



Dinner Menu

order for yourself or Table Share...either way it'll be a great time!

reservations suggested call/text 315 720-3859 for indoor & outdoor seating

Nashville Hot Calamari 18

fresh fried calamari, nashville hot oil, cilantro, bnb ranch

Duck Wings (8) 13

duck wings, glazed & chargrilled

choice of:

strawberry rhubarb bbq

black garlic honey truffle

Baked Provolone 19

aged provolone, utica greens, baguette

PEI Mussels 15

mussels, butter, calabrian chili, garlic, parsley, capers, lemon, vermouth, baguette

Caesar Salad 15

baby romaine, croutons, fried white anchovies, capers, olive oil, parmesan, duck yolk

Burrata-n-Basil Flatbread 21

burrata, basil, olive oil, roasted tomatoes, garlic

Lobster in Vodka Sauce MP

fresh maine lobster, paccheri rigati, burrata, basil vodka sauce

Smoked Half Chicken 30

smoked half chicken, roasted potatoes and carrots, zaatar yogurt, chimichurri

BBQ Pork Belly 32

twice smoked pork belly, peach bbq, fennel apple slaw, mashed sweet potato

Steak & Potatoes 40

stockyard sirloin, salt potatoes, bacon, cheddar, scallions

Orecchiette Pasta 26

peas, zucchini, squash, pesto, ricotta, pine nuts, olive oil

American Kobe Burger 24

double kobe beef burgers, american cheese, bacon, fried onion, bnb sauce, lettuce/tomato, roll, house-cut fries

Dessert – ask your server!

Reserve a Tomahawk Steak!

Minimum 32 oz. Ask your server for details!



Full Bar Menu: craft beers, wines, cocktails

Menu subject to change, some items may be limited

7 Syracuse St, Baldwinsville, NY



Brick-n-Barrel Sunday Brunch



August 7th 11am-2pm

Suggest reservations: 315 720-3859

Check Back - will update details soon!!

Build Your Own Mimosa! 8

Pick from the pour-ins below: bubbly included

- Cranberry * Mango
- Peach * O. J.
- Key Lime * Black Cherry

Liquor add ins: \$1.50 extra

Popular Mimosas: 10 Mule & Cosmo

Summer Mojito: 10

white rum, mint, key lime simple, lime seltzer

Tequila Sunrise tequila, O.J., grenadine, garnish 10

Ginger Citrus Hard Cider 5% 6

Vanilla Latte Hard Coffee 5% 8

On the rocks!

Build Your Own Blood Mary! 8

Pick from house-made Mary Mix: Spicy or Regular

Pick One Bite: (extra bits .50 each)

- Prosciutto, cheese stuffed cherry pepper
- Blue Cheese Stuffed Olives
- Dill Pickle
- Celery

Coffee:

Crème Brûlée Coffee 7

LS crème brûlée bourbon, coffee, cream, whipped cream

Maple or Crème Brûlée White Russian 12

maple bourbon syrup, LS crème brûlée

bourbon cream, espresso liq, vodka, cream

- Located at 7 Syracuse St, Baldwinsville NY
- Indoor Seating, Outdoor Seating weather permitting
- Menu subject to change, some items may be limited
- Private parking lot
- Suggest reservations
- Table deposits for parties of 4 or more may be needed

Beer



On Tap

- Fiddlehead IPA** 6
Shelburne VT 6.2%
- Sam Adams Summer Ale** 6
Boston 5.3%
- Stoneyard Peach Kolsch** 6
Juicy, bright Kolsch 5% Brockport NY

Bottle/Can

- ### IPA
- Troegs Perpetual IPA** 6
PA 7.5%
 - Ommegang Neon Lights** 16oz 7
Cooperstown NY light IPA 4.3%
 - Flower Power** 6
Ithaca NY 7.2%
 - Southern Tier 2XIPA** 6
Lakewood NY 8.2%

- ### Pilsner
- Young Lion Pilsner** 16oz 5.2% 7
Czech Style Pilsner Canandaigua NY

- ### Ale
- Syracuse Pale Ale** 5.0% 6
Middle Ages Syracuse NY

- ### Lager
- Bud Light Lager** 4% 5
Anheuser-Busch
 - Sam Adams Boston Lager** 6
Boston MA 5%
 - Yuengling Lager** 4.2% 5
Pottsville PA
 - Corona Mexican Lager** 4.8% 6
Mexico
 - Adirondack Lager** 5.5% 6

Vanilla Latte (hard) (GF) 5% 8
hard coffee latte on the rocks

Hard Cider (GF)
Ginger Citrus Hard Cider 5% 7
Hudson North Cider Newburgh NY

Hard Seltzer (GF) White Claw 6
Citrus Yuzu
White Claw Tropical Pomelo
White Claw Wildberry Acai

Wine

White

- White Zinfandel Blush**
Woodbridge * 7 Glass
- Cavit Pinot Grigio**
Trento Italy * 8 Glass
- Sauvignon Blanc**
9/Glass 32/Bottle
- Ste Michelle Riesling**
Columbia Valley CA * 9/Glass 32/Bottle
- Chardonnay**
California 9/Glass 32/Bottle
- Prosecco** 10 Glass
- Rose** Sutter *8 Glass
- Recanati Yasmin White**
Galilee Israel bottle only 34/bottle

Red

- Silk & Spice**
Portugal Spain 11/Glass 34/bottle
- Nevio D'Abruzzo**
Abruzzo, Italy * 9/Glass 32/Bottle
- Highlands 41 Cab Sauvignon**
Paso Robles CA * 9/Glass 33/Bottle
- Portillo Malbec**
Mendoza Argentina * 9/Glass 32/Bottle
- Pino Noir**
California * 9/Glass 34/bottle

Wines by the Bottle...

Ask your server!

Specialty Cocktails

Ask us if you don't see it here!

Cosmo 12
cranberry juice, orange sage simple, orange liqueur, vodka

Rita 11
tequila, key lime simple, triple sec, pick: mango, peach, pineapple, plain spicy: add OH Peppershine 1.50

Summer Mojito 10
white rum, mint, key lime, lime seltzer also try peach or mango (11)

Blackberry Lemon Martini 12
vodka, blackberry liqueur, vermouth, fresh lemon simple, black cherry juice

Pear Martini 12
elderflower, vodka, pear simple, vermouth

Dirty Martini 14
olive juice, vodka/gin, dash vermouth, olives

Cranberry Mule 13
orange-sage simple, red apple liqueur, cranberry juice, vodka, ginger beer

Cucumber Gimlet 11
cucumber vodka, muddle cuc's key lime simple, splash of lime seltzer

Collins 11
lemon simple, gin, club soda, fresh lemon

Smoked Maple Roustabout 15
smoked maple syrup, orange bitters, cinnamon bitters, sweet vermouth, apple brandy, bourbon

Smoked Irish Manhattan 14
Irish whiskey, sweet vermouth, bitters

Old Fashioned 14
black sugar simple, orange bitters, bourbon, orange peel, confit cherry

Crème Brûlée White Russian 13
LS crème brûlée bourbon cream, coffee liquor, vodka, cream

Mocktails 5

OH – Old Home Distillers
LS – Last Shot Distillers

* Minimum credit/debit
card charge is \$10.00
\$ 0 to 10 cash please