

# ↔ local spirits & cocktails ↔

at the Honeoye Falls Distillery

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## **BOTTOMLESS BRUNCH**

\$29.95 per person

choice of small plate and large plate +  
unlimited bloody mary's, Glenora  
mimosas & screwdrivers

## **BOTTOMLESS DRANKS**

\$18.95 per person

### **BEER - \$6**

Rotating NYS Farm Brewery Tap Selection

### **3 WEEKLY SELECTIONS**

Growler Fills - \$15



## **HOUSE COCKTAILS**

### **Monroe Mule - \$7**

vodka, ginger beer, lime, copper mug

### **Lavy Southside - \$7**

gin, lavender syrup, lime, mint

### **Mai Tai - \$8**

rum, lime juice, curacao, orgeat, cherry

### **Bartenders Choice**

#### **Screwdriver - \$7**

vodka, orange juice, pineapple, lavender syrup

### **Café Miel - \$9**

CHOOSE: bourbon or rye, coffee liqueur, honey  
syrup, espresso, cream, cinnamon

### **Derby Sour- \$8**

bourbon, grapefruit juice, lime juice, honey  
syrup, egg white, jalapeno

### **Corpse Reviver #2 - \$9**

gin, Glenora riesling, lemon juice,  
curacao, absinthe rouge

### **Limonad - \$7**

Zamir vodka, lemon, curacao, simple syrup,  
orange blossom water, orange marmalade

### **That Old Fashioned - \$9**

barrel rested gin, sugar cube, Peychaud's bitters,  
aged orange bitters, orange, cherry

### **Royal Order - \$9**

barrel rested gin, sweet vermouth, lavender  
syrup, Angostura bitters, lemon twist

### **Sir Drake Manhattan - \$9**

rye whiskey, Glenora port, Peychaud's bitters,  
maple syrup, cherry

### **Pink Rickey - \$7**

gin, simple syrup, lime, Peychaud's bitters, soda,  
grapefruit juice

### **Survivin' - \$9**

rum, pineapple juice, orange juice, cream of  
coconut, honey syrup, nutmeg, rum float

**TOURS + TASTING - \$15**

RESERVATIONS REQUIRED



# bottomless brunch



at the Honeoye Falls Distillery

**choice of small plate, large plate + unlimited bloody mary's,  
Glenora mimosas & bartenders choice screwdrivers - \$29.95 per person**

## SMALL PLATES

<b>deviled eggs</b>	weekly preparation	\$4
<b>house board</b>	pimento cheese, daily chutney, bacon jam, local toast	\$7
<b>hand cut buttermilk sweet potato fries</b>	cotija cheese & honey	\$6
	<b>add an egg - \$2</b>	
<b>sautéed brussel sprouts</b>	brown butter & crispy onions	\$5
<b>jalapeño cheddar hushpuppies</b>	local honey butter	\$6
<b>house pickles</b>	daily selection of vegetables or fruit	\$4
<b>chefs choice board</b>	local cheese or meat, house pickles, chili lime peanuts, local toast	\$7

## BIG PLATES

<b>chicken &amp; waffles</b>	cornmeal waffle, sausage gravy, house pickles & local maple syrup	\$13
<b>beet &amp; arugula salad</b>	local goat cheese, fennel, candied walnut, honey sherry vinaigrette	\$9
<b>breakfast tacos</b>	weekly preparation, scrambled egg, corn tortilla	\$11
<b>eggs benny</b>	2 poached eggs, house hollandaise, weekly preparation, English muffin, arugula salad	\$13
<b>wings</b>	house buffalo, whiskey bbq or cajun rub	\$11
<b>breakfast poutine</b>	fries, weekly preparation, weekly gravy, local cheese curd, 2 over easy eggs	\$11
<b>egg sammy (on a waffle)</b>	bacon, over easy egg, pimento cheese, house pickles, homefries, arugula salad	\$10
<b>asian fried fish tacos</b>	sesame red cabbage, avocado, spicy tartar	\$10
<b>breakfast hash</b>	weekly preparation, 2 poached eggs, house hollandaise, arugula salad	\$13
<b>bacon egg &amp; cheese burger</b>	6oz certified angus beef patty, bacon, over easy egg, sour cream cheese sauce, cheddar cheese, arugula, brioche bun, fries or saw	\$11
	<b>add an egg - \$2</b>	

\*\* Our menu changes daily and is driven by the market