

# SALT & CHAR

AN ADELPHI HOTEL RESTAURANT

## Drink Menu

### COCKTAILS

#### SEASONAL COCKTAILS

**Strawberry Fields | 14**  
*one with life tequila, frais de bois,  
strawberry purée, lime, agave*

**Bulleit Smash | 14**  
*bulleit bourbon, mint simple syrup,  
crème de mure, lemon*

**Triple Crown | 14**  
*vodka, passion fruit, lime*

**Golden Eye | 18**  
*monkey 47, stoli, lillet blanc*

**Monte Carlo | 14**  
*mezcal, blood orange, dolin rouge, aperol*

**Just Peachy | 14**  
*beefeater, peche, dolin blanc, suze*

**Deauville | 14**  
*plantation pineapple, lime, orgeat, egg white*

**Levitating | 14**  
*pristine vodka, pama, lemon, prosecco*

**Clockwork Orange | 14**  
*gin, kumquats, aperol, domain canton, club soda*

#### CLASSIC COCKTAILS

**Negroni | 13**  
*bulldog, campari, sweet vermouth*

**Manhattan | 14**  
*bourbon, carpano antica, bitters*

**Old Fashioned | 14**  
*bourbon, demerara, orange  
& angostora bitters*

**French 75 | 12**  
*bar hill, champagne, lemon*

**Sazerac | 13**  
*sazerac rye, sugar, peychaud's bitters, absinthe*

**Boulevardier | 14**  
*bulleit rye, sweet vermouth, campari*

#### MOCKTAILS

**Win, Place, Show | 10**  
*blueberries, citrus, almond syrup,  
cranberry, club soda*

### WINE BY THE GLASS

#### SPARKLING WINE

**Pear Cider | 10**  
*"Poiré l'Authentique," Eric Bordelet,  
Normandie, France*

**Prosecco | 12**  
*Extra Dry, Cima de Conegliano, Veneto, Italy*

**Crémant d'Alsace Rosé | 14**  
*Brut, Maison Pierre Sparr, Alsace, France*

**Champagne | 21**  
*Adelphi Special Cuvée, "Etienne Oudart,"  
Champagne, France*

#### WHITE WINE

**Pinot Grigio | 12**  
*J. Hofstätter, 2017, Südtirol-Alto Adige, Italy*

**Chardonnay | 13**  
*Domaine Rapet, Bourgogne Blanc, 2017,  
Burgundy, France*

**Riesling | 14**  
*Dönhoff, 2015, Nahe, Germany*

**Sauvignon Blanc | 14**  
*Neumeister Klassik, 2017, Austria*

**Chardonnay | 20**  
*Thomas Fogarty, 2018, Santa Cruz Mountain,  
California, USA*

#### ROSÉ WINE

**Rosé | 13**  
*Domaine Petroni, 2018, Corsica, France*

#### RED WINE

**Corvina | 12**  
*Corvinella, Rondinella, Valpolicella Classico,  
Secondo Marco, 2016, Veneto, Italy*

**Syrah | 13**  
*Crozes Hermitage, Fayolle Fils & Fille,  
2013, Rhone, France*

**Pinot Noir | 14**  
*"Bourgogne" Vieilles Vignes, 2017, Jean Chartron,  
Burgundy, France*

**Cabernet Sauvignon | 14**  
*Laely Wines, 2018, Napa Valley, California, USA*

**Pinot Poulsard | 15**  
*Arbois Domaine Rolet, 2018, Jura, France*

**Cabernet Sauvignon | 20**  
*Les Allées de Cantemerle, 2015, Haut Medoc,  
Bordeaux, France*

### BEER

#### DRAFT

**Chatham Brewery, Czech'rd Past | 6**  
*4.5%, Pilsner, Chatham, New York*

**Guinness | 6**  
*6.0%, Irish Dry Stout, Ireland*

**Brooklyn Brewery, Brooklyn Lager | 7**  
*5.20%, Brooklyn, New York*

**Sierra Nevada, Celebration American IPA | 8**  
*6.8%, Chico, California*

**Mast Landing Brewing, Seasonal Stout | 9**  
*Westbrook, Maine*

**Sloop Brewing Co., Super Soft IPA | 9**  
*6%, East Fishkill, New Yoek*

**KCBC, Savage Crush Sour | 10**  
*5.2%, Brooklyn, New York*

**Bosteels Brewery, Kwak Belgian Pale Ale | 11**  
*8.4%, Buggenhout, Belgium*

#### BOTTLES & CANS

**Coors Light | 4**  
*4.2%, Light Lager, Colorado*

**Heineken | 5**  
*5.0%, Lager, Amsterdam, Holland*

**Artois Brewery, Stella Artois | 6**  
*5.2%, Belgian Pilsner, Leuven, Belgium*

**Brasseurs Sans Gluten | 6**  
*6.0%, Gluten-Free IPA, Quebec, Canada*

**Le Pere Jules, Cidre de Normandie | 6**  
*5%, Hard Cider, France*

**Non-Alcoholic Bitburger | 6**  
*Germany*

**Artisanal Brewery, Select Cans | 6**  
*Saratoga Springs, New York*

**Kiuchi Brewery, Hitachino Nest White Ale | 7**  
*5.5%, Belgian White Ale, Tokyo, Japan*

**Benediktiner Weissbier, Hefeweizen | 8.50**  
*5.4%, Hefeweizen, Germany*

**Huyghe Brewery, Delirium Tremens | 10**  
*8.5%, Belgian Strong Golden Ale, Melle, Belgium*

**Lawson's Finest Liquids, Sip of Sunshine | 12**  
*8%, Imperial/DIPA, Vermont*

**Frost Beer Works, Double IPA | MP**  
*8%, Hinesburg, Vermont*