

THE STRAND CAFE

To Begin

Bar Buddy farmers market inspired sharable suggest pairing with featured cocktail 6

Charred Carrots chimichurri, roasted cashews, apricot puree 8

Brussel Sprouts pork belly lardons, roasted dates, balsamic reduction 8

Sliders braised pork, house pickles, red cabbage slaw, whisky BBQ sauce 12

Tacos salmon, napa-cilantro slaw, roasted corn, salsa verda, corn tortilla 14

The Garden Scene

Citrus Beets burrata cheese, local heirloom tomatoes, balsamic reduction, EVOO, sea salt 14

Tuscan Kale cherry tomatoes, red onion, olives, croutons, parmesan, creamy herb dressing 12

Canopy Greens spring mix, local apples, candied almonds, feta cheese, poppy seed dressing 10

Supporting Role: grilled chicken 6 crispy pork belly 8 blackened salmon 8

The Main Stage

Margherita fresh mozzarella, roma tomato, basil 12

Spicy Pepperoni mozzarella + pepperjack, chili flake, honey drizzle 14

Sausage + Mushroom ricotta, bell peppers, red onion, garlic oil 14

Vegetarian ricotta, egg plant, mushroom, tomato, bell peppers, red onion 14

BBQ Chicken mozzarella + pepperjack, red onion, cilantro 14

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Cocktails 11

Old Fashioned: Maker's Mark bourbon, honey syrup, chocolate bitters, rocks-style

Ithaca Mule: locally inspired Ithaca ginger, lime juice, vodka

Manhattan: whisky, red vermouth, Angostura bitters, cherry garnish

French 75: gin, sparkling cava, lemon, simple syrup

White Sangria: Cruzan rum, orange liqueur, pineapple syrup, sauvignon blanc, fresh fruit

Churchill's Breakfast: Whistlepig straight rye, cold brew coffee, maple syrup, Angostura bitters, cinnamon

Lemon Twist: vodka, lemon, Demerara syrup, violet liqueur, grapefruit bitters, club soda, rocks-style

Aperol Spritz: Prosecco, club soda, and mango syrup

Añejo Highball: Añejo rum, orange liqueur, lime, Angostura bitters, locally inspired Ithaca ginger, rocks-style

Wines

Vigne Surrau Cannonau 2017, Italy Red | 9

M. Chapoutier Bila Haut Roussillon 2017, France | 10

Banshee Rickshaw Cabernet Sauvignon 2018, California | 11

Forge Cellars Dry Riesling 2018, Finger Lakes | 10

Standing Stone Gewurtztraminer 2017, Finger Lakes | 9

Bourgogne Chardonnay 2016, France | 11

Jelu Chenin Blanc 2017, Argentina | 9

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Beer

Bell's Two Hearted Ale, IPA 7%, MI | 7

Allagash White, Witbier 5.1%, ME | 8

Sloop Juice Bomb, NE IPA 6.5%, NY | 7

Ommegang Rare Vos, Amber Ale 6.5%, NY | 7

Duvel, Golden Ale 8.5%, Belgium | 12

Founder's Breakfast Stout, 8.3%, MI | 8

Negro Modelo, Dunkel lager 5.4%, Mexico | 5

Köstritzer, Schwarzbier 4.8%, Germany | 6

Stella Artois, European pale ale 5%, Belgium | 5

Pilsner Urquell, bohemian pilsner 4.4%, Czech Republic | 5

Heineken, European pale ale 5%, Netherlands | 6

Sam Adams, Boston lager 5%, MA | 6

Pacifico Clara, pilsner style 4.5%, Mexico | 6

Amstel Light, light lager 3.5%, Netherlands | 5

Coors Light, American light lager 4.2%, CO | 4

Cider Creek, hard cider 6.9%, NY | 8

Buckler, NA (0.5%), Netherlands | 4