

## NEW YORK DRAFTS PINT / 20oz

- MIDDLE AGES SYRACUSE PALE ALE 5% (SYRACUSE) 5 / 6.50  
SIXPOINT THE CRISP 5.4% (BROOKLYN NY) 6 / 7.50  
MIDDLE AGES RECESS COFFEE STOUT 6.5% (SYRACUSE) 6 / 7.50  
ITHACA FLOWER POWER IPA 7.5% (ITHACA) 6.50 / 8  
SARANAC BLUEBERRY BLONDE 5% (UTICA) 5 / 6.50  
SOUTHERN TIER 2X IPA 8.2% (LAKEWOOD) 7 / 8.50  
ADK TANGERINE SUMMER DREAM 4.7% (LAKE GEORGE) 5.50 / 7  
GOOD NATURE BROWN ALE 6.2% (HAMILTON) 6.50 / 8

## NEW YORK BOTTLED BEER

- 1911 RASPBERRY HARD CIDER 5.5% (LAFAYETTE)  
1911 ORIGINAL HARD CIDER 5.5% (LAFAYETTE)  
MIDDLE AGES JESTER'S NECTAR 8% (SYRACUSE)  
OMMEGANG ABBEY ALE 8.2% (COOPERSTOWN)  
EMPIRE SKINNY ATLAS LIGHT 5.3% (SYRACUSE)  
UTICA CLUB (12 OZ CAN) 5% (UTICA)

## BOTTLED BEER

- |                   |                     |
|-------------------|---------------------|
| AMSTEL LIGHT      | HEINEKEN            |
| BUDWEISER         | LABATT BLUE         |
| BUD LIGHT         | LABATT BLUE LIGHT   |
| PABST BLUE RIBBON | LABATT NORDIC N/A   |
| COORS LIGHT       | MICHELOB ULTRA      |
| CORONA            | NEWCASTLE BROWN ALE |
| STELLA ARTOIS     | DOGFISH HEAD 60 MIN |

## GOURMET COFFEE DRINKS

RECESS COFFEE: LOCALLY ROASTED AND FAIR TRADE

CAPPUCCINOS, LATTES, ESPRESSOS...

ADD YOUR FAVORITE SPIRIT OR MONIN SYRUP

VANILLA, CARAMEL, HAZELNUT, AMARETTO, TOASTED MARSHMALLOW,  
FROSTED MINT, SUGAR-FREE VANILLA, SUGAR-FREE CARAMEL, RASPBERRY, LAVENDER

## WHITE WINE BY THE GLASS

- VILLA POZZI MOSCATO (ITALY) 7.50  
FRESH AROMAS OF TROPICAL FRUITS, SWEET WITH A CLEAN & PLEASANT FINISH
- LUNETTA PROSECCO 187ML (ITALY) 8  
SPARKLING, FRUIT FORWARD, PEACH & APPLE FLAVORS
- LAKWOOD RIESLING (NY- FINGER LAKES) 9  
PEACH, PEAR & LEMON WITH A CLEAN FINISH
- COASTAL RIDGE CHARDONNAY (CALIFORNIA) 6.50  
APPLE, MELON & CITRUS FLAVORS, LIGHT OAK
- CASAL THAUERO PINOT GRIGIO (ITALY) 8  
CRISP WITH STONEFRUIT & MELON, LIGHT MINERAL FINISH
- D'ORSAY ROSE (FRANCE) 8.75  
DRY, MEDIUM BODIED WITH AROMAS OF RASPBERRY & WILD STRAWBERRIES
- FRANCISCAN CHARDONNAY (NAPA, CA) 10  
ASIAN PEAR, VIBRANT LEMON ZEST, CREAMY VANILLA MOUTH FEEL
- INDABA SAUVIGNON BLANC (SOUTH AFRICA) 7.50  
CITRUS FORWARD WITH TROPICAL FRUIT, HERBAL UNDERTONES, EASY DRINKING ACIDITY
- PROPHECY SAUVIGNON BLANC (NEW ZEALAND) 9  
GRAPEFRUIT, LYCHEE, MEYER LEMON & GRASS FLAVORS

## RED WINE BY THE GLASS

- RHIANNON BLEND (NAPA, CA) 8  
(PETITE SIRAH, SYRAH, BARBERA)  
FRESH BERRY & CHERRY WITH SUBTLE OAK & VANILLA FINISH
- DELOACH RESERVE PINOT NOIR (CALIFORNIA) 8.50  
WELL BALANCED WITH CRANBERRY & CHERRY, A TOUCH OF SPICE & AN ELEGANT FINISH
- DOMAINE BOUSQUET MALBEC (ARGENTINA) 8  
RICH AROMAS OF BLACKBERRY, BLACKCURRANT, SPICY PEPPER, SILKY TANNINS
- LA PLAYA CABERNET (CHILE) 6.50  
WELL BALANCED, DRY, FULL BODIED WITH BERRY FINISH
- RED ROCK MERLOT RESERVE (CALIFORNIA) 7.50  
BOLD DARK FRUIT WITH WELL ROUNDED SOFT TANNINS
- MARK WEST PINOT NOIR (WILLAMETTE VALLEY, OR) 9.50  
EARTHY BLACK CHERRY WITH NOTES OF CINNAMON SPICE, CLEAN, DRY MINERAL FINISH

## WEEKLY SPECIALS

### MONDAYS

#### BURGER AND A BEER

PHOEBE'S BLACK ANGUS BURGER / LETTUCE, TOMATO & RED ONION  
ON A BRIOCHE ROLL. SERVED WITH FRENCH FRIES.  
PAIR WITH A PINT OF YOUR FAVORITE DRAFT BEER FOR \$12  
(AVAILABLE FROM 5:00 PM)

### TUESDAYS

#### TWO FOR \$20

CHOOSE 2 SELECTIONS FROM OUR SANDWICH MENU FOR \$20  
(AVAILABLE FROM 5:00 PM)

### WEDNESDAYS

#### WINE WEDNESDAY

50% OFF ON ALL BOTTLES OF WINE

### THURSDAYS

#### THREE COURSE THURSDAY

3 COURSE DINNER FROM A SPECIAL MENU FOR \$20  
(AVAILABLE FROM 5:00 PM)

### FRIDAYS

#### FISH FRY

FRESH BREADED HADDOCK ON A HOAGIE ROLL  
WITH FRENCH FRIES & TARTAR SAUCE  
(AVAILABLE ALL DAY)

### HAPPY HOURS

#### MONDAY THRU FRIDAY

3 PM - 6 PM & 8 PM - 10 PM