

# LOCAL SPIRITS & CRAFT COCKTAILS

at the Honeoye Falls Distillery

## **BOTTOMLESS BRUNCH**

\$31.95 per person

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

## **BOTTOMLESS DRANKS**

\$19.95 per person

### **BEER - \$6/\$7**

too kind  
smoked porter  
f'n canoe



## **HOUSE COCKTAILS**

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

vodka, FIZ ginger beer, lime, copper mug

### **Hickory Daiquiri Dock - \$7**

rum, lime juice, simple syrup, grapefruit bitters

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

rum, lime juice, curacao, orgeat, cherry

### **Bartenders Choice Screwdriver - \$7**

vodka, orange juice, cranberry, honey  
ginger syrup, cinnamon sugar

### **Café Miel - \$9**

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

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

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

### **Sunday Bloody Sunday - \$8**

vodka, house bloody mary mix, fixins'

### **Bee's Easy - \$8**

gin, lemon, honey syrup, lavender simple,  
plum bitters

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

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

### **Maple Bourbon Smash - \$9**

bourbon, maple syrup, orange juice,  
lemon, Angostura bitters

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

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

### **Holly Berry - \$8**

barrel resed gin, cranberry syrup, vodka, lemon,  
cardamom bitters, Glenora sparkling brut, rosemary

### **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

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**choice of small plate, large plate + unlimited bloody mary's,  
Glenora mimosas & bartenders choice screwdrivers - \$31.95 per person**

## SMALL PLATES

<b>deviled eggs</b>	bacon jam & house pickle	\$4
<b>cheddar poblano biscuits</b>	pimento cheese, bacon jam	\$6
<b>wings</b>	house buffalo, whiskey bbq, cajun	\$6
<b>handcut buttermilk sweet potato fries</b>	cotija cheese, honey	\$6
<b>jalapeño cheddar hushpuppies</b>	local honey butter	\$6
<b>churros</b>	salted caramel, raspberry coulis, cinnamon sugar	\$6
<b>house pickles</b>	daily selection of vegetable	\$4

## BIG PLATES

<b>chicken &amp; waffles</b>	cornmeal waffle, sausage gravy, house pickles, local maple syrup, arugula salad	\$13
<b>huevos rancheros</b>	red chile sauce, 2 over easy eggs, black beans, rice, avocado, cotija, lime crema, tortillas	\$13
<b>fried green tomato eggs benedict</b>	slow roast pork, pimento cheese, 2 poached eggs, hollandaise, English Muffin, home fries	\$14
<b>breakfast burger</b>	6oz certified angus beef, cheddar, bacon, fried egg, brioche bun, fries	\$14
<b>HFD skillet</b>	sweet potato hash brown, confit pork belly, 2 poached eggs, hollandaise	\$14
<b>breakfast tacos</b>	Bostrom Farms chorizo, scrambled egg, cotija, salsa fresca, lime crema	\$11
<b>shaved kale salad</b>	morning glory cheese, roasted red pepper chutney, apple, pretzel crouton, cider vinaigrette	\$10