

COCKTAILS

thoughtfully crafted & created by our expert team

SEASONAL

Back in the Tall Grass 15

pisco, umeshu, sauvignon blanc, matcha, lime, soda

Warmer Winds 16

mezcal, blanco tequila, orange liqueur, tumeric, grapefruit, Aleppo chili, salt

Nothing But Flowers 3.0 15

japanese gin, dry rosé, Lillet, St-Germain, hibiscus, orange flower

Spring Reset 15

ginger infused vodka, junmai sake, amontillado, fresh citrus & herbs, tonic

SPUN-UP CLASSICS

William Howard Taft (Roosevelt) 15

dark rum, coffee liqueur, fresh orange, maple, vanilla cream

Upstate Old Fashioned 16

McKenzie Rye, Fee Bros bitters, tart cherry syrup

FLX 75 (French 75) 15

sparkling wine, Seneca Drums Gin, Fee Bros. bitters, lemon

BEER BOTTLES & CANS*

Moosin' Around (Fargo), Session IPA,* 12oz 8

Brewery Ardennes, Geneva, NY

Mass Riot, NEIPA,* 16oz 13

Prison City Brewing Co., Aurora, NY

Bräuweisse, Hefeweizen, 500ml 16

Ayinger, Germany

Grist Iron Brown Ale,* 12oz 9

Burdett, NY

SPIRIT FREE

**Contains trace amounts of alcohol*

COCKTAILS

Abraham's Secret 10

Fever Tree Tonic, Fee Bros. grapefruit bitter, lime, cucumber*

Dragon's Breath 10 *dragon fruit, lime, Ithaca Ginger Beer*

Brew of Requirement 10 *pomegranate, hibiscus syrup, iced tea, fresh mint*

DRINKS

Betty Buzz Soda 8 *Meyer lemon*

Pilot Kombucha 7 *assorted flavors*

Natalie's Fresh Juice 9 *assorted flavors*

VODKA

Belvedere Poland 13

Chopin Poland 13

Finger Lakes Distilling, Vintner's Vodka Burdett 10

Grey Goose France 13

Grey Goose, Citron France 13

Harridan Burdett 16

Ketel One Netherlands 13

Myer Farm, Ginger Vodka Ovid 10

Tito's Texas 10

Wodka Vodka Poland 9

GIN & GENEVER

Beefeater London Dry 10

Bombay Sapphire London Dry 11

de Bergen, Genever, New-Style Holland 11

Finger Lakes Distilling, Seneca Drums Burdett 9

Hendricks Scotland 12

Myer Farm Cayuga Gold, Barrel-Aged Ovid 12

Tanqueray London Dry 10

The Matsui, Reserve, Kurayoshi Distillery Japan 13

Tommyrotter, American Gin Buffalo 10

TEQUILA & MEZCAL

Arette, Blanco Jalisco 10

Casamigos, Reposado Jalisco 18

La Gritona, Reposado Jalisco 14

Lagrimas del Dolores, Mezcal, Joven, "Cenizo" Durango 12

Patron, Silver Jalisco 14

Patron, Añejo Jalisco 16

RUM

Bacardi, Silver Puerto Rico 9

El Dorado, 8 yr Cask Aged, Dark Rum Guyana 10

Gosling's, Black Seal, Black Rum Bermuda 8

Hamilton, Dark Rum, Demerara River Guyana 10

Mount Gay, "Eclipse" Barbados 9

Myer's, Original Dark Rum Jamaica 9

Owney's, Original White Rum New York City 10

Rhum J.M, Terroir Volcanique, Vieux Agricole Martinique 12

NORTH AMERICAN WHISKEY

BOURBON (TWO OUNCES)

Blanton's, Single Barrel Frankfort, Kentucky 20

Buffalo Trace Frankfort, Kentucky 14

Finger Lakes Distilling, McKenzie Burdett, NY 14

Heaven Hills, Bottled In Bond, 7 yr Bardstown, Kentucky 15

Henry McKenna, 10 yr Bardstown, Kentucky 19

I.W. Harper, 15 yr Louisville, Kentucky 26

Kentucky Owl, Maighstir Edition, Bardstown, Kentucky 34

Knob Creek, 9 yr Clermont, Kentucky 16

Leopold Bros., Bottled-in-Bond Colorado 15

Maker's Mark Loretto, Kentucky 14

Michter's US 1, Sour Mash Kentucky 16

Rowan's Creek Bardstown, Kentucky 14

Woodford Reserve Versailles, Kentucky 14

RYE (TWO OUNCES)

Finger Lakes Distilling, McKenzie Burdett, NY 14

High West, Double Rye Park City, Utah 14

Myer Farm Distilling, "John Myer" Ovid, NY 16

Old Carter, Small Batch #12, Bardstown, Kentucky 42

Old Overholt, Single Barrel 10 yr, Bardstown, Kentucky 26

Ruddell's Mill, Double Cask, Kentucky 20

Sazerac, Buffalo Trace Distillery Kentucky 12

WORLD WHISKEY

SCOTCH WHISKY - SINGLE MALT (TWO OUNCES)

Aberfeldy "Bordeaux Cask" 18 year 24

Caol Ila, Islay 12 yr 22

Duncan Taylor, "Highland Park," Orkney Island 10 yr 22

Glenfarclas, Speyside 25 yr 45

Glenfiddich, "Bourbon Barrel," Speyside 14 yr 22

Glenlivet, Speyside 12 yr 15

Lagavulin, Islay 16 yr 25

Laphroaig, Islay 27 yr (1 oz) 50

Talisker, Isle of Skye 18 yr 35

The Macallan, Speyside, Sherry Cask 12 yr 20

The Macallan, Speyside 15 yr 38

IRISH WHISKEY (TWO OUNCES)

Dead Rabbit 5 yr 11

Jameson 11

Powers, John's Lane 12 yr 18

Redbreast 15 yr 30

WINES BY THE GLASS

please ask us for our full award-winning wine list

SPARKLING

Cava, Paul Cheneau, Brut 11 | 42
Spain, NV

Sparkling Rosé, Dr. Frank, "Célèbre" 15 | 55
Keuka Lake, Finger Lakes, 2021

Champagne, JY Perard, "Extravagance" 25 | 90
Champagne, NV

WHITE & ROSÉ

Sauvignon Blanc, Sandy Cove 12 | 46
New Zealand, 2022

Pinot Grigio, Cora 11 | 42
Italy, 2022

Hondarrabi Zuri, Antxiola 12 | 46
Getariako Txakolina, Spain, 2022

Dry Riesling, Ravines 12 | 46
Finger Lakes, 2020

Chardonnay, Folk Tree 11 | 42
Lodi, California, 2022

Chardonnay, Joseph Colin, Bourgogne Blanc 19 | 74
Burgundy, 2021

Dry Rosé, Gavoty, "Grand Classique" 13 | 48
Côtes de Provence, France, 2023

RED

Pinot Noir, Dusoil 12 | 46
Lodi, California, 2020

Pinot Noir, Lucien Muzard, Bourgogne 17 | 74
Burgundy, France, 2021

Nebbiolo, Az. Ag. Luisin 17 | 65
Langhe, Piedmone, Italy, 2019

Garnacha, Bernabeleva "Navaherreros" 13 | 48
Vinos de Madrid, Spain, 2022

Cabernet Franc, Ravines 16 | 60
Finger Lakes, 2021

Cabernet Sauvignon, Matthew Fritz 12 | 46
North Coast, 2021

Cabernet Sauvignon, Bold Wine Co. 18 | 70
Paso Robles, California, 2021

BAR MENU

SNACKS

3:00 — 6:00 P.M.

Charcuterie Board 22 🍷

two meats, Muranda cheese, Inns of Aurora jams, accompaniments

Calabrese Salad 11 🍷

soppressata, local goat feta, olives, roasted peppers, marcona almonds

Golden Beet Carpaccio 11 🍷

arugala, smoked olive oil, spiced walnuts

Fresh Baked Boule 9 🍷

French loaf, smoked butter

APPETIZERS

5:00 — 9:00 P.M.

Baked Ricotta 18 🍷

garlic, heirloom tomato, tapenade, smoked olive oil, crostini

1833 Spring Salad 16 🌱🍷🍷

snap pea, baby romaine, almond, charred scallion viniagrette

Smoked Steelhead 20 🌱

wakame, yuzu tamari viniagrette, Thai chili, scallion

Blistered Shishito Peppers 18 🌱

togarashi, gremolata, crispy garlic

MAIN COURSE

5:00 — 9:00 P.M.

Coconut Curry Risotto 32 🌱🍷

pepper relish, basil, cilantro, carrot, edamame, citrus oil

Sea Scallops 46 🍷🍷

celeriac, spring pea, lardons, cipollini onions, white beans, nappa cabbage

Pasta Bolognese 34

fresh pasta, burrata, sirloin, pork, tomato

Angus Reserve Sirloin 42

fondant potatoes, mushrooms, red wine reduction, crispy shallot, cauliflower

🌱 Vegetarian 🍷 Sourced from Local Farms 🍷 Gluten-Free

1833

KITCHEN & BAR

LIBATIONS

Taking a fun and playful approach to cocktail and beverage creation allows our selections to be innovative, fresh, and accessible, with an emphasis on local and sustainable product sourcing.

Red text indicates local selections.