

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. Question can be directed to info@stoopkitchen.com or 315.257.7000

wine

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

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

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

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

flights

Choose any three wines served by the

glass. Each pour 3 oz.

flight 12