

BEER

We serve our beers with a glass tankard, best for swearing fealty to Odin.

Please do not smash tankards after drinking. We are not really a Viking hall.

Novelty Zywiec (\$4)

Poland. Drink with movies & party games.

Magic Hat #9 (\$6)

VT, USA. Fruity and sweet.

Loose Cannon Hop^s IPA (\$7)

MD, USA. Triple hopped, medium bitter.

Monty Python Holy Ale (\$6)

UK. Classic British Ale. Good for ducks.

Avery El Gose Sour (\$7⁵⁰)

CO, USA. Sweet & sour margarita.

Blue Point Toasted Lager (\$6)

NY, USA. Balanced with caramel notes.

Hofbräu München Dunkel (\$7)

Germany. Munich traditional dark.

Brooklyn Brown Ale (\$6)

NY, USA. Malty, smooth, creamy.

SAKE

Tozai Typhoon (\$5)

A versatile option, served chilled.

Bushido Ginjo Genshu (\$6)

A Hudson favorite! Easy and friendly.

Panda Cup Junmai (\$6)

It's a panda. On a cup you can take home.

Amabuki Himawari Junmai Ginjo (\$6)

Crisp and classic, in a cup you can take home.

Funaguchi Honjozo (\$6)

Unpasteurized and undiluted. Creamy and rich.

Ohmine Junmai 100mL cup (\$5.50)

Complex, fresh, and pretty.

Fukucho Seaside Junmai 500mL (\$35)

Served by the bottle only. Fizzy, with saline and lemon-lime. Fun and delicious. The Japanese Surfer's sake.



~~WINE, CIDER,~~
~~BEER, & SAKE~~
MARCH, 2018

All prices are by the glass unless otherwise stated. Inquire for bottle pricing.

THE TAVERN'S OFFERINGS

WINE

Red

Scopa Sangiovese '16 (\$7)

A Tuscan classic with raspberry fruit. A great alternative to Merlot. Put it with richer dishes, like the BBC or pizza sandwich.

Petit Canet Pays d'Oc '16 (\$8)

Elevated grape juice with an earthy undertone: you have to try this. Plummy fruit, perfect for movies or the Farmhouse.

Altos de la Hoya Monastrell '15 (\$9)

Distinctly Spanish in its fruit and underlying spice. With beef, it blooms into rich earthiness, resembling its Rhône counterparts.

La Galoche Beaujolais '16 (\$11)

Light, structured, cherry and strawberry. A modern style Beaujolais. Our staff go-to for lighter fare, like the hummus or bread board.

Sidekick Cabernet Sauvignon (\$12)

A less-jammy style of California Cab. Cherry, red currant, hints of cocoa. The perfect sidekick to your meal.

Orange & Rose

Bodini Rose of Malbec (\$8)

Medium bodied and fruit-forward. Not too crisp, great for drinking on its own.

Sparkling

Da Mar Prosecco NV (\$9)

Bubbles go with everything. Perfect for toasting a victory or as a consolation prize. Fruity, but not sweet.

White

Scopa Pinot Grigio '16 (\$6)

A fruity and friendly wine, with tons of character for the price. Goes with everything, especially the guacamole.

Bleeker Chardonnay '16 (\$8)

Slightly creamy, slightly toasty, lychee and pear and apple. It loves the guacamole and any salad with chicken.

Sete Cepas Albarino '16 (\$9)

Dry, with apple and lemon notes. Very much a dry, dense, zingy wine. Pairs beautifully with the beet salad, and stands up to the reuben.

Mas Candí Xarel'lo Desig (\$13)

Clean and weighty., with lime zest and white floral notes in an almost beeswax texture. Grilled cheese all the way.

CIDER

Still

South Hill Cider Pack Basket '15 (\$15)

A dry, crisp, and saline cider. No bubbles here! If you love Muscadet, Champagne, and dry German whites, try this.

Sparkling

Naked Flock (\$6)

Hudson Valley apples, yeast, and a touch of honey. That's it! Easy drinking and just slightly sweet.