

The Parlor Menu

please order from your barkeep

Snacks

fries, malt vinegar, aioli ~ 8

burrata, peaches, heirloom tomato, lemon, basil, focaccia ~ 20

mesclun green salad, dijon vinaigrette ~ 10

crab dip, sea salt crackers ~ 15

three cheese plate, house pickles, preserves, crackers ~ 26

chicken liver & pancetta pate, pickles, grilled bread ~ 19

cheese burger, grilled onions, pickles, aioli, fries ~ 25

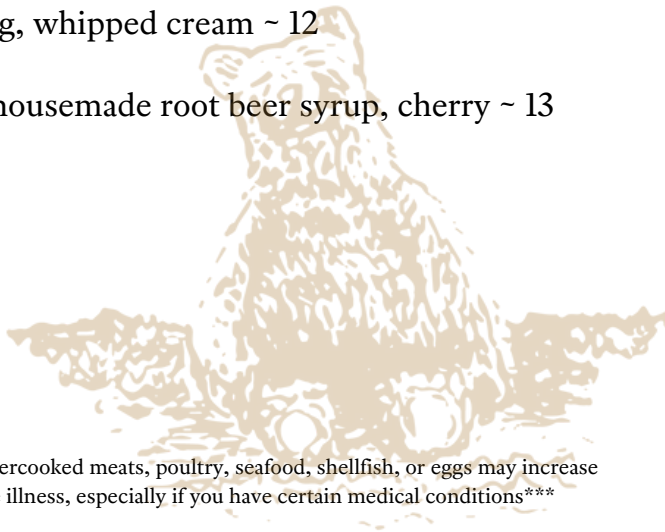
Desserts

summer pudding, whipped cream ~ 12

root beer float, housemade root beer syrup, cherry ~ 13

Eat & Drink
at
The Parlor

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



Wines by the Glass

Sparkling

AZIMUT EXTRA BRUT ~ 16

macabeo, xarel-lo, parellada/ penedes, spain / white fruit, citrus zest, big bubble

CAMI DELS X'OPS ~ 20

macabeo, xarel-lo / penedes, spain / crisp, citrus, green apple, buttermilk

White

FOLK TREE VILLAGE SERIES ~ 16/ 58

chardonnay / lodi, ca / vanilla, lemon, apple, medium acidity

CASTELLO DI TASSAROLO GAVI ORSOLA ~ 17/ 68

cortese / piedmont, italy/ so you wanted. adry pinot grigio

SCYTHIAN PALOMINO CUCAMONGA REVOLUTION~ 18/ 77

palomino / cucamonga valley, ca / high acidity, well-balanced fruit

Rose & Skin Contact

DOMAINE DE LA BASTIDE FIGUES ROSE ~ 14/ 56

caladoc, carignan / rhone valley, france / red fruit, watermelon, crisp acidity

WEINGUT MULLER-RUPRECT PFALZ ORANGE- 14/ 58

huxelrebe blend/ germany/ mandarin orange, jasmine, overripe mango

CALIFORNIA STARS "FOOL BLOOM" CHILLED RED~ 17/ 72

merlot, zinfandel / richmond, ca / juicy, fruit punchy

Red

NINO COSTA LANGHE 'CABORA' 2023 ~ 14 / 56

nebbiolo / piedmont, italy / cherries, red currant, stone, dusty tannins

SAINT CROIX LE FOURNAS ~ 16/ 68

blend / france / smooth, blackcurrant, plum, flint, soft tannins

ALLIMANT LAUGNER ~ 18 / 74

pinot noir / alsace, france / juicy, red berries, spice

PAYSAN CABERNET SAUVIGNON OLD VINES ~ 20 / 85

cabernet sauvignon /san benito, californina /dark fruit, violet, dried herbs

IRUAI TIERRA EXTRAÑA ~ 20 / 90

cabernet franc / applegate valley, oregon / tart blackberry, pepper, hard spice

Cocktails ~ 16

BARREL-AGED NEGRONI

london dry gin, campari, carpano antica formula, lemon

PUBLIC HOUSE OLD FASHIONED

not so secret: old forester 100, pierre ferrand cognac, bitters

MAMA-RITA

reposado tequila, grand mariner, ancho verde, tajin, lime

HOLY MOLE!

reposado tequila, creme de cacao, mole coffee, chocolate bitters

STEEL BOAT

mezcal, montenegro, campari, lime, demerara

ORANGE JULIUS

milk punch: blanco tequila, faccia brutto, mandarin, apricot

THE HAMPTONS

jasmine-infused gin, lemon, orange blossom

Beer ~ 8

BROOKIE LAGER 4.2%

westkill, ny/ heirloom flint corn american style lager

~\$1 of every brookie goes to our Big Indian Fire Department~

KATTERSKILL HAZY EAST COAST IPA 5.5%

westkill, ny / classic east coast hazy ipa

BALL LIGHTNING CZECH PILSNER 5.5%

livingston manor, ny / clean 'n' crisp

THE FRESH COAT STOUT 5.4%

westkill, ny / oatmeal stout, bitter sweet chocolate

FORBIDDEN FRUIT SOUR 4.8%

livingston manor, ny / crisp with berries

Zero Proof

ATHLETIC BREWING CO. IPA <0.5% (NA) ~ 8

millford, ct / all the fun without the hangover!

SEASONAL NON-ALCOHOLIC SPRITZ~ 11 (just ask your server!)

LE PETITE VICTORIE BLANC DE BLANC ~ 20

chardonnay /coteaux de beziers, fr / pear skins, almond, fine bubble, long finish

