

Menu

• SHAREABLES •

Hudson Valley Cheese Board (VEG) - 23

Nancy's Camembert, Five Spoke Cave Aged Cheddar, Nettle Meadow Farm Kunik Fig Jam, Crostini, Grapes

BW's Butcher Board - 23

Selection of Cured Meats, House-Made Pickles
Grilled Bread, Seasonal Jam

Sweet Chili Wings (GF) - 18

Crispy Traditional Wings
Maple and Sweet Chili Sauce
Peanut Butter Dipping Sauce

Crispy Brussels (VEG) - 12

Brussels Sprouts Tossed in Local Maple Glaze
and Dried Cranberries

Bocce Balls - 12

Homemade Ricotta Stuffed Meatballs
Stracciatella, Sunday Sauce
Garlic Toast, Pecorino

Parmesan Truffle Fries (GF, VEG) - 6

Truffle Aioli and Parsley

Ahi Poke Nachos - 18

Crispy Wontons, Ahi Poke, Avocado, Green Onion
Sriracha Aioli, Sesame, Edamame

Beet & Arugula Salad (GF) - 14

Local Crumbled Goat Cheese, Crushed Pistachios
Champagne Vinaigrette

• FLATBREADS •

Roasted Tomato, Burrata & Basil (VEG) - 14

Fig, Prosciutto & Arugula - 16

• SANDWICHES •

Cubano Press - 16

Roast Pork, Ham, Swiss, Pickles, Garlic Spread

Maryland Crab Cake - 25

Chesapeake Aioli, Arugula, Brioche,
Boardwalk Fries

Falafel & Hummus Wrap (V) - 14

Crispy Falafel, Cucumber, Tomato,
Pickled Onion, Tahini

• DESSERTS •

Molten Chocolate Lava Cake - 12

Spumoni Bomb - 12

Neapolitan Ice Cream
(Chocolate, Vanilla & Strawberry)
Encased in a Crisp Chocolate Shell

Limoncello Flute - 12

Bright Limoncello Sorbet
Layered with Frozen Cream

*Kindly note that a minimum food and beverage spend of \$25 per guest
is required while enjoying our live jazz performances.*



Bethel Woods
CENTER FOR THE ARTS



Drinks

Beer/Seltzer - 12/14

Bethel Woods Anniversary Ale,
Roscoe OTG, Fiddlehead IPA,
Sloop Juice Bomb, Allagash White,
Outlaw Light, High Noon (Pineapple,
Tequila & Lime, Watermelon)

Cocktails - 14/16

Make It a Double +6

Tito's, Hornitos Tequila, Bacardi Superior
Bacardi Ocho, Captain Morgan, Maker's Mark
Jameson, Jim Beam, Crown Royal, Jack
Daniel's Dewar's White Label, Johnnie Walker
Black Beefeater, Aviation Gin, Hennessy V.S.
Pollinator Vodka, Gin, Rye, Bourbon

Wine by the Glass - 12

Chardonnay, Pinot Grigio, Sauvignon Blanc
Pinot Noir, Cabernet, Rosé

Wine by the Bottle - 38

Dreaming Tree Chardonnay & Rosé
Old Soul Sauvignon Blanc
Maggio Pinot Noir & Cabernet

Premium Bottles - 58

Chandon Brut, Withers Syrah,
Chardonnay, Rosé

Non-Alcoholic - 5

Bottled Water, Soda

• THE CLASSICS - 16 •

The Martini

Pollinator Spirits Gin or Vodka, Dry Vermouth
Finished with a Twist or Olive

The Gimlet

Pollinator Gin, Fresh Lime, Syrup

• THE HOUSE SIGNATURES - 16 •

Honey Rose Negroni

Pollinator Gin, Honey Aperitif, Rose Bloom

Mindful Mule

Pollinator Vodka, Ginger Beer, Fresh Lime

Maple Walnut Old Fashioned

Pollinator Bourbon, Maple, Toasted Walnut Notes

Strawberry Vodka Lemonade

Tito's, Fresh Squeezed Lemonade,
Strawberry Syrup

• OFF THE RECORD •

*If you know what you want, just say the word.
Our bartenders are ready to improvise.*

WELCOME POLLINATOR SPIRITS!
**This craft distillery in Long Eddy, New
York, produces small-batch spirits
using New York-grown non-GMO grains
and wildflower honey that supports
pollinator ecosystems.**

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20
YEARS

Bethel Woods
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Renata World
CATSKILLS



PragerMetis
Advisors & Accountants for Entrepreneurs

