

NINE PIN CIDER

**1. SIGNATURE** 6.7%

Our Flagship cider - off dry, crisp, bold and refreshing

**2. GINGER** 6.7%

A dessert apple blend infused with ginger and orange peel

**3. BLUEBERRY** 6.0%

Apples co-fermented with local blueberries - dry and complex

**4. BELGIAN** 6.3%

Cider fermented with a Belgian Abbey Ale yeast - smooth & tropical

**5. RASPBERRY** 5.7%

Co-ferment NY raspberries. Deliciously tart.

**6. HIBISCUS LIME** 6.7%

Cider infused with hibiscus flowers and lime. Tart with earthy floral notes.

**7. DRY SAP** 6.8%

Single variety cider - bright, dry and tart with a surprising complexity

**8. DRY SUMAC** 6.7%

A unique cider co-fermented with foraged sumac. Dry and tart with complex notes of tropical fruit and seasame.

**9. JUNIPER HOP** 6.9%

The perfect balance of bright hop citrus with floral pine-like juniper.

**10. BRANDY FRUIT BARREL** 6.9%

A 50/50 peach and pear cider aged for 8 months in brandy barrels.

GUEST NY CIDER

**11. CRANBERRY CRISP** 5.8%

Medium sweet cider infused with local cranberries. Kaneb Orchards.

**12. IMPERIAL BLIZZARD** 6.0%

A cider co-fermented with cherries and plums. Embark Craft. Williamson, NY

**13. DRY HARD CIDER** 6.1%

Indian Ladder Farm's apples. Bone Dry. Indian Ladder Farms. Altamont, NY

NY BEER

**14. BB BROWN - ENGLISH ALE** 4.4%

Maltly with chocolate and coffee notes. Artisanal Beer Works. Saratoga Springs, NY

**15. KARASS PORTER ALE - PORTER** 6.6%

Smooth with bold roasty coffee and and bitter chocolate notes. Rare Form. Troy, NY

**16. DIABLA DOUBLE - DOUBLE CITRA IPA** 8.2%

Fruity and citrusy with a good hop and malt balance. Beer Diviner. Petersburg, NY

**17. FRANK - AMERICAN PALE ALE** 4.7%

Superbly drinkable and loaded with zest, pine, and a touch of citrus. Community Beer Works. Buffalo, NY

MIXED DRINKS

**APPLE MEAD** 13.9% (by the glass only)

Crafted with raw NY honey and a specialty blend of apples from Indian Ladder Farms. Helderberg Meadworks, Duanesburg, NY

**BROADWAY MULE** \$9

Harvest Spirits Core Vodka and Nine Pin Ginger cider with lime and mint.

**BLOOD ORANGE SANGRIA** \$9

Capoccia red wine, Signature cider, cranberry, blood orange, cara cara orange

**GIN 'N JUNIPURRR** \$9

Hudson Valley Distilling Gin and Juniper Hop cider... Meow.

**THE MAPLE GINGER MAN** \$9

ADC Ironweek Whiskey, maple syrup and lemon topped with Nine Pin Ginger cider

**12OZ POUR**

Signature / Beer - \$6  
Specialty Cider - \$7

**FLIGHT**

4 Samples - \$7  
9 Samples - \$15

**SECRET STASH CAN**

Single Can - \$6  
4 - Pack - \$20

**6OZ POUR**

\$3.5

**GROWLER TO GO - \$5**

Signature Cider / Beer - \$10  
Specialty Cider - \$13.5

**PANINI - \$9**

\*includes tortilla chips and pickles

**The ADK Cheddar**

Adirondack cheddar with apple slices, prosciutto and a balsamic glaze on Bread Alone sourdough

**The R&G Melt**

R&G Cheesemarkers' mozzarella, tomato, pesto and prosciutto on Bread Alone sourdough

**PLATES - \$9**

\*add extra water crackers for \$3

**CHEESE PLATE**

INCLUDES

**Adirondack Cheddar Cheese** Barneveld, NY

Old fashioned cheddar cheese, aged 60 days

**R&G Cheesemakers Apple Cinnamon Chevre** Troy, NY

A fresh sweet and comforting cinnamon cheese with apple bits

**R&G Mozzarella** Troy, NY

Served on toasted bread with tomato

Includes apples from Samascott Orchards with local seasonal fruit

**CURED MEAT PLATE**

INCLUDES

**Salumeria Biellese Coppa**

Sliced La Querica Prosciutto Americano

**OTHER PLATES**

**Hummus Plate - \$8**

Homemade hummus with season vegetables

**Nine Pin Variety Plate - \$15**

A charcuterie & cheese plate with local seasonal fruit, vegetables & water crackers

**SNACKS**

**Snack Smorgasbord** ..... \$15

A combination of all our snacks including hummus & vegetables

**Tierra Farm Roasted Nuts** ..... \$2

Tamari Almonds & Maple Ginger Cashews

**Samascott Orchards Apple Slices** ..... \$2

**Spicy Pickles** ..... \$3

**Water Crackers** ..... \$3

**Samascott Sweet Cider** ..... \$2

**Bottled Water** ..... \$1