

— ■ SPECIALTY COCKTAILS ■ —

HATTIE'S MOJITO • 14

A Hattie's Favorite! A blend of light rum, fresh muddled mint, lime juice, simple syrup & garnished with a sugar cane.

PAINKILLER • 14

An island favorite. Rum, Coco Lopez & pineapple juice with a hint of nutmeg.

HATTIE'S HURRICANE • 14

Light & dark rum & Hattie's own special hurricane mix... a taste of New Orleans in Saratoga!

DIRTY PICKLE MARTINI • 14

Tito's vodka, dry vermouth & pickle brine.

BACK PORCH LEMONADE • 14

Stoli Razberi vodka & house made lemonade.

LAVENDER FRENCH 75 • 15

Champagne, Empress gin & lavender simple syrup.

DARK & STORMY • 13

Gosling's Rum with a hit of ginger beer.

KENTUCKY BUCK • 15

Maker's Mark bourbon, muddled strawberries, simple syrup, fresh lemon juice, ginger beer & a dash of bitters. Garnished with a strawberry.

SAZERAC • 14

Redemption Rye, a hint of Pernod, Peychaud's bitters & simple syrup.

MINT JULEP • 14

A Southern classic...Maker's Mark bourbon, simple syrup & fresh mint. Served in a traditional silver julep cup.

APPLE CIDER MULE • 13

Tito's vodka, apple cider and a splash of ginger beer, garnished with a cinnamon stick.

HATTIE'S HOT TODDY • 14

Maker Mark bourbon, honey, hot water & a touch of cinnamon.

CINNAMON OLD FASHIONED • 15

Buffalo Trace bourbon, muddled orange and cherry, cinnamon simple syrup and a dash of bitters.

WINTER PALOMA • 14

Casamigos blanco, cranberry juice, pomegranate juice and a splash of club soda

AMERICAN MULE • 13

Tito's vodka, ginger beer & fresh lime juice. Garnished with a lime.

HATTIE'S BLOODY MARY • 16

*Garnished with a Hattie's famous fried chicken wing & candied bacon!
*available at brunch only**

CLASSIC BLOODY MARY • 12

Made with Salbaby's bloody Mary mix.

CLASSIC MIMOSA • 10/45 PITCHER

Champagne & orange Juice.

HATTIE'S MIMOSA • 11/ 46 PITCHER

Champagne, orange juice & St. Germain.

APPLE CIDER MIMOSA • 11

Champagne and sweet apple cider.

APEROL SPRITZ • 13

Aperol, Prosecco & a splash of club soda. Garnished with an orange slice.

SANGRIA RED OR WHITE • 12/50

House- made with red or white wine. Muddled fruit, brandy, peach snaps, & fresh OJ. Cool & refreshing!

— ■ MOCKTAILS ■ —

MANGO MULE • 10

Muddled cucumber, mango puree, honey simple syrup, fresh lime juice & ginger beer.

MIXED BERRY & BASIL NO-JITO • 10

Fresh muddled basil, seasonal berries & lime. Topped with simple syrup and garnished with a sugar cane.

PINEAPPLE COBBLER • 10

Pineapple juice, muddled strawberries, simple syrup & a splash of club soda.

BLUEBERRY GINGER FIZZ • 10

Muddled blueberries, ginger beer, lemon, mint & fresh ginger.

— ■ BEER, SELTZER & CIDER ■ —

BUDWEISER • 5

CORONA • 6

RED STRIPE • 6

BUD LIGHT • 5

COORS LIGHT • 5

PBR • 5

CITIZEN CIDER • 7

HIGH NOON HARD SELTZER • 6

— ■ WINE & BUBBLES ■ —

MELINI CHIANTI • 8/28

GRAYSON CABERNET • 10/36

HANGING VINE PINOT NOIR • 9/32

LAURENT MIQUEL ROSÉ • 9/32

LAMBERTI PROSECCO • 9 SPLIT

— ■ BEVERAGES ■ —

ROOT BEER • 4

GOSLING'S GINGER BEER • 5

SARATOGA SPARKLING WATER • 4

SODA • 3.50

COFFEE / HOT TEA • 3

ICED COFFEE • 4

 **DRAFT BEER **PLEASE SEE THE DRAFT BEER LIST LOCATED IN OUR MENU BOXES**** 