

SMALL PLATES

Perfect as an appetizer or a meal!

BAKED BRIE - 14⁹⁵ 🍷🍷

Served with a fig preserve, fresh fruit, sliced baguette and crackers.

SPINACH ARTICHOKE DIP - 14⁹⁵ 🍷🍷

Extra creamy, served with toasted baguette slices.

POUTINE - 14⁹⁵ 🍷🍷

Fries, cheese curds, and gravy.

PULLED PORK NACHOS - 13⁹⁵ 🍷🍷

Freshly fried tri-color tortilla chips, topped with house-smoked pork, melted queso, cheddar, corn and pickled jalapeños.

FRENCH ONION SOUP - 6⁹⁵ 🍷🍷

House-made, available gluten free without croutons.

SOUP OF THE DAY - CUP 4⁹⁵ BOWL 6⁹⁵

LARGER SIDE - GREEN SALAD 4⁹⁵ OR FRIES 4⁹⁵

TODAY'S SELECTIONS

BULLY HILL SALAD - 14⁹⁵ 🍷🍷

Fresh bed of greens with carrots, sliced apples and dried cranberries, finished with our Sweet Walter Rosé vinaigrette, topped with grilled chicken. Without chicken 11⁹⁵.

GREEK SALAD W/ FALAFEL - 14⁹⁵ 🍷🍷

Fresh bed of greens with cucumber, tomato, and goat cheese, finished with balsaic vinaigrette, topped with house-made falafel.

FALAFEL PITA SANDWICH - 14⁹⁵ 🍷🍷

House-made falafel with hummus, lettuce, tomato, cucumber, and tzatziki sauce; served in a pita.

SMOKED TURKEY BLTA - 14⁹⁵ 🍷

House-smoked, hand-carved turkey, apple cider bacon, lettuce, tomato, and avocado; served on a King's Hawaiian roll with mayo.

CHICKEN PORTABELLA - 13⁹⁵ 🍷

Grilled chicken breast, topped with sliced portabella mushrooms, provolone cheese, served on a grilled roll with mayo.

HOUSE PIZZA - 14⁹⁵ 🍷

Fresh dough, made daily with a light garlic olive oil red sauce, fresh mozzarella, sliced tomatoes, and fresh basil; cooked until crispy in our stone pizza oven.

ALPINE BURGER - 13⁹⁵ 🍷

Grilled 8oz. beef patty, (blend of chuck, sirloin and brisket) topped with crispy bacon and Swiss cheese; served on a grilled roll with lettuce and steakhouse mayo.

BEYOND[®] MUSHROOM BURGER - 14⁹⁵ 🍷

Pan-seared plant-based burger patty, (w/o gluten, soy, or GMOs) topped with sautéed mushrooms and Swiss cheese; served on a grilled roll with lettuce and steakhouse mayo.

FROM OUR SMOKER

All our BBQ is smoked right here daily with locally sourced applewood. Our meats are rubbed with a savory blend of spices and smoked for up to 16 hours for optimal flavor.

In order to serve you fresh smoked meats, we may run out of your favorite item.

PULLED PORK SANDWICH - 13⁹⁵ 🍷🍷

Smoked on-premise, hand-pulled and finished with our Bully Hill BBQ sauce; piled high on a grilled roll.

PULLED PORK QUESADILLA - 13⁹⁵ 🍷🍷

Smoked on-premise, hand-pulled pork with our Bully Hill BBQ sauce and cheddar jack cheese; served with sour cream and salsa. Does not come with side.

BRISKET SANDWICH - 14⁹⁵ 🍷🍷

House-smoked, hand-carved with our Bully Hill BBQ sauce and house pickles, served on grilled roll.

PASTRAMI MELT - 14⁹⁵ 🍷🍷

House-smoked, hand-carved with American cheese and caramelized onions; served on toasted Rye with steakhouse mayo.

BBQ SAMPLER - 21⁹⁵ 🍷

House-smoked pulled pork and sliced brisket; served with slaw and choice of fries, greens, or salt potatoes.

ALL SANDWICHES ARE SERVED WITH CHOICE OF

Fries, Slaw, Salt Potatoes, Green Salad, or Soup of the Day | Add an additional side +2⁹⁵

WINE BY THE GLASS

All wines are available by the bottle. Ask to see a list. If you have questions about the wines, our staff will gladly assist you!

CABERNET FRANC 2016 DRY SWEET

Aromas of raspberries and plums are the centerpiece with polished tannins on the finish.

\$7/\$17

EQUINOX DRY SWEET

A refreshing, semi-dry red, bursting with flavors of tart cherry and wild raspberry.

\$6/\$15

LOVE MY GOAT DRY SWEET

A unique, mellow, easy drinking wine with subtle fruit and a soft velvety finish.

\$6/\$15

SWEET WALTER BLACKBERRY DRY SWEET

A blend of sweet red wine, with natural blackberry flavors.

\$6/\$15

LE GOAT BLUSH DRY SWEET

A delicious wine, with bright fruit flavors and a refreshingly smooth finish.

\$6/\$15

SWEET WALTER CHERRY DRY SWEET

Delicate blend of sweet grape wine with the natural flavor of ripe cherry.

\$6/\$15

BRUT CHAMPAGNE DRY SWEET

A crisp Seyval Blanc cuveé, with notes of green apple and a toasty finish.

\$7/\$25

CHARDONNAY ELISE DRY SWEET

An elegant wine with bright fruit, subtle oak, and a soft buttery finish.

\$6/\$15

PINOT GRIGIO 2016 DRY SWEET

A classic dry white, light bodied with aromas and flavors of pear and green apple.

\$7/\$17

BASS RIESLING DRY SWEET

Refreshing, subtle flavors of nectarine and green apple, with a crisp clean finish.

\$7/\$16

SWEET WALTER PINEAPPLE DRY SWEET

An adventurous sweet tropical blend of white wine and natural pineapple flavor.

\$6/\$15

BEER

BREW YORK PALE ALE
Ithaca Beer Co. - Draft \$5

CORONA
Extra or Light (bottle) \$5

UTICA CLUB
Pilsner (bottle) \$5

COCKTAILS

MIMOSA
Champagne + Orange Juice \$7/glass \$25/pitcher

POMEGRANATE COCKTAIL
Champagne + Monin® Pomegranate Syrup \$7/glass

STRAWBERRY WINE SPRITZER
Sweet Walter Rosé, fresh Strawberry Purée
and Ginger Ale. \$7/glass

APPLE CIDER SANGRIA
Our Sweet Walter Cherry and Red Jacket Orchard's
apple cider with a splash of Ginger Ale. \$7/glass

NON-ALCOHOLIC

PURE LEAF® ICED TEA
Unsweetened Black Tea \$3

SODA
Pepsi, Diet Pepsi, Ithaca Soda Co. Ginger Beer \$3

SPARKLING WATER
Saratoga \$3

COFFEE
Regular or Decaf \$3

HOT TEA
Assorted Teas available \$3

ESPRESSO
Single \$4 Double \$6

HOT COCOA
Swiss Miss \$3

JUICE
Orange or Cranberry \$4

GRAPE JUICE
Bully Hill's Super Goat Grape Juice \$5

DESSERTS

All our desserts are house-made!

CHOCOLATE PEANUT BUTTER PIE
Oreo® crumb crust, topped with a whipped
peanut butter filling, covered in chocolate
ganache. \$7

CREME BRULÉE
Ask about today's preparation. \$7

Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may be hazardous to your health. While we make every attempt to isolate gluten free entrées and entrées with allergen specific cooking instructions from cotamination please be advised that these entrées are prepared in a shared kitchen facility.