

grill bar 2-9pm friday-sunday

pulled pork shoulder 13

slow smoked beef brisket 19

bahn mi style coleslaw 5

potato salad 5

hillside platter 40

drinks

COCKTAILS 16

The Upside

gin, absinthe, honeydew, lemon, mint, tonic

Work Life Balance

aperol, hibiscus, peach, lemon, sparkling wine

Slumbering Bees

bourbon, lemon, honey, apricot, moroccan

bitters

Day Breaker

blanco tequila, jalapeño, lime, cinnamon, passionfruit

Sunset Valley

mezcal, campari, persimmon, lime & grapefruit, cinnamon

The Week Ender

bourbon, blended Scotch, toasted sesame,

banana liqueur, castilian bitters

INNESS

WINES BY THE GLASS

SPARKLING

Can Suriol, Azimut, Cava, Xarelo-lo/Macabeu/Parellada, Catalonia, Spain NV 16

WHITE

Jerome Choblet, Muscadet Sur Lie, "Clos de la Senaigerie", Loire, France 2021 15

Domaine du Chapitre, Sauvignon Blanc, Touraine, France 2021 14

Granbazan, 'Etiqueta Verde', Albarino Rias Baixas, Spain 2021 17

ROSE & ORANGE

Olivier Sumeire, 'Le Rosé d S.', Grenache/Cinsault, Méditerranée, Provence, France 2022 16

Bodkin, 'Where's Linus?', Chardonnay/Viognier, Sebastapol, California 2022 14

RED

Olivier Minot, 'La Boutanche', Gamay, Beaujolais, France 2022 14

Poggiosecco, Chianti, Sangiovese, Tuscany, Italy 2021 16

Domaine La Grange Tiphaine, 'Clef de Sol', Cab Franc/Merlot, Touraine, France 2020 19

BEER & CIDER

CANS

Inness, Lager, 4.2%, Accord, NY 8

Arrowood, Polly, IPA, 6.4%, Accord, NY 13

Arrowood, Rabbit's Foot, White Ale, 4.5%, Accord, NY 13

Graft Cider, Farm Flor, 6.9%, Newburgh, NY 11

DRAFT

Captain Lawrence 12

Modelo 9