

CATSKILL
MOUNTAINS



WINDHAM
NEW YORK

EASTWIND

HOTELS

COCKTAILS

LUSHNA BEES \$14

Barhill, Mike's Hot Honey, Myer Lemon

PALOMA \$13

Espolon, Grapefruit, Lime, Agave, Soda

TACONIC NEGRONI \$13

Taconic Bourbon, Campari, Sweet Vermouth

BLACK MANHATTAN \$14

Hudson Rye, Fernet, Bitters

MULLED WINE \$12

Blood Orange, Baking Spices

BLOOD ORANGE MARGARITA \$15

Madre, Blood Orange, Fresh Lime, Tajin Rim

HOT TODDY \$12

Bourbon, Star Anise, Cloves, Lemon, Honey

BEER & CIDER 9

RETURN BREWING

Polished Pilsner Hudson, NY, 5.2%

WEISS FERMENTS

Fmly Meal, Rice Lager, Blonde Ale, Gilboa, NY, 4.5%

WEST KILL BREWERY

Microclimate, Session Indian Pale Lager, West Kill, NY, 4.6

DOWNEAST

Unfiltered Cider, Boston MA, 5.1%

ATHLETIC BREWING CO

Run Wild IPA Alcohol-Free, San Diego, CA, 0.0%

WOODSTOCK BREWERY

Baby Dragon Pale Ale, Phoenicia, NY, 5.1%

CATSKILL BREWERY

Nightsine Black Lager, Livingston Manor, NY, 5.5%



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ALL DAY

CHARCUTERIE BOARD – \$21

Mixed variety of meats, nuts, crackers, dried fruits.

CHEESE BOARD – \$18

Assorted cheese, honey, crackers, nuts, fruit.

VEGETABLE & HUMMUS BOARD – \$15

Seasonal vegetables, toasted naan bread, lemon

hummus, olive oil.

CHIPS & SALSA – \$12

MARINATED OLIVES – \$9

Rosemary, Garlic & Lemon.

