taconic Bourbon, a splash of fresh lemon juice & house made cranapple simple syrup, topped with a garnish

Beet & Ginger - \$11

Brooklyn Gin, beet & lime juice, and ginger syrup topped with Saranac Ginger Beer & floral garnishes

Hot Apple Toddy - \$11

Rattlesnake Rosie's Apple Pie Whiskey with mulled hot apple cider and a cinnamon stick

The Gingerbread Man - \$11

Last Shot Crème Brûlée Bourbon Cream & Lockhouse Ginnamon with hot cinnamon spice tea

White Christmas Rosemary Margarita - \$11

Steelbound Tequila, white cranberry & lime juice, housemade rosemary simple, splash of coconut milk & garnishes

Hot Buttered Bourbon - \$13

Taconic Bourbon, a slice of seasoned buttered, and hot water topped with whip cream & caramel

Pumpkin Pie White Russian - \$12

Last Shot Crème Brûlée Bourbon Cream, Salt City Cold Brew, pumpkin pie syrup, & a cinnamon sprinkle

Hot Cocoa Series - \$11.50

Naughty Peppermint

Lock 1 Candy Cane Whiskey with homemade Hot Cocoa & Whipped Cream with a peppermint stick

Butterscotch

Lock 1 Butterscotch Whiskey with homemade Hot Cocoa & Whipped Cream with caramel drizzle

Almond Joy

Lock 1 Coconut Whiskey with homemade Hot Cocoa & Whipped Cream with coconut flakes & almond

Snickers

Last Shot Bourbon Cream with homemade Hot Cocoa & Whipped Cream with caramel drizzle & peanuts

Hot Pepper

Last Shot Bourbon Cream & Habanero Peppers with homemade Hot Cocoa & Whipped Cream

And a few other rotating seasonal specials, ask the bartenders :)





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mimosa

Single, 9 oz of any flavor \$9.00

Mimosa Flights, half bottle bubbly \$18.00

Flight 1

- ~ apple cider
- ~ cranberry sage
- ~ lemon thyme
- ~ pomegranate evergreen

Flight 2

- ~ apple cider
- ~ ginger pear
- ~ cranberry lemon
- ~ maple

bloody mary

1911 Bloody Mix & Albany Vodka
~ Spicy or Mild \$10.00

irish coffee

\$11.00

Lockhouse coffee liquór & Last Shot Creme Brulee Bourbon
Cream with Salt City Hot Coffee or Cold Brew (+\$1)

cocktail flight

~ 4 rotating flavors that vary by season, ask a bartender! \$26.00

signature shot ~ pickle back

\$9.00
2 for \$17.00

Great Jones Bourbon & 
'Food & Ferments' Garlic & Dill Pickle Juice

Mocktail flight

~ the rockette \$12.00
~ jack frost
~ rudolph
~ figgy pudding

Yes!

We serve NY Beer & Wine as well!
You can see our weekly rotation
in-store during your visit.

Beer & Wine flights available too!

WINTER



Garden Cafe

specialty craft mocktails

fresh squeezed juices, homemade shrubs & simple syrups

The Rockette - \$5

Housemade cranberry apple syrup and fresh lemon juice topped with Saranac Ginger Beer & garnishes

Jack Frost - \$6

Fresh squeezed lemon juice, NY apple cider, and Saranac Ginger Beer topped with a cinnamon stick & garnishes

Rudolph - \$6

Pomegranate & lemon juice, and housemade evergreen simple syrup topped with Saranac Ginger Beer & garnishes

Figgy Pudding - \$6

NY apple cider with a muddled fig, a splash of lemon juice and Saranac Ginger Beer

CBD Seltzer Mocktail - \$4.79, must be 18+

Splash of fresh squeezed lemon juice with housemade Cranapple Simple Syrup and 1911 Orange CBD Seltzer

If you have a food allergy, please notify us.

