

BAR MENU

AVAILABLE SPIRITS

<i>Black Creek Bourbon</i>	15 15.53
<i>Black Creek Empire Rye</i>	15 15.53
<i>Altair Vodka</i>	14 14.49
AVIATION GIN.....	14 14.49
ESPOLON BLANCO.....	14 14.49
PLANTERAY RUM.....	14 14.49
BOZAL MEZCAL.....	16 16.56
ON A BIG ROCK.....	+1

TASTING FLIGHT

<i>Black Creek Bourbon, Black Creek Rye,</i> <i>Altair Vodka</i>	17 17.60
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THE CLASSICS

OLD FASHIONED

<i>Black Creek Bourbon or Rye</i>	16 16.56
<i>Bourbon Aged Maple Syrup</i>	17 17.60

MEZCAL OLD FASHIONED

<i>Demerara Sugar, Angostura Bitters, Orange</i> <i>Bitters</i>	17 17.60
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MANHATTAN

<i>Black Creek Bourbon or Empire Rye</i>	16 16.56
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BOULEVARDIER

<i>Black Creek Bourbon or Empire Rye, NY Aperitivo,</i> <i>NY Sweet Vermouth</i>	16 16.56
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CLASSIC VODKA MARTINI

<i>Your Way</i>	16 16.56
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HUDSON HOUSE BLOODY MARY

<i>Altair Vodka, Old Bay Rim</i>	15 15.53
<i>Pitcher, Serves 3-4</i>	35 36.23

MOSCOW MULE

<i>Altair Vodka, Uncle Waithley's Ginger Beer, Lime</i> <i>Juice</i>	14 14.49
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SEASONAL

(Your Choice of Spirit)

CHAI-TINI

<i>Chai Tea, Cinnamon Syrup, Cream</i>	15 15.53
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HEADLESS HORSEMAN

<i>Reduced Cider, Apple Cider, Lemon</i> <i>Juice</i>	16 16.56
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PEAR SOUR

<i>Pear Juice, Honey Syrup, Angostura Bitters</i>	16 16.56
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CARAMEL APPLE MARTINI

<i>Caramel, Reduced Cider, Lemon Juice</i>	17 17.60
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POMEGRANATE SPRITZ

<i>Pomegranate Juice, Lime Juice, Cinnamon Hibiscus Syrup,</i> <i>Sparkling Wine, Seltzer</i>	16 16.56
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CRANBERRY MARGARITA

<i>Cranberry Syrup, Lime Juice, Triple Sec</i>	16 16.56
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COCKTAILS

(Your Choice of Spirit)

THE DURKEE

<i>Uncle Waithley's Ginger Beer, Lime Juice</i>	14 14.49
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ARCHIBALD RUSSELL

<i>Blood Orange, Lemon Bitters</i>	14 14.49
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THE WEST PARK

<i>Lemon Soda, Lemon Bitters, Orange Bitters</i>	14 14.49
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GOLD RUSH

<i>Lemon, Honey Syrup</i>	16 16.56
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WHISKEY RICKEY

<i>Lime Juice, Bourbon Aged Maple Syrup</i>	16 16.56
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WINE & BEER

MIMOSA.....	11 11.39
MIMOSA FLIGHT.....	25 25.88
HOUSE ROSE, WHITE & RED.....	9 9.32
HOUSE RESERVE CHARDONNAY.....	9 9.32
HOUSE RESERVE CABERNET FRANC.....	12 12.42
HOUSE SPARKLING WINE.....	10 10.35
APERITIVO SPRITZ.....	14 14.49
HOUSE BEER KOLSCH.....	8 8.28
HOUSE LIGHT LAGER.....	7 7.25

SOFT DRINKS

ROOT BEER, ORANGE CREAM SODA, GINGER ALE, COKE, DIET COKE, SELTZER, BLOOD ORANGE OR LEMON SODA, ICED TEA, LEMONADE.....	4 4.14
BOTTLED WATER.....	3 3.11
SPARKLING WATER.....	10 10.3
UNCLE WAITHLEY'S NY CRAFT GINGER BEER.....	6 6.21
COFFEE / HARNEY & SONS TEA.....	5 5.18

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KITCHEN

Dual Pricing: Cash|Credit Card

CHARCUTERIE BOARD FOR 2

artisan cheeses, cured meats.....35|36.23

MEZZE PLATTER

caramelized onion dip, hummus, muhamarra, focaccia crisps, warm pita, crudite.....18|18.63

BLACK MISSION FIGS

brie, serrano ham, balsamic glaze, candied walnuts, watercress14|14.49
gluten free

SEASONAL SOUP OF THE DAY

ask your server.....16|16.56

BLACK CREEK WINGS.....16|16.56

Choice of
Bourbon Buffalo with smoked ranch
Korean Chili Crisp with miso blue cheese
Spicy Vodka and Parm wings

SPICY TUNA CRISPY RICE

pickled jalapenos, eel sauce, scallions, sesame...19|19.67
gluten free, dairy free, & has soy

PORK BELLY AND WATERMELON

sweet soy glaze, ginger lime vinaigrette, Thai herb salad, scallions, sesame.....18|18.63

KALE CEASAR SALAD

miso and tahini Caesar dressing, lemon garlic breadcrumbs, shaved Parmesan vinaigrette.....16|16.56
gluten free & vegan available

STRAWBERRY AND RADISH SALAD

spring greens, feta, mint, pecans, pickled shallots, honey dijon vinigarette.....16|16.56
gluten free & vegan available

FRIED CHICKEN SANDWICH

korean bbq sauce, miso blue cheese dressing, shredded lettuce, house pickles, brioche bun.....23|23.81

HUDSON HOUSE BURGER

8oz dry aged blend, bacon jam, garlic aioli, arugula, tomato confit, sharp cheddar, brioche.....25|25.88

BAKED RIGATONI

altair vodka sauce, calabrian chili, ricotta, mozzarella, *gluten free*.....28|28.98

CRISPY CHICKEN PANZANELLA

arugula, cherry tomato, pickled red onion, gorgonzola, focaccia croutons, smokey buttermilk ranch.....22|22.77

FAROE ISLAND SALMON

blistered cherry tomatoes, roasted asparagus, wild garlic sauce, pea shoots.....31|32.09
gluten free & dairy free available

CARNE ASADA STRIP STEAK

celery root puree, grilled red onion chimichurri.....38|39.33
gluten free

Notify your server of any food allergies prior to ordering. Please note a 20% gratuity may be charged for parties of 6 or more.

The History

In the 1850's, Archibald Russell, a known philanthropist and founder of Ulster County Savings in Kingston, built a home for his family on an estate known as Glen Albyn. Archibald died in 1871 and his widow, Helen, sold the Glen Albyn estate to the Durkee family in 1885. The Durkee's were proprietors of the country's leading spice business and eventually condiment producers still in business to this day. They purchased the property as a wedding gift for their daughter and owned it until it was purchased in the early 1900's by the Christian Brotherhood and for the next 100+ years, the historic estate served as a working monastery.

We are proud to be the 4th owner in over 170 years, and equally proud to introduce, The Hudson House & Distillery. We have committed to restore and maintain the property's natural beauty in keeping with the original Italian Villa Revival style of architecture. We encourage you to explore the old buildings and truly experience this unique and special property in the Hudson Valley.

Schedule a tour to learn more about how this incredible one of a kind distillery came to life and overcame enormous challenges over 6 years.

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