

HAPPY HOUR SPECIALS

25% OFF

*lite lounge bites**

- Farmer's Salad / 5.25
- Caesar Salad / 9
- Soup of the Day / 5.25
- Baked French Onion Soup / 6.75
- Chicken Liver Pâté / 9
- Homestead Clam Dip / 10.50
- Steak Sandwich / 15
- Homestead Burger / 15
- Bar Sliders (3) / 12
- Truffle Cheese Fries / 12
- Shrimp Cocktail / 10.50
- Tuna Tartare / 19.50
- Smoked Trout / 15

\$4 OFF

NEW *spirits* YORK

- Barking Irons Gin / 5
- Lockhouse NY Style Gin / 6
- NY Pollinator Gin / 4
- NY Pollinator Vodka / 4
- Tommyrotter Vodka / 5
- Sam Smith Boatyard Rum / 5
- Rocky's Milk Punch / 4
- Taconic Bourbon Cream / 5
- Catskill NY Honey Rye / 5
- Cloudsplitter Whiskey / 9
- Sugar Moon Maple Whiskey / 6
- Whistle Pig 10yr Rye / 13
- Black Dirt Bourbon / 6
- Catskill NY Maple Bourbon / 5
- Hudson NY Bourbon / 6
- Iron Smoke Bourbon / 8
- Iron Smoke Casket Strength Bourbon / 14
- Night Spirit Bourbon / 6
- Widow Jane Bourbon / 14

HALF-PRICE

NEW *drafts* YORK

- Adirondack Bear Naked Ale / 3 / 3.75
- Awestruck Sugar & Spice Cider / 3 / 3.75
- Ommegang Witte Belgian White / 3 / 3.75
- Roscoe Oktoberfest / 3 / 3.75
- Saranac Pumpkin Ale / 3 / 3.75
- Upward Brewing Opiate Sun XXIPA / 3.50 / 4.50

*Please make a reservation for the main dining room to enjoy The Homestead's full dinner menu.

Please inform your server if you or a person in your party has a food allergy or dietary restriction. Consuming raw or undercooked meats, poultry, fish, or eggs may increase your risk of foodborne illness.