

Halsey's Restaurant

Wine By The Glass

Sparkling

Prosecco, Zardetto

Veneto, Italy
\$7.5

Célèbre, Chateau Frank

Sparkling Riesling
Keuka Lake, NY
\$7.5/\$32

Rosa Regale, Banfi

Italy
\$8

White

new Alternative White Wine Selection

Ask your server for the current feature!
A.Q.

new Sauvignon Blanc, Mount Fishtail

Marlborough, New Zealand
\$6.5 / \$26

new Pinot Gris, J Vineyards

California
\$8 / \$32

Orvieto, Salviano

Trebbiano, Grechetto, Chardonnay, Sauvignon Blanc
Umbria, Italy
\$7 / \$26

Albariño, Lagar de Costa

Rias Baixas, Spain
\$7.5 / \$30

new Riesling, Anthony Road

Seneca Lake, NY
\$6.5 / \$26

Chardonnay Reserve, Lamoreaux Landing

Seneca Lake
\$8 / \$30

Red

new Alternative Red Wine Selection

Ask your server for the current feature!
A.Q.

Chianti, Marchesi di Frescobaldi

'Castiglione'

Tuscany, Italy
\$8.5 / \$34

Vino Rosso, Ventosa

Seneca Lake, NY
\$7 / \$24

Pinot Noir, Belle Glos 'Meiomi'

California
\$11 / \$42

Merlot, Cycles Gladiator

California
\$6 / \$24

new Cabernet Sauvignon, Bishop's Peak

Paso Robles, California
\$8 / \$32

new Shiraz, Guardian Peak

South Africa
\$7 / \$28

Zinfandel, Joel Gott

California
\$8 / \$32

Specialty Cocktails

Prickly Pear Cactus Margarita

Tequila Blanco, Prickly Pear Puree, Raw Agave,
Key Lime Juice, Cointreau, Rocks, Salt, Lime
\$7

Mocha-tini

Van Gogh Dutch Chocolate Vodka, Stoli Vani,
Espresso Liqueur, Splash of Cream
\$9

Marilyn Monroe

Sparkling Riesling, Pomegranate Liqueur, Grand Marnier
\$8

Pear Tree Martini

Grey Goose le Poire and St. Germain Elderflower Liqueur
make this a sophisticated sipper!
\$9

new Brambellino

Belvedere Black Raspberry Vodka, Limoncello, splash of
Chambord, Rocks, Lemon Twist
\$8

Peach Bellini

Prosecco and White Peach Puree
\$8

Fig Fashioned

House Fig Infused Bourbon, Splash of Ruby Port, Rocks,
Fig and Cherry Garnish
\$9

Seneca Drums Martini

Finger Lakes Distillery 'Seneca Drums' Gin, Noilly Prat Dry
Vermouth, Served Up with a Cucumber Slice
\$9

Halsey's Spicy Bloody Mary

Gin, Fresh House Stewed Veggie Juice,
Roger Adams' Famous Pickled Green Tomatoes...\$7
Upgrade to Hangar One Chipotle Vodka...\$8

new Tiramisu Martini

Creamy Rumchata blended with Van Gogh
Espresso Vodka. Served up
\$8

Gluten Free Beer!

Bard's Tale

Woodchuck Hard Cider

Reserve your Special Occasion
dinner for up to 40 people
in our beautiful upstairs

Gift Cards are
available at
the bar or from
your server

An 18% gratuity may be added to parties of six or more

Draught Beer

Naked Dove Starker's IPA

Naked Dove '45 Fathoms' Porter

new Lagunitas India Pale Ale

Chimay Triple White

Flying Dog 'In Heat Wheat'

Labatt Blue

Rogue Shakespeare Stout

new Sam Adams Alpine Spring

Bottled Beer

Coors Light

Budweiser

Bud Light

Michelob Ultra

Bass Ale

Miller Lite

Corona

Amstel Light

Heineken

Blue Moon

Stella Artois

Guinness Stout Draught Can

Guinness Extra Stout

North Coast Red Seal Ale

Full-bodied, copper red Pale Ale. Generously hopped for a
long, spicy finish.

Abita Purple Haze

Crisp, American style wheat beer with raspberry puree
added after filtration.

Boont Amber Ale

Slightly sweet malty backbone balanced with a subtle hop
bite and aroma, and a fruity yeast profile.

Heavy Seas Loose Cannon Hop3 IPA

Burnished gold with a rich citrus hop aroma, big hop flavor.

Fuller's ESB

Deep amber color. Hops provide distinct cooked fruit
flavors while the malt adds nut and vanilla flavors.

Belhaven Scottish Ale

Malty, nutty flavor with a smooth and creamy finish.

Stoudt's Pale Ale

Medium, crisp body. Cascade hops provide a refreshing
bitterness and vibrant citrus aroma.

Yuengling Lager

Rich amber color, medium body. Roasted caramel malt
with hops for balance.

Schneider Weisse

Amber- mahogany colored wheat beer. Pleasantly spicy,
clean, full-bodied, and balanced with fine bitterness.

Ommegang Witte

American wheat style. Crisp yet complex with light hops.
Spiced with sweet orange peel and coriander.

Duvel

Slightly fruity, dry aroma, well-hopped Belgian beer with a
slightly bitter aftertaste.

Chimay Bleu

Belgian Strong Dark Ale. Considerable depth of fruity,
peppery character.

Samuel Smith's Oatmeal Stout

Deep chocolate color with a slightly bittersweet taste and
silky texture.

Samuel Smith's Imperial Stout

Roasted barley aroma and palate, deep flavor, intense
hoppiness and espresso-like depth.