

THE WAITING ROOM

OLD FORGE, NEW YORK

BAR BITES

FRIED BRUSSEL SPROUTS **\$ 11.00**
Soy-maple glaze, pickled poblano, cilantro, lime (V, GF)

BURRATA **\$ 15.00**
Sweet potato mash, burrata cheese, ancho molasses,
roasted pepita, ciabatta toasts (VG)

AUTUMN PANZANELLA **\$ 12.00**
Romaine, red wine vinaigrette, roasted root vegetables,
candied walnuts, torn croutons, shaved parm (VG)

FALAFEL GYRO **\$ 14.00**
House falafel, hummus, cucumber, pickled onion &
cabbage, tamarind chutney, greens, grilled pita (V)

MAC N' CHEESE **\$ 14.00**
Three-cheese blend, cavatappi, butternut squash, crispy
panko, white truffle oil (VG)

SOUP DU JOUR **\$ 6.00**
Ask for today's (V, GF)

DESSERT
House-Made Flourless Chocolate Torte (VG, GF) **\$ 9.00**
Strawberry Swirl Cheesecake (VG) **\$ 6.00**



PLEASE INFORM BARTENDER OF ALLERGIES
V=VEGAN VG=VEGETARIAN GF=GLUTEN FREE

SUGGESTED CLASSICS

BLOODY MARY

Featuring Rachel's Raquette Lake Elixir

AVIATION

Gin, Maraschino Liqueur, Creme de Violette,
Lemon

PAPER PLANE

Bourbon, Aperol, Amaro, Lemon

VESPER

Gin, Vodka, Lillet Blanc

PAIN KILLER

Golden Rum, Pineapple, Orange, Coconut

PALOMA

Tequila, Grapefruit, Lime, Soda

ESPRESSO MARTINI

Vodka, Cold Brew, Coffee, Liqueur, Bailey's

SIDE CAR

Cognac, Cointreau, Lemon

APEROL SPRITZ

Aperol, Triple Sec, Prosecco, Soda

FRENCH MARTINI

Vodka, Pineapple, Chambord, Lemon

SIGNATURE COCKTAILS

SUNSET BOULEVARDIER

Bourbon, Campari, St. Germaine

THORN IN MY SIDE

Gin, Rose, Lemon, Raspberry, Prosecco

BRAMBLE PATCH

Bourbon, Blackberry, Lemon, Lillet Blanc, Ginger
Beer

THE SEEDSEER

Gin, Lemon, Lavender, Cucumber, Rhubarb
Bitters

MARTHA SAID SO

Vodka, Raspberry, Lemon, Peach Bitters,
Soda

FAREWELL TO ADONIS

Vodka, Lemon, Bitters, Pomegranate, Egg White

PAULINE

Tequila, Rosemary, Lillet Blanc, Grapefruit, Soda

QUETZELCOATL

Tequila, Mezcal, Clove, Orange, Ginger Beer

GEORGIAN HOLIDAY

Rum, Lime, Peach Liqueur, Fresh Mint

DIRTY CHOCOBO

Rum, Banana, Lemon, Coconut, Cinnamon,
Orange



DRINKS ARE SERVED ONLY
TO ADULTS AGED 21 AND UP

BEER & CIDER

LITTLE WOLF (PALE ALE)

Zero Gravity Brewing, Burlington VT

GREEN STATE (LAGER)

Zero Gravity Brewing, Burlington VT

CONEHEAD (IPA)

Zero Gravity Brewing, Burlington VT

SIP OF SUNSHINE (IPA)

Lawson's Finest Liquids, Waitsfield VT

HAZY RAYS (JUICY IPA)

Lawson's Finest Liquids, Waitsfield VT

SIGNATURE CIDER (HARD CIDER)

Nine Pin Cidery, Albany NY

RESCUE CLUB (N/A IPA)

Zero Gravity Brewing, Burlington VT

WINE

SAUVIGNON BLANC

Ponga, New Zealand

PINOT GRIGIO

Zenato, Italy

CHARDONNAY

Tramin, Italy

RIESLING

Clean Slate, Germany

ROSÉ

Mirabeau, France

PROSECCO

Col Dorato, Italy

MOSCATO D'ASTI

La Doria, Italy

PINOT NOIR

Hahn, California

CABERNET SAUVIGNON

Silver Palm, California

BORDEAUX

La Fleur du Roi, France

RED BLEND

Ramos, Portugal

BUBBLY BRUT (N/A WHITE WINE)

Surely Wine, California

BUBBLY RED (N/A RED WINE)

Surely Wine, California



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