

Desserts

With Suggested Pairings

Ginger and Vanilla Bean Crème Brulee

Classic Crème Brulee, Fresh Ginger, Vanilla Bean

-9-

La Chapelle de Lafaurie-Peyraguey, Sauternes 2004, France

Homemade Pie of the Day

Daily Inspiration from Local Ingredients

Adirondack Vanilla Ice Cream

-9-

Eve's Cidery, "Essence" Ice Cider, Ithaca, NY

Flourless Chocolate Cake

Callebaut Chocolate Cake, Raspberry Coulis, Chantilly Cream

-8-

Ron Zacapa, 23yr Solera Rum, Guatemala

Mixed Berry Short Cake

Mixed Berry Compote, Chantilly Cream, Orange Short Cake

White Chocolate Shavings

-9-

Elio Perrone, "Sourgal" Moscato D'Asti 2007

Triple Chocolate Mousse

Layers of White Chocolate, Milk Chocolate,

Dark Chocolate mousse

-9-

EY, Banyuls 2000, France

Wine Cellar Sorbets and Adirondack Creamery Ice Creams

-7-

Cheese and Fruit

Local and Regional Cheese

Chutney, Quince Paste, Fruit, Bread

-3- per ounce

The logo for KANU is rendered in a bold, sans-serif font. The letters are primarily red with a yellow horizontal stripe near the top of each character. The 'K' has a yellow stripe on its upper left vertical bar. The 'A' has a yellow stripe on its upper left vertical bar. The 'N' has a yellow stripe on its upper left vertical bar. The 'U' has a yellow stripe on its upper left vertical bar.

Bar Menu

5:30PM – 9:00PM

Salads and Wood Fired Pizzas

Whole Leaf Caesar

Crisp Romaine, Classic Dressing, Sourdough Crostinies
Aged Parmesan

-10-

Baby Field Greens

Roasted Rainbow Beets, Sunflower Seeds, Dried Cranberries
Goat Cheese, Champagne Vinaigrette

-10-

Add Grilled Chicken or Shrimp to a Salad

-17-

Margherita Pizza

Roasted Garlic, Mozzarella, Tomato, Basil

-13-

Klinker Brick "Old Vines" Zinfandel, Lodi 2007, CA 6/12

Charcuterie Pizza

Homemade Pancetta, Sausage, Pepperoni

-16-

Decero Malbec, "Remolinos Vineyard"

Mendoza 2008, Argentina 6/12

Entrees

Kanu Burger

Kilcoyne Beef, Lettuce, Tomato, Crisp Romaine, Red Onion
Sharp Cheddar, Applewood Smoked Bacon, Hand Cut Fries

-14-

Cabernet Sauvignon, Mettler Family 2007, Lodi, CA 6/12

*Misty Knoll Chicken Saltimbocca

Prosciutto and Basil Wrapped Statler Chicken Breast
Panzanella Salad, Chicken Jus

-28-

Bonterra Chardonnay, Mendocino 2008, CA 5/9

Grilled Atlantic Salmon

Olive Oil Whipped Potatoes, Arugula and Artichoke Salad
Whole Grain Mustard Beurre Blanc

-21/28-

Bonterra Chardonnay, Mendocino 2008, CA 5/9

Grilled New York Strip Skewers

Baby Field Greens, Cherry Tomatoes, Pickled Ramps
Bleu Cheese, Porcini Bacon Vinaigrette

-24/30

Abita "Turbo Dog" Dark Brown Ale, Louisiana 7

Fortified Wines and Cordials

Available as Flight Tastings

Tawny

Niepoort 10 Year 8

Smith Woodhouse Colheita 1986, Tawny 12

Graham 20 Year, Tawny 16

Ruby

Fonseca "Bin 27" 8

Taylor Fladgate 2003 LBV 10

Ware's LBV 1995 12

Dow's 1994 Vintage 22

Cockburns 2000 Vintage 20

Sherry

Lustau, Don Nuno Olorosso 8

Lustau, "Capataz Andres" Deluxe Cream 8

Pedro Xemenz 1971 Vintage 10

Madeira

Alvada 5yr 8

Other Fortified Wines

Ficklin American Vintage Port 1991 CA 8

Cordials 8

On the Rocks 10

Bailey's
Kahlua
Tia Maria
Drambuie
Luxardo Amaretto
B&B
Irish Mist
Frangelico
Faretti Biscotti

Vermeer Dutch Chocolate Cream
Godiva Dark and White
Kalani Coconut
Belle de Brillet Pear
Fragioli Strawberry
Luxardo Morlacco Cherry
Capri Natura Lemoncello
Chambord
Romana Sambuca White and Black

Dessert Wines

	Glass	Bottle
Elio Perrone, "Sourgal" Moscato D'Asti 2008, Italy 375ml	7	28
Ice Wine Styles		
Eve's Cidery, "Essence" Ice Cider NV, Ithaca NY	9	42
Wagner, Vidal Blanc Ice Wine 2006, Finger Lakes, NY 375ml	10	48
Pacific Rim, Riesling Vin de Glaciere 2006, WA 375ml	8	42
Inniskillin, Vidal Ice Wine 2006, Canada 375ml	23	115
Inniskillin, Riesling Ice Wine 2007, Canada 375ml		130
Late Harvest Styles		
Anthony Road, Vignoles, Berry Select, "Martini-Reinhardt Selection" 2006 Seneca Lake, NY	13	65
Kracher, Beerenauslese 2005, Austria 375ml	13	65
Kracher, Trockenbeerenauslese NV, Austria 187ml		55
Botrytis Styles		
Kanu, Noble Late Harvest, "Kia-Ora" 2004, South Africa 375ml	10	48
Peter Lehmann, Botrytis Semillon 2002, Australia 375ml	9	45
Chapelle de Lafaurie-Peyraguey, Sauternes 2004, France 375ml	9	45
Château de Rayne-Vigneau, Sauternes 1988, France 750ml		170
Unique Styles		
Royal Tokaji Co., Aszú, 5 Puttonyos 2003, Hungary 500ml	12	95
Ey, Banyuls, "Vigne d'en Traginer" 2000, France 375ml	11	55
Brillet, Pineau de Charentes, NV France 750ml	5	50

Bar Menu

5:30PM – 9:00PM

Tapas

*Sake Steamed Mussels

Sake, Saffron, Garlic Cream, Shallots, Parsley, Tomatoes
-11-
Burgans Albariño, Rias Baixas 2008, Spain 5/10

Truffle Salt Fries

Tucker Farms Potatoes, Truffle Salt, Malt Vinegar Aioli
-5-
Samuel Smith Pale Ale, England 7

Panzanella Salad

Vine Ripe Tomato, Buffalo Mozzarella, Crispy Bread, Shallots
Basil, Olive Oil, White Balsamic Reduction
-10-

Pastrami Smoked Salmon Sandwich

Flat bread, Tomato, Cucumber, Caper salsa, Dill, Crème Fraiche
-9-
*Château Lamothe de Haux,
White Bordeaux 2008, France 5/11*

Kilcoyne Beef Carpaccio

Braised Leeks, Shitake Mushrooms
Sundried Tomatoes, Black Pepper, Aged Parmesan Aoli
-8-
*Dacu, Tempranillo,
Ribera del Guadiana 2008, Spain 5/10*

Penne and Many Cheeses

Artisan Cheese Sauce, Shallots, Parsley, Bacon
Truffle Oil
-7-
Bonterra Chardonnay, Mendocino 2008, CA 5/9

NY Maple BBQ Pulled Pork Sliders

Vegetable Slaw, Cheddar Cheese
-6-
*Decero Malbec, "Remolinos Vineyard"
Mendoza 2008, Argentina 6/12*

Wines By The Glass

Champagne & Methode Champenoise

Henriot Brut Souverain, NV, France	20
Charles de Fere, Methode Champenoise, NV, France	10
Lucien Albrecht Rose, NV, France	13

White

Pinot Grigio, Maso Canali, '08, Italy	11
Burgans Albarino, Rias Baixas, '08, Spain	11
White Bordeaux, Chateau Lamothe de Haux '09, France	10
Dry Riesling, Chateau Layfayette Reneau, '09, Seneca Lake, NY	9
Chardonnay, Bonterra, '08, Mendocino, CA (Organic)	9

Rose

White Zinfandel, Beringer, '08, CA	8
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Red

Pinot Noir, Heron, Sonoma County '07, CA	11
Merlot, Desierto "25/5" '05, La Pampa, Argentina	10
Malbec, Finca Decero, '08, Mendoza, Argentina	12
Shiraz, Hazard Hill, Western Australia, '06	10
Zinfandel, Klinker Brick "Old Vines", '07, Lodi, CA	12
Cabernet Sauvignon, Mettler Family '07, Lodi, CA	12
Dacu, Tempranillo, '08, Ribera del Guadiana, Spain	10

Cognacs Armagnacs and Spirits

Available as Flight Tastings

Cognacs

Hennessy VS	12
Hennessy VSOP	18
Hennessy X0	30
Remy VSOP	18
Delamain Pale and Dry XO	22
Martell XO Cordon Supreme	32
Ragnaud-Saborin Domaine de la Voute 1er Cru	25

American

Germain Robin Select Barrel XO	25
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Armagnacs

Chateau de Briat, Hors d' Age	20
Chateau de Ravignan 1979 Vintage	25
Loubere Bas Armagnac 1956 Vintage	45

Grand Marnier

Cordon Rouge	13
100 Centenaire	20
150 Cent Cinquantenaire	30

Eaux de Vie

Massenez Poire William	12
Massenez Framboise	12

Calvados

Camut 12 Years	20
Camut 18 Years	25
Camut Reserve de Semainville, 25 Years	35

Grappa

Jacopo Poli Moscato	10
Marolo, Grappa di Barolo 15 Years	25
Marolo, Camomile and Grappa Liquor	12

Single Malts

Available as Flight Tastings

Highland

Dalwhinnie 15 years 16
Glenfiddich Solera Reserve 15 Years 15
Dalmore 12 years 12
Oban 14 Years 18
Glenmorangie "Nectar d'Or" 12 Years 15

Speyside

Balvenie 12 Years, Double Wood 15
Balvenie 21Years, Port Wood 30
Glenlivet 12 Years 12
Aberlour Abunadh Cask 20
Macallan 12 Years 14
Macallan Fine Oak 17 Years 30
Macallan 25 Years 60

Lowlands

Glenkinchie 10 Years 15
Auchentoshan 21 Years 30

Isle of Skye

Talisker 10 years 18
Talisker 18 years 20

Orkney Islands

Highland Park 15 years 15

Islay

Ardbeg 10 Years 15
Bruichladdich 15 Years 20
Lagavulin 16 Years 19

Cambeltown

Springbank 10 Years 15

Premium Blends

Johnnie Walker Black 12
Johnnie Walker Gold 18
Johnnie Walker Blue 50

Beer Selection

Domestic 5

Budweiser
Bud Light
Coors Light
"Pork Slap" Pale Ale, Butternuts Beer and Ale
Garrattsville, NY
Ommegang Belgian Style Witte, Cooperstown, NY

Imported 6

Corona, Mexico
Amstel Light, Holland
Heineken, Holland
Pilsner Urquell, Czech Republic

Premium 7

Maudite, Quebec
Racer 5 IPA, California
Abita, "Turbo Dog" Dark Brown Ale, Louisiana
Lindemans, Framboise Lambic, Belgium 10
Samuel Smith, Pale Ale, England
Samuel Smith, Oatmeal Stout, England
Guinness Stout, Ireland

Non-Alcoholic

Kaliber, by Guinness, Ireland 5

Draft Selections 6

Peroni, Pilsner, Italy
Long Trail Ale, Vermont
Seasonal Selection, Lake Placid Pub and Brewery, NY
Paulaner Hefeweizen, Munich Germany

Classic and Modern Cocktails 12

Time proven recipes and today's alchemy come together

Side Car

Brandy, Triple Sec, and Lemon Juice

Adirondack Mint Julip

Jim Beam Bourbon, Maple Syrup, Mint, Lemon

Acai Watermelon Cooler

Veeve Acai Spirit, Ketel 1 Citron Vodka
Cucumber, Watermelon, Club Soda

Singapore Sling

Gin, Cherry Liquor, and Lemon Juice topped with Club Soda

Planters Punch

Meyers Dark Rum, Orange and Pineapple Juice
Splash of Grenadine

Mango Margarita Sunrise

Siembra Azul Reposado Tequila, Triple Sec, Mango Puree
Orange Juice, Splash of Pomegranite Juice

Specialty Mojitos 12

The Ultimate in refreshing Cocktails

Melon Ginger Mojito

Mount Gay Rum, Midori Melon Liquor
Fresh Melon, Mint
Regatta Ginger Beer

Cucumber Basil Mojito

Cruzan 2yr White Rum
Fresh Basil and Cucumber

Bourbons, Whiskeys and Rum

Available as Flight Tastings

Whiskey 9 On the Rocks 11

Jim Beam
Jack Daniels
Seagram's 7
Crown Royal
Seagram's VO
Bushmills
Jameson

Premium Bourbon and Whiskey In a Snifter

Basil Hayden's 15
Gentleman Jack 12
Maker's Mark 12
Sazerac Rye 12
Woodford Reserve 14
1792 Ridgmont Reserve 10

Special Selection

Michter's 10yr Single Barrel 18

Rums 7

Cruzan 2yr White
Captain Morgan, Spiced Rum
Malibu, Coconut Rum
Meyer's Dark Rum
Mount Gay Rum
Pitú Cachaça

Premium Rums

10 Cane Trinidad 10
Plantation 1996 Trinidad 10
Plantation 1995 Barbados 10
El Dorado 15 Years, Guyana 11
Ron Zapaca 23 Years, Guatemala 12

Tequila and Mezcal

Available in Flight Tastings

Tequila 8 As a Margarita 12

Siembra Azul Tequila Blanco
Jose Cuervo Reserva Gold
Cazadores Reposado

Premium

Patron Silver 12
Siembra Azul Tequila Reposado 13
Seimbra Azul Anejo 15
Don Julio Anejo 15

Special Selection

El Tesoro de Don Felipe Paradiso Anejo 25

Single Village Mezcal 14

Del Maguey Chichicapa
Del Maguey San Luis Del Rio
Del Maguey Minero

(hand made, organic, limited production)

The Whiteface Margarita \$18

Don Julio Anejo Tequila, Grand Marnier 100,
Hand Squeezed Lemon, Lime and Orange Juice

Signature Martinis 15

Grappletini

P3 Lake Placid Vodka
Eve's Ice Cider Dessert Wine (Ithaca NY)
Fonseca "Bin 27" Port
Grape and Apple Juice

Polish Prarie Martini

Zubrowka Grass Vodka, Green tea, Elderflower Syrup
Lime Juice

Strawberry Mint Martini

Beefeater Gin
Fragioli Strawberry Liquor
Strawberry Puree, Mint and Lemon

Triple "P"

Charbay Pomegranite Vodka, Pama Liquor
Pomegranite Juice

Cafetini

Casadores Reposado Tequila, Vermeer Chocolate Cream
Chambord, and Decaf Espresso

Italian Manhattan

Makers Mark Bourbon, Amaro Averna
Luxardo Cherry Liquor, Navan Vanilla Cognac

Serrano Martini

Ketel One Vodka, Lustau "Don Nuno" Oloroso Sherry
Maytag Blue Cheese Stuffed Olives
Chicharrones
Roasted Red Pepper Oil

Champagne Cocktails 12

The Kanu

Charles de Fere, Blanc de Blanc
Kanu "Kia-Ora" Dessert Wine, South Africa
44 North Huckleberry Vodka

Wild Rose

Lucien Albrecht Brut Rose
Wild Hibiscus Flower

Pearmosa

Charles de Fere, Blanc de Blanc
Belle de Brillet Pear Liquor
Orange juice

Bartender's Signature

Jon's Spring Fling 13

Zubrowka Grass Infused Vodka
Fresh Lemon
Honey Water

Ginnie's Jumpstart 10

Siembra Azul Blanco Tequila
Pama Liquor, Orange Juice
Fresh Lime, Sugar Rim

Vodkas 9

As a Martini 13

P3 Lake Placid Vodka
Exclusive
Absolut
Stolichnaya
Ketel One
Russian Standard

44 North Huckleberry
Four Orange Vodka
Ketel One Citroen
Hangar 1 Lime
Charbay Pomegranate
Stolichnaya Vanilla
Zubrowka Grass Infused

Premium Vodkas 10

As a Martini 14

Grey Goose
Level
Belvedere
Chopin

Special Selection

X.O. Vodka by Jean Marc 15

Gins 9

As a Martini 13

Seagrams' Dry
Beefeater
Tanqueray

Premium Gins 10

As a Martini 14

Hendrick's
Bombay Sapphire
Tanqueray Ten