

# THE BARS AT THE STOOP KITCHEN

## zero proof

We love the opportunity to craft for you non-alcoholic cocktails of your choice – just ask!

**Harney & Sons iced tea** \$3

**Handcrafted lemonade** \$4

**Shrub and Soda** \$5

Choose from: Grape, Apple, Lemon, Strawberry, Rhubarb or Cranberry

**Juice and Cider** \$5

Fresh from area farms

Orange, Grapefruit, Cranberry, Pineapple

**soft drinks** \$2

**Saratoga sparkling water**

12 oz \$3 28 oz \$6

## beer

Our beer selection changes often to reflect the best beers brewed locally and around the world.

Ask your server about our draft and bottle list!

## flights

Choose any four of our draft beers

Each pour is three ounces \$12

### Happy Hour @ The Stoop

7 Days a Week | 4pm to 6pm | Both Bars  
\$1 off all beer, wine and house liquor

AND, in addition to that...

### All Night

Wednesday: No corkage fee

Thursday: \$5 Margaritas

Sunday: ½ Price Bottles of Wine

## Cocktails

For the adventure seeker - All of our cocktails are hand crafted with love, utilizing local spirits herbs, and syrups where possible.

**Le Commence** \$8

The perfect place to begin – awaken your palate  
Basil infused Dolin Dry Vermouth, Lime,  
Spritz of Absinthe, Soda

**Apricot** \$10

Aylesbury Duck Vodka, Maple, Prosecco,  
and Red Jacket Farms Apricot Nectar

**Cocoa** \$12

40 Weight Cold Brew, Carpano Antica,

**Spice** \$10

Vida Mezcal, Cabeza Tequila, Jalapeno,  
Lime, Grapefruit, Soda

**Grapefruit** \$12

Breckenridge Gin, Punt et Mes,  
Grapefruit, Lillet Blanc, Lemon, Angostura Bitters

**Hazelnut** \$10

Old Home Distillery Bourbon, Frangelico,  
Lemon, Egg White, Black Walnut Bitters,

**Pear** \$10

Titos Vodka, Pear Simple, Lime, Ginger Beer

**Orange** \$12

Meletti, Grand Marnier, Lemon,  
Orgeat, Egg White, Orange Bitters,

**La Fin** \$10

Montenegro, Hidalgo Fino Sherry, Lime, Simple,

**Feeling Frosty?** \$9

Ask about our rotating frozen Tequila cocktails



Find and follow us on Facebook, Instagram and at [www.stoopkitchen.com](http://www.stoopkitchen.com). Question can be directed to [info@stoopkitchen.com](mailto:info@stoopkitchen.com) or 315.257.7000

# wine

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## red (listed light to heavy body)

### pinot noir • Bread & Butter 2012

Sonoma/Monterey, Napa, California

GL 11 | BTL 36

### blend • Chronic “Purple Paradise” 2015

Paso Robles, California | Zinfandel, Syrah,  
Grenache, Mourvèdre, Counoise

GL 11 | BTL 36

### zinfandel • Predator

Lodi, California

GL 10 | BTL 39

### garnacha • Altovinum “Evodia” 2015

Calatayud, Aragón, Spain

GL 8 | BTL 30

### malbec • Bodega Ruca Malen 2014

Uco Valley, Mendoza, Argentina

GL 12 | BTL 38

### syrah • Edgebaston “The Pepper Pot” 2012

Stellenbosch/Paarl/Elgin, Western Cape, South Africa

GL 8 | BTL 30

### cabernet sauvignon • McPherson 2015

Napa Valley, California

GL 12 | BTL 38

### cabernet sauvignon • Heritage

Columbia Valley, Washington

GL 10 | BTL 34

### gamay noir • Sheldrake Point 2015

Finger Lakes, NY

GL 10 | BTL 34

### pinot noir • White Rose

Willamette Valley, Oregon

btl 70

### bonarda • Argento 2015

Mendoza, Argentina

BTL 32

### Shiraz • Mollydooker “Blue Eyed Boy” 2016

Mclaren Vale, Australia

BTL 80

### cabernet sauvignon • Farm 2014

Napa Valley, California

BTL 90

### primitivo • Castello Monaci “Pilùna” 2015

Salento, Puglia Italy

BTL 34

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## bubbles

### glenora Brut Finger Lakes, NY

GL 10 | BTL 34

### Botter Prosecco, Italy

GL 10 | BTL 36

### villa rosa moscato d’asti 2016

Asti, Piedmont, Italy

GL 8 | BTL 34

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## White (listed dry to sweet)

### chardonnay • Raeburn 2015

Russian River, California

GL 12 | BTL 38

### rousanne/ viognier • Chateau Mont-Redon

Costières de Rhône, Rhône Valley, France

GL 11 | BTL 36

### vignoles • Anthony Road 2015

Finger Lakes, New York

GL 9 | BTL 32

### sauvignon blanc • Lonely Cow 2016

Marlborough, New Zealand

GL 10 | BTL 34

### riesling • Hermann J. Weimer “Dry Riesling”

Finger Lakes, New York

GL 8 | BTL 30

### riesling • Kemmeter “Sonero”

Finger Lakes, New York

GL 12 | BTL 38

### gewürztraminer • PJ Valckenburg 2016

Pflaz, Germany

GL 9 | BTL 32

### chardonnay • Davis Bynum 2014

Russian River, California

BTL 60

### blend • Gassier “Lou Coucardie” 2014

Costières de Nîmes, Rhône Valley, France

BTL 60

### blend • Tenshen “California Rhône Blend” 2016

Costières de Nîmes, Rhône Valley, France

BTL 70

### chenin blanc • Botanica

Western Cape, South Africa

BTL 42

### seyval blanc • Glenora

Finger Lakes, NY

BTL 32

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## rosé

### cinsault • Chateau Maris “Old School” 2015

Minervois, Languedoc-Roussillon, France

GL 10 | BTL 34

### provence • Minuty “M” 2014

Côtes de-Provence, Provence, France

Grenache, Syrah, Mourvèdre

BTL 42

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## flights

Choose any three wines served by the

glass. Each pour 3 oz.

flight 12