

## WINE

### WHITE

#### sauvignon blanc

2022 JOEL GOTT 10 | 40

#### chardonnay

2021 PRESCRIPTION 11 | 44

2022 MER SOLEIL 12 | 48

2022 FLOWERS 17 | 70

#### blend

2021 CONUNDRUM 10 | 40

### ROSÉ

2022 THE FABELIST 11 | 46

2022 HAMPTON WATER 14 | 50

### RED

#### pinot noir

2021 SEA SUN 10 | 40

2022 PARDUCCI SMALL LOT 11 | 44

2022 FLOWERS 18 | 75

#### cabernet sauvignon

2022 BONANZA LOT 6 11 | 44

2021 UNSHACKLED 14 | 56

2021 FAVORITE NEIGHBOR 20 | 80

#### blend

2021 CONUNDRUM 10 | 40

### BUBBLES

PROSECCO 11  
mini

CHANDON 13  
brut mini

GRUET 48  
brut

FEUILLATTE RESERVE 72  
exclusive brut champagne

## BOTTLES & CANS

ASK ABOUT OUR CURRENT SELECTION 10

## BEER ON TAP

We like to keep our brews fresh, so our beer selection is constantly rotating. We are more than happy to offer recommendations.

BEER ON TAP 12

## COCKTAILS

### GinTOGA 18

gin, elderflower, honey, lemon, club soda

### STRAWBERRY FRENCH 75 18

strawberry infused gin, lemon, simple syrup, topped with prosecco

### STRAWBERRY MOSCOW MULE 18

strawberry infused vodka, lime juice, ginger beer

### RASPBERRY LEMON DROP 18

vodka, chambord, lemon juice

### TOGARITA 18

tequila, lime, agave, cointreau

### ROSEMARY WHISKEY SOUR 19

whiskey, lemon, rosemary simple syrup, egg whites, bitters

### CREAMY ESPRESSO MARTINI 19

vodka, kahlua, freshly brewed espresso, chocolate bitters, half and half

### THE BASIN OLD FASHIONED 19

bourbon, frangelico, simple syrup, chocolate bitters

### SEASONAL SPECIAL 19

## BEVERAGES

MOCKTAILS 10

HARD SELTZER 9

RED BULL 6

ICED TEA 6

GINGER BEER 4

# THE HEID

EST 2019

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A 20% gratuity will be added for parties of six or more.

# SHAREABLES

## TATER TOTS 10

with garlic aioli

## GUAC & CHIPS 12

housemade guacamole with tortilla chips

## ARUGULA SALAD 12

shaved parmesan, sliced almonds & balsamic vinaigrette

## HUMMUS BOARD 14

pita bread, olives, carrots, cornichons

## PRETZEL BOARD 14

fresh baked pretzels w/ honey mustard sauce & cornichons

## CHICKEN QUESADILLA 16 (CHEESE 12)

shredded chicken, cheese w/ sour cream & salsa verde (+guac \$3)

## BUFFALO WINGS 16

oven roasted chicken in buffalo sauce w/ ranch

## CHEESE BOARD 18

manchego, gouda, brie, nuts, olives, dried fruit & crackers

## CHARCUTERIE BOARD 18

prosciutto, salami, capicola cornichons, nuts, dried fruit, & crackers

# PINSAS

*An ancient Roman flatbread  
vegan, GMO-free, gluten-light crust*

## CAPRESE 20

tomatoes with mozzarella, basil, garlic & EVOO

## BRIE & APPLE 22

fig jam, arugula, apples, brie & balsamic glaze

## SPICY SALAMI 24

salami, mushrooms, jalapeño, mozzarella

## PROSCIUTTO & ARUGULA 24

prosciutto, sundried tomatoes, arugula mozzarella & balsamic glaze

# DESSERTS

AFFOGATO 12

FRESHLY BAKED COOKIES 3

(Allow 15 minutes bake time)

APPLE CRISP w/ICE CREAM 12

VANILLA ICE CREAM 5



# HAPPY HOUR

**DAILY 5 - 7 PM**

EATS, DRINKS, & VIEWS

DRAFT BEER \$9 • HOUSE WINE BY THE GLASS \$9

COSMOPOLITAN \$14 • GIN & TONIC \$14

MOSCOW MULE \$14 • MARGARITA \$14

TATER TOTS \$8 • HUMMUS BOARD \$12

# THE HEID

EST 2019

To maintain the tranquility that Saratoga offers our guests, alcohol consumption on the patio concludes at 8 pm.

Menu items may contain or come into contact with WHEAT, EGGS, TREE NUTS, and MILK