

THE BARS AT THE STOOPKITCHEN

zeroproof

We are up to the challenge of crafting you a non-alcoholic cocktail of your choice – just ask!

Harney & Sons iced tea \$3

Handcrafted lemonade \$4

Shrubs and Soda \$5

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

Juice \$4

Natalie's Cold Pressed

Orange, Grapefruit, Cranberry, Pineapple

Soft Drinks \$3

Saratoga Sparkling Water

12 oz | 3 28 oz | 7

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!

Draft Beer Flights

Choose any four of our draft beers

Each pour is 3 ounces \$12

cocktails

Happy Hour @ The Stoop

Every Day Wed-Sun | 4pm to 6pm | Both Bars
\$1 off all beer, wine and house liquor

and in addition to that...

Wednesday: Select \$16 Bottles of Wine

Thursday: \$5 Margaritas

Sunday: ½ Price Bottles of Wine

All of our cocktails are hand crafted with thought utilizing local spirits, herbs, and syrups

Pineapple: Awaken your palate \$12

Mezcal, Pineapple, Banane du Brésil, Yellow Chartreuse, Lime – Served up

Lavender: Lighten your mood \$12

Reyka Vodka, Lavender, St. Germain, Lemon, Egg White, Lavender Bitters – Served up

Hibiscus: Sit back and relax \$10

Rum, Hibiscus Liquor, Lemon, Cointreau, Orange Bitters – Served up

Blood Orange: Spark your interest \$10

Bourbon, Solerno Blood Orange, Thyme, Fresh Blood Orange Juice, Lime – On the Rocks

Grapefruit: Refresh \$10

Grapefruit Vodka, Basil, Cold Pressed Grapefruit, Topped with Bubbly

Aloe: Revive your senses \$10

Pisco, Fernet Branca, Chateau Aloe Liquor, Lemon

Green Chile: Ignite your taste buds \$12

Green Chile Vodka, Falernum, Green Chartreuse, Lime – Served up

Jasmine: Temptation awaits \$12

Gin, Koval Jasmine Liquor, Matcha, Lemon, Honey Served up

Peat: Indulge a bit \$12

Mezcal, Averna, Domaine De Canton, Lime, Egg White – Served up

Feeling Frosty? \$10

Ask about our rotating frozen cocktails

ASK ABOUT OUR TEQUILA FLIGHTS



Find and follow us on Facebook, Instagram and at www.stoopkitchen.com. Question can be directed to info@stoopkitchen.com or

wine

red

Gamay Noir · Sheldrake Point · \$8 | \$28

Vibrant Acid, Sweet Cherry, Crushed Herbs
Finger Lakes, NY

Pinot Noir · Bread & Butter · \$10 | \$36

Sonoma/Monterey, Napa, California

Blend · Chronic Purple Paradise · \$11 | \$40

Zinfandel, Petite Syrah, Grenache
Paso Robles, California

Nero D'Avola · Feudo Maccari · \$10 | \$36

Crisp, Zesty, Red Berries
Sicily, Italy

Barbera · Michele Chiarlo · \$10 | \$36

Medium Bodied, Robust, Ripe Dark Fruit
Piedmont, Italy

Monastrell · Bodegas Juan Gil · \$12 | \$44

Dark Cherry, Smoke, Ripe Tannins
Murcia, Spain

Malbec · Bodega Ruca Malen · \$12 | \$44

Full bodied, Earthy, Black Pepper
Uco Valley, Mendoza, Argentina

Shiraz · Nugan Estate Scruffys · \$10 | \$36

Dark Red Fruit, Vanilla, Velvety Finish
New South Wales, Australia

Cab Sauvignon · Heritage · \$10 | \$36

Blackberry Jam, Cedar, Full Bodied
Columbia Valley, Washington

bubbles

Glenora Brut *Finger Lakes, NY*

GL 10 | BTL 36

Botter Prosecco, Italy

GL 10 | BTL 36

Villa Rosa Moscato *Piedmont, Italy*

GL 8 | BTL 28

red by the bottle

Pinot Noir · White Rose \$60

Wilamette Valley, Oregon

Shiraz · Mollydooker "Blue Eyed Boy" \$80

Mclaren Vale, Australia

Cabernet Sauvignon · Farm \$90

Napa Valley, California

Blend · Tenshen "California Rhône Blend" \$70

Costières de Nîmes, Rhône Valley, France

Visconti Della Rocca Montepulciano \$32

Abruzzo, Italy

7 Moons Blend \$28

California, U.S

Predator Zinfandel \$36

Lodi, California

white

Chardonnay · Raeburn · \$12 | \$44

Russian River, California

Pinot Grigio · Bacaro · \$8 | \$28

Subtle Grass, Pear, Honey
Veneto, Italy

Verdejo · Menade · \$8 | \$24

White Fruit, Fennel, Clean & Crisp
Rueda, Spain

Rioja Blanco · Vivianco · \$7 | \$24

Tropical Fruit, Crisp, Tempranillo Blanco
Rioja, Spain

Sauv Blanc · Domaine Baron · \$10 | \$36

Stone Fruit, Decidant Citrus
Touraine, France

Vignoles · Anthony Road · \$8 | \$28

Apricot, Cleansing Acidity, Ripe Apple
Finger Lakes, New York

Riesling · Hemmeter "Sonero" · \$12 | \$38

Medium - Dry, Soft yet Expressive
Finger Lakes, New York

Gewürztraminer · PJ Valck · \$9 | \$32

White Blossom, Citrus, Off - Dry
Pflaz, Germany

rosé

Chateau Maris "Old School" · \$10 | \$36

Minervois, Languedoc-Roussillon, France

Love Noir · \$8 | \$28

Minervois, Languedoc-Roussillon, France

wine flights

Choose any three wines served by the glass.

Each pour is three ounces. **\$12**

white by the bottle

Chardonnay · Davis Bynum \$60

Russian River, California

Blend · Gassier "Lou Coucardie" \$60

Costières de Nîmes, Rhône Valley, France

Blend · Tenshen "California Rhône Blend" \$70

Costières de Nîmes, Rhône Valley, France

Chenin blanc · Botanica \$40

Western Cape, South Africa

Seyval blanc · Glenora \$32

Finger Lakes, NY

Provence · Minuty "M" \$40

Côtes de-Provence, Provence, France

Viognier · Chateau Mont-Redon \$36

Costières de Rhône, Rhône Valley, France