

Please ask your server or see Facebook for Daily Specials.

(v) = Vegetarian, (vgn) = Vegan, * = Can be made Gluten-Free. Please ask your server.

~DAILY SPECIALS~

Soup: \$6.29 **Pizza:** \$15.99
Seafood: Market Price **Dessert:** \$8.99

~STARTERS~

- Calamari:** Flash fried, drizzled with Thai chili sauce & served with Thai slaw \$14.99
- Wood Fired Jumbo Pretzels (v):** Roasted & salted soft pretzel rods served with cheddar cheese sauce & spiced mustard \$12.99
- Blackened Beef Tips*:** Cajun-dusted carved steak, seared in a cast iron skillet, served with teriyaki glaze & Thai slaw \$14.99
- ADK Wings*:** Bone-in or boneless wings (BBQ, Buffalo, Garlic Parmesan, Teriyaki, or Dry Rub) Market Price
- Eggplant Adirondack Stack (v):** Crispy planks, fresh mozzarella, parmesan, marinara & balsamic drizzle \$13.99
- Meatballs & Mozz:** Mom's homemade meatballs & breaded mozzarella moons with marinara dipping sauce \$14.29

~GREENS~

Add Chicken or Veggie Burger (v) \$5.99
Add Steak, Shrimp, or Scallops \$6.99

- Cabin Salad (vgn)*:** Spring mix, romaine, onion, cucumber, tomato & sweet drop peppers \$6.99
- Very Berry (v)*:** Hearts of romaine, fresh berries, almonds, dried cranberries, bleu cheese crumbles & balsamic vinaigrette \$14.99
- Caesar Wedge*:** Hearts of romaine, black olives, cherry tomatoes & parmesan, with Caesar dressing \$13.99
- Fig & Goat Cheese (v)*:** Spring mix, goat cheese, figs, almonds, sweet drop peppers, house dressing & balsamic drizzle \$13.99

~NEAPOLITAN WOOD FIRED PIZZA~

Cauliflower Gluten-Free Dough* Add \$2.99
Vegan "Mozzarella" Style Shreds available (vgn) Add \$1.99

- Margherita (v):** House red sauce, fresh mozzarella, fresh basil & garlic \$15.99
- Fun Guy Pie (v):** House red sauce, shredded mozzarella, parmesan, fresh mushrooms & truffle oil drizzle \$15.99
- Meat Your Match:** House red sauce, shredded mozzarella, pepperoni, pancetta, prosciutto & hot Italian sausage \$16.99
- Farm Stand (v):** House red sauce, goat cheese, arugula, parmesan & balsamic drizzle \$16.99
- My Pizza Pie:** Red or white, pick your cheese & 3 toppings \$16.99

~SAPLINGS~

Under 12 - Choice of Apple Sauce or Fries

- Chicken Sticks** \$8.39
- Guppies (Haddock)** \$8.39
- Pasta & Marinara (vgn)** \$8.39
- Dack Mac & Cheese (v)** \$8.39

~SANDWICHES~

Served with french fries. Add \$1.29 for sweet potato fries.

- Pretzel Burger:** Angus Beef or Veggie Burger (v) on a rustic pretzel roll with lettuce, tomato & onion \$13.99
(Add Cheese \$1.50, Add Bacon \$2.00)
- Blackened Chicken Sandwich:** Cajun seasoned & cast iron seared, with cheddar, lettuce, tomato & onion on a hoagie roll \$13.99
- Sliced Steak Sandwich:** Hand-carved steak sautéed with mushrooms, peppers & onions, with sliced cheddar cheese on a hoagie roll \$15.29
- Classic Rustic Reuben:** Corned beef, in house made kraut, swiss cheese & Thousand Island dressing on thick marble rye \$16.39
- Paradox Pulled Pork:** Shredded & marinated rib meat, pineapple, Thai slaw & Cajun onions on a rustic pretzel roll \$14.49
- Meatball Parm:** Mom's homemade meatballs, marinara, mozzarella & parmesan on a hoagie roll \$15.29

~ENTRÉES~

- Fish & Chips:** Beer battered haddock with tartar sauce \$15.39
- Schroon Fisherman's Platter:** Beer battered haddock, crisp ale infused clams & lightly breaded calamari served with Thai slaw, cocktail & tartar sauces \$19.99
- Chicken Parmesan:** Hand-breaded cutlet over fettuccine with marinara, mozzarella & parmesan \$24.99
- Scallops*:** Seasoned, pan-seared scallops with balsamic drizzle, served with chef's veggies & potatoes \$29.99
- Cajun Pasta*:** Fresh fettuccine, Cajun chicken, spicy sausage, jumbo shrimp, roasted red peppers & mushrooms sautéed in a buttery sriracha broth \$24.99
- Lobster Ravioli in a creamy Alfredo sauce with balsamic glaze drizzle** \$24.99
- Pan Sizzled Porterhouse Style Bone-In Pork Chop* topped with apple demi-glace & frizzled onions, served with chef's veggies & potatoes** \$26.99
- Add sautéed mushrooms or sautéed onions to steaks below \$2.99
- 10 oz. USDA Choice Grilled Sirloin* served with chef's veggies & potatoes** \$26.99
- 12 oz. Grilled Filet Mignon Medallion Trio* served with chef's veggies & potatoes** \$35.99

~BEVERAGES~

- Soft Drinks (Pepsi products), Lemonade, Juice** \$3.59
- Unsweetened Iced or Hot Tea** \$3.59
- Milk or Chocolate Milk** \$3.59
- Saratoga Sparkling Water** \$3.99
- JUST Water (local & eco-friendly)** \$3.89
- ADK Coffee Roasters (Certified Fair Trade & Organic)** \$3.89
- Red Bull Energy Drink (regular or sugar-free)** \$4.69

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

MAY 2022

Proprietors: Gary Tromblee & Steve Holmes www.AdirondackSticksAndStones.com 518-532-WOOD (9663)

WINE

<u>WHITES</u>	Glass (5 oz)	Bottle
101 Cantina Di Lana Pinot Grigio (Veneto, Italy) - Apricot, peach, melon, ripe & clean	\$8.25	\$24
105 Conti Formentini Pinot Grigio (Friuli, Italy) - Fresh, full, smooth, refined	---	\$39
115 Zeppelin Riesling (Mosel, Germany) - Organic, apple, citrus, zesty	\$10.25	\$34
121 Kato Sauvignon Blanc (Marlborough, New Zealand) - Tropical guava & stone fruit	\$10.25	\$29
131 Donini Chardonnay (Veneto, Italy) - Dry, fruity & crisp with hints of golden apples	\$8.25	\$24
141 Hanging Vine Chardonnay (Lodi, California) - Tropical fruit, minerality, woody	\$12	\$38
151 Laurent-Miquel Rose (South of France) - Cinsault-Syrah, roses & red fruit flavors	---	\$25

REDS

201 Parceleros Pinot Noir (Casablanca, Chile) - Berries, cherries, hazelnut, vanilla	\$8.25	\$24
205 Hanging Vine Pinot Noir (Lodi, California) - Bright, Bing cherries, Asian spice	---	\$37
211 Cantina Di Lana Montepulciano (Italy) - Plum, blackberry, coffee, cocoa, flowers	\$8.25	\$24
215 Carta Vieja Merlot (Chile) - Elegant, fresh raspberry, strawberry, vanilla & caramel	\$8.25	\$24
225 Castello Monaci "Liente" Salice Salentino (Puglia, Italy) - Plum, spice, vanilla, cedar	---	\$29
231 Grayson Cellars Zinfandel (Lodi, California) - Rich raspberries, strawberries, vanilla	---	\$29
241 Michel Torino Malbec "Don David" (Cafayate Valley, Argentina) - Fruits, almonds	\$12	\$38
245 Parceleros Cabernet Sauvignon (Maipo Valley, Chile) - Berries, vanilla, smoke	\$8.25	\$24
255 Josh Cellars Cabernet Sauvignon (California) - Cherry, plum, vanilla, cocoa	---	\$39

BUBBLY/SWEET

301 Lamberti Prosecco DOC (Veneto, Italy)	187 ML Glass:	\$12.50
311 Pol Roger Brut 'White Foil' NV (Champagne, France)	375 ML BT:	\$59
321 Zebo Moscato (Sicily, Italy)	\$9.25	\$28

BEER

DOMESTICS:

Adirondack Hard Cider, Blue Moon, Budweiser, Bud Light, Coors Light, Founders All Day IPA, High Noon Hard Seltzer, Michelob Ultra, Miller Lite, Omission (Gluten Free), Paradox Get Off My Lawn, Paradox ParaHellas, Samuel Adams, Twisted Tea, White Claw

IMPORTS: Bass Ale, Corona, Corona Light, Guinness, Heineken, Heineken Light, Heineken 0.0 (NA), Labatt Blue, Labatt Blue Light, Stella Artois

DRAFT: Please ask your server for our current selection of local craft draft beer.

SPECIALTY DRINKS

BOAT HOUSE: Smirnoff Vodka, Bacardi Rum & Amaretto. Shaken w/ milk & topped w/ Pepsi.

THE STRAND: Smirnoff Citrus, St. Germaine & Sweet 'n Sour. Shaken & topped w/ Raspberry Chambord & Sierra Mist.

PARADOX: Jack Daniels, Triple Sec & Sweet 'N Sour. Shaken & topped w/ Paradox IPA.

THURMAN POND: Smirnoff Vodka & Sweet 'N Sour. Shaken, chilled, topped w/ Blue Curacao. Served up!

CHARLIE HILL: Tito's Vodka, Baileys, Godiva Liqueur & milk. Shaken & served in a chocolate syrup martini glass.

MT. SEVERANCE: Smirnoff Vodka, Bacardi Rum, Amaretto, Triple Sec & Sweet 'N Sour. Shaken & topped w/ Cranberry Juice.

PHARAOH MOUNTAIN: Malibu Coconut Rum, Amaretto, Apple Pucker Liqueur & Sweet 'N Sour. Shaken & topped off w/ Ginger Ale.

THE NARROWS: Milagro Tequila, Blue Curacao, Sweet 'N Sour & lime. Shaken & topped w/ Sierra Mist.

NIPPLE TOP: Baileys, Butterscotch Schnapps & Amaretto. Shaken w/ milk. Served up!

HOT CHOCO COCOA: Hot Chocolate, Malibu Rum & Godiva Chocolate Liqueur topped with whipped cream

THE HOT BIFTY: Coffee, Baileys Irish Cream, Kahlúa & Grand Marnier topped with whipped cream

HOT BUTTERED RUM: Myers's Dark Rum, butter, brown sugar & autumn spices

DESSERT

CHOCOLATE PEANUT BUTTER PIE: Layers of peanut butter & chocolate crumbles, topped with Reese's Peanut Butter Cups & chocolate drizzle \$8.99

MOLTEN LAVA*: Chocolate cake that explodes with ganache, topped with raspberry drizzle \$8.99

AMANDA'S WARM PECAN WHISKEY APPLE CRISP À LA MODE \$9.99