

DRINK MENU

WINE LIST

WHITE

Chardonnay	6	22
Dry Riesling	8	27
Stone Bridge White	5	19
Riesling	7	25
Skin Fermented	11.5	38
Gewürztraminer/Vignoles		

ROSÉ

Rosé of Pinot Noir	7.5	26
Rosé of Blaufränkisch	7.5	26

RED

Stone Bridge Red	6	20
Cabernet Franc	8	28
Syrah	11	36
Big Blend	9	30
Cabernet-Merlot	9.5	32
Blaufränkisch	9	30

BUBBLES

Bubble Riesling	6	22
Pétillant Naturel	-	30

SWEET

Vignoles	5.5	20
Sweet Chancellor	4.5	17

WINE COCKTAIL

BELLINI

10

Bubble Riesling with Orange Peach Mango or Guava/Passion Fruit juice

GINGER LIME FIZZ

12

Riesling Bubble infused with fresh lime and house ginger syrup

ROSÉ SPRITZER

12

Rosé of Blaufränkisch with fresh lime, Atwater-grown basil, and Saratoga Sparkling Water

MELLOW BEVERAGES

Harney & Sons Organic Lemonade	3
CBD Infused Iced Coffee	5
CBD Infused Iced Tea	5
Saratoga Sparkling Water	3
Bottled Water	1

Like our Logo Glasses?

They are available for purchase.

Ask your host for details!

Atwater

FOOD MENU

PLATES

Senecan Plate

20

Finger Lakes Gold Cheese, Honey Fig
Fromage Blanc, Fig Preserves, Marcona
Almonds, Petite Toasts, Honey

Serves 2-3

Gluten Free Option Available

Savory Plate

25

Aged Gouda, Cacciatorini Dolce Salami,
Castelvetrano Olives, Christina's Tumeric
Sesame Cashews with Seaweed, Sea Salt
Crackers

Serves 2-3

SMALL BITES

Top Seedz Sea Salt Crackers (v, gf) 8

Serves 6

Marcona Almonds (v, gf) 6

Serves 4

Christina's Turmeric Sesame
Cashews with Seaweed (v, gf) 6

Serves 2

Castelvetrano Olives (v, gf) 5

Serves 2

Stuffed Grape Leaves (v, gf) 5

Serves 2

Preliminaries Chocolate 9.5

*Four Pieces of Gourmet Chocolate Made
in NY: Black Tea, Passion Fruit, Orange
Spice, and Raspberry*

Serves 1-2

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