



The Jolly Onion

Restaurant • Bar • Catering

HAND CRAFTED COCKTAILS

BLACK DIRT BOURBON & GINGER \$12

Black Dirt Bourbon, House made Ginger Simple Syrup, with a splash of Club Soda, Garnished with Mint.

CHEF ARMAND \$12

St. Germain, Belvedere Pure Polish Rye Vodka, Lime Juice & Cranberry.

THE VANDER \$12

Orange County Distillery Bourbon, Luxardo Maraschino Liqueur, Brown Sugar and Regan's Orange Bitters.

BOTANICAL FRENCH MARTINI \$12

Nolet's Botanical Gin, Chambord and a splash of Pineapple juice.

PERFECT MARGARITA \$11

Don Julio Blanco Tequila, Cointreau, Simple Syrup, Lime Juice and a splash of OJ.

ADULT WATER \$11

Ketel One Botanicals Cucumber and Mint Vodka muddled with Lemon and Lime, topped with Club Soda, garnished with crisp cucumber and fragrant mint.

SPICE OF THE STORM \$10

Captain Morgan Original Spiced Rum, Lime juice and Ginger Beer. Garnished with Mint.

SPARKLING SIDECAR \$13

Hennessy VS, Cointreau, Lemon Juice topped with La Marca Prosecco, a splash of Cranberry and a sugared rim.

THE SMORGORY SPRITZER \$12

Belvedere Single Estate Smogory Forest Edition Vodka, Nolet's Botanical Gin, Elderflower, Lemon Juice and Club Soda.

BABCY'S BARTEZEK \$12

Belvedere Single Estate Bartezek Lake Edition Vodka served as a classic martini with your choice of Dry or Dirty.

CZEKOLADA MUDSLIDE MARTINI \$11

Belvedere Pure Polish Rye Vodka, Bailey's Irish Cream, Coffee Liqueur, Cream and Chocolate.



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BEER LIST

—BOTTLED BEER—

Franziskaner Hefeweizen (Germany) 5% ABV \$7

Spaten Oktoberfest (Germany) 6% ABV \$6

Stella Artois (Belgium) 5% ABV \$6

Heineken (Holland) 5% ABV \$6

Corona (Mexico) 4.6% ABV \$6

Yuengling 4.5% ABV \$5

Budweiser \$5

Bud Light \$5

Michelob Ultra \$6

Miller Lite \$6

Coors Light \$5

Heineken NA \$6

Doc's Apple, Pear or Seasonal Option \$6

High Noon Hard Seltzer \$7

Black Cherry, Grapefruit, Pineapple, Watermelon

Please ask your server about our rotating draft beer selection.

BEER FLIGHT SAMPLING (4) / \$10

PREMIUM WINE BY THE BOTTLE

Newton Unfiltered CHARDONNAY 2016 \$95

Intense, focused and complex. Pink grapefruit, fresh fig and pear aromas are enhanced by elements of spice and vanilla. Flavors of lemon curd, marzipan and white peach, enlivened by beautifully balanced natural acidity. (Napa Valley)

Newton Unfiltered CABERNET SAUVIGNON 2016 \$95

Dark, briary aromas of black currants and mulberries lead with aniseed and hints of violet. The palate is well proportioned with plush, juicy flavors and dense, chocolaty tannins. (Napa Valley)

Cloudy Bay SAUVIGNON BLANC 2019 \$80

Vibrant and expressive, with bold key lime, passion fruit and tangerine flavors that are succulent and show off details of lily, lemon verbena and makrut lime leaf, accented by a vibrant thread of acidity. (Marlborough, NZ)

Alamos Seleccion MALBEC \$80

Very fresh and spicy nose with plenty of brambleberries, violets, baking spices, vanilla and cloves. Full body, tight yet velvety tannins, no shortage of plummy fruit and a fresh yet long finish. (Argentina)

Santa Margherita PINOT GRIGIO \$80

Clean, intense aroma and bone-dry taste with an appealing flavor of Golden Delicious apples. (Italy)

Cast D Albola Classico CHIANTI \$55

Dark cherry, orange peel and stone character with medium body, fine tannins and a fresh finish. (Italy)

Protest RED BLEND \$50

Aged in craft Rye Whisky barrels, whisky aromas are uniquely subtle, and meld well with the silky, dense-fruit Syrah with hints of cigar box and fresh leaf tobacco. (Sonoma)



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WINE LIST

—RED WINE—

	Glass	Bottle
MALBEC (Argentina) Terrazas de los Andes, Altos de Plata 2018	\$11	\$39
MERLOT (California) Edna Valley 2017	\$10	\$33
PINOT NOIR (California) J Vineyards Multi Appellation 2017	\$11	\$45
CABERNET (California) William Hill	\$10	\$33
RED BLEND (California) Beringer Brothers Bourbon Barrel Aged 2016	\$10	\$33
BLACK DIRT RED (Local NY) Warwick Valley Winery	\$6	\$21
CHIANTI (Italy) Da Vinci Vintage 2017 DOCG	\$10	\$33

—WHITE WINE—

	Glass	Bottle
MOSCATO (Italy) Bartenura	\$11	\$45
SALVIGNON BLANC (N.Z.) Tokoka	\$9	\$34
PINOT GRIGIO (Italy) Cavaliere D'Oro Valdadige 2017	\$10	\$33
CHARDONNAY (Napa Valley) Smoke Tree 2016	\$11	\$40
RIESLING (Washington) Pacific Rim	\$10	\$35
ROSE (France) Prophecy Vin de France 2018	\$9	\$34
PROSECCO (Italy) La Marca 187ml	\$10	

—HOUSE WINES—

WHITE OR RED \$7

CHAMPAGNE \$6

—SANGRIA—

\$10 BY THE GLASS OR \$25 FOR A PITCHER
RED OR WHITE OPTIONS AVAILABLE