

DO GOOD GARAGE COCKTAIL MENU

Our Local Favorites

You Pick the Spirit

Bootlegger Vodka, Bootlegger Gin or Staple Gin \$11
Bootlegger Bourbon or Bootlegger Barrel Reserve Gin \$13

Strawberry Smash

Local Roscoe Mountain Sweet Berry Farm Strawberries & Fresh Lemonade

The Beaverkill

Fresh Lime Juice, Cucumber Simple Syrup, and Locally Sourced Mint Leaves

Bees Knees

Fresh Lemon Juice & Local Honey Syrup

Ice Pick

Unsweetened Earl Grey Sun Tea & Fresh Lemon
We Can Make as Sweet as You Like, Upon Request

Roscoe Mule

Ginger Beer, Freshly Squeezed Lemon & Lime Juice

Tropic Thunder

Pineapple Juice, Jalapeno Simple Syrup, Club Soda

Rosco-rita

Fresh Lime Juice & Orange Simple Syrup

John Daly

Earl Grey Sun Tea & Fresh Lemonade

The Southside

Fresh Lemon Juice, Simple Syrup, and Locally Sourced Mint Leaves

The Bloody Mary

Toma Bloody Mary Mix
Served with Fresh Lemon and Celery

DO GOOD GARAGE COCKTAIL MENU

Featured Cocktails

The Cape Todder	\$11
<i>In Memory of our Most Loyal Fan, Roscoe Ambassador, Best Friend, and Unpaid Co-Worker... Not to Mention Official Buster of Chops.</i>	
Bootlegger New York Craft Vodka, Cranberry Juice, Splash of Club Soda	
The Salty Dog	\$11
Staple Gin, Grapefruit Juice, Lime Juice, Himalayan Sea Salt, Club Soda	
The Not So Old Fashioned	\$13
Bootlegger New York Craft Bourbon, Muddled Orange, Luxardo Cherry, Simple Syrup, and a Dash of Aromatic Bitters	
The Catskill Breakfast	\$13
Beaverkill New York Craft Bourbon Cream, Two Queens Cold Brew Coffee, and a Dash of Cinnamon	
The New York Negroni	\$13
Bootlegger New York Craft Gin, St. Agrestis Inferno Bitters (Brooklyn) and Method Vermouth	
The Agloe	\$11
<i>Unanimous Winner of Our Fan Cocktail Competition Submitted by Lexi Eggleton</i>	
Bootlegger New York Craft Vodka or Gin Barrow's Intense Ginger Liqueur, Grapefruit Juice, and Club Soda	
Monticello Mint Julep	\$13
Bootlegger New York Craft Bourbon, Locally Sourced Mint and Simple Syrup	
The Classic Summer Tonic	\$11
Bootlegger New York Craft Vodka or Gin, Fever Tree Aromatic Tonic, Fresh Lemon & Lime Juice	
Beaverkill Bourbon Cream Root Beer Float	\$13
Beaverkill Bourbon Cream, Vanilla Ice Cream & Root Beer	

DO GOOD GARAGE DRINK MENU

Local Beers, Cider and Wine

Roscoe Beer Company	\$7
Upward Brewing	\$8
Catskill Brewing	\$8
Seminary Hill Cider, Cacklin Hen 750ml btl	\$25
Seminary Hill Cider, Spycraft 750ml btl	\$29
Orchard Hill Verde or Bone Dry Cider	\$7
Orchard Hill Verde or Bone Dry Cider	\$7
Bashakill White Wine <i>sold by the bottle only</i>	\$24
Bashakill Red Wine <i>sold by the bottle only</i>	\$26

Not-Tails - Non-Alcoholic Cocktails

Cold Fashioned \$10
Nitro Cold Brew, Orange Simple Syrup, Angostura Bitters, Orange Peel, Luxardo Cherry

Sorta-Rita \$10
Fresh Lime Juice, Jalapeno Simple Syrup, cilantro, splash of tonic, topped with club soda.

The Rivers Bend \$10
Fresh Lemon juice, Lavender & Butterfly Pea Simple Syrup, Mint leaves, Club Soda

Soft Drinks

Fresh Lemonade	\$4
Strawberry Lemonade	\$5
Earl Gray Iced Tea (Unsweetened or sweetened)	\$4
Bottled Water	\$2
Fever Tree Soda – Ginger Ale, Ginger Beer, Club	\$3
A&W Root Beer	\$3
Root beer Float (Vanilla Ice Cream)	\$6

DO GOOD GARAGE FOOD MENU

Small Plates

Smoked Trout Crostini **\$14**

House made smoked trout dip, served on fresh baked crostini roll, dill

Sullivan Sundries Charcuterie & Cheese **\$25**

Assorted cured meats, cheese, fresh fruit, olives, bread, peppers, herbs

Shrimp & Avocado Bruschetta **\$14**

Sourdough, spicy shrimp, smashed avocado

❖ **Vegetarian Option** - seasoned mushrooms, smashed avocado

Spinach Artichoke Dip **\$10**

House made spinach artichoke dip served with tortilla chips

Goat Cheese Stuffed Peppers **\$9**

Peppadew peppers, drunken goat cheese, olive oil, salt

Chicken Salad Sliders **\$9**

La Belle Chicken, arugula, aioli, served on a Hawaiian roll

The Big Pretzel **\$11**

Bourbon maple mustard & warm cheese sauce

House made Chili **\$13**

Beef chili, cheese, green onion, sour cream, crushed tortilla chips

Mexican Street Corn Ribs **\$9**

Local corn, cilantro lime aioli, roasted peppers, blackening seasoning
green onion, pecorino cheese

Cajun Smashed Potatoes **\$9**

Fresh local roasted fingerling potatoes, cajun garlic aioli

Baked Buffalo Cauliflower Bites **\$9**

Fresh roasted cauliflower, homemade buffalo sauce, cilantro jalapeno ranch

DO GOOD GARAGE FOOD MENU

Large Plates

All Sandwiches served with House Side Salad

Muffaletta Sandwich			\$17
Soppressata, capicola, smoked ham, salami, provolone, mozzarella giardiniera / olive salad, capers served on baked ciabatta bread			
The Lobsta' Roll			\$32
Butter poached lobster, arugula, lemon aioli, served on a brioche roll			
Crab Cake Sandwich			\$27
Pan seared crab cake, arugula, remoulade, served on a brioche roll			
Cuban Sandwich			\$17
Braised pork, smoked ham, swiss cheese, dill pickles, mustard served on baked ciabatta bread			
Chicken Bacon, Aioli Sandwich			\$17
Pan seared chicken, thick cut bacon, jack cheese, arugula, tomato garlic aioli, served on a toasted brioche roll			
Sausage & Pepper Hero			\$15
Hot & Sweet Italian sausage, assorted bell peppers			
Roscoe Nachos			\$20
Braised pork, guacamole, queso cheese sauce, jalapenos, sour cream House made hot sauce, cilantro, tortilla chips			
Mac & Cheese w/ Braised shredded pork	Small	\$16	Large \$22
Shredded braised pork, cavatappi macaroni & cheese breadcrumbs & fresh herbs			
Shrimp and Grits			\$24
Blackened Cajun shrimp, creamy southern cheese grits, bacon mushrooms, cherry tomatoes, pan gravy			
Chopt Summer Salad			\$15
Romaine hearts, arugula, goat cheese, roasted walnuts, radishes fresh fruit, lemon honey mustard vinaigrette			
	Add Chicken	\$8	
	Add Shrimp	\$10	
The Hot Dog			\$8
Boar's Head all beef hot dog served on a brioche roll with choice of toppings: shredded cheese, onions, house made mustard, ketchup			
The Chili Cheese Dog			\$11
Boar's Head all beef hot dog, house made Chili with shredded cheese, onions and served on a brioche roll			

DO GOOD GARAGE FOOD MENU

Sweet Treats

Beignets **\$14**

served with a Beaverkill Bourbon Cream & nitro cold brew coffee sauce
dusted with powdered sugar

Ice Cream **\$5**

Vanilla ice cream

Root Beer Float **\$6**

Vanilla ice cream & root beer

Adults Only Treats

Beaverkill Bourbon Cream Ice Cream **\$9**

Beaverkill Bourbon Cream ice cream (4.5% ABV)
A collaboration between Do Good Spirits and Long Island Creamery

Beaverkill Bourbon Cream Root Beer Float **\$13**

Beaverkill Bourbon Cream, vanilla ice cream & root beer