

Beers

Cocktails

BOTTLES

Budweiser	5
Bud Light	5
Coors Light	5
Miller Lite	5
Corona	6
Heineken	6
Founder's All Day IPA	6
New Belgium Fat Tire	6
Greens Amber Ale (gluten free) 16.9 oz	7
Original Sin Hard Cider	6
St. Pauli Girl Non-alcoholic	5
Industrial Arts Metric Pilsner 16oz	8
Anderson Valley Eetah! Ipa	8
Port City Optimal Wit 16oz	8
Two Brothers Lager	8
Alementary Saison Brune 750ml	18

DRAFT

Guinness (20oz Pour)	8
Stella Artois	7
Yuengling	6
Allagash White	7
Seasonal Rotation	8
Horseneck Tavern IPA (Proprietary Recipe)	7

AUTUMN IN VERMONT
Buliet Bourbon, Maple Syrup, Fresh Lemon Juice,
Apple cider Ice Cube

BARREL AGED MANHATTEN
Sagamore Rye, Sweet Vermouth, Bitters, House Aged
For 30 Days In Oak Barrels

THE WANDERER
Shackelton Scotch Whisky, Ginger Beer, Lemon
Bitters, Orange Juice

APPLE PIE MULE
Vanilla Vodka, Apple Pie Liqueur, Orange, Ginger Beer

BLANCHE
Blanche Armagnac, Lemon, Nutmeg

THE ESSEX DERBY
Misunderstood Ginger Whiskey, Cucumber, Lime,
Mint

FRESNO MARGARITA
Milagro Tequila, Muddled Fresno Hot Peppers,
Cointreau, Fresh Squeezed Citrus

MEZCAL FALLS
Mezcal, Orange, House made Juniper Syrup, Lemon,
Lime, Salt & Pink Peppercorn Rim

HORESNECK ON THE HUDSON
Hudson Baby Bourbon, Orange, Cherry, Bitters

GIN BLOSSOM
Brockmans Gin, Elderflower, Tonic, Basil

SAGAMORE SAZARAC
Sagamore Rye, Lemon, Simple Syrup, Anise Liqueur

12 EACH

Bin no. **Everyday White Wines By The Glass**

	Sparkling		
	Prosecco *Veneto, Italy	11	37
	<i>Straw lemon, aromas of peach, citrus, tropical fruits</i>		
	Rosé		
1	Ferrari Carano 2017, Sonoma County	11	37
	White Blend		
2	LaRocaliere Lirac 2014 *France	9	31
	<i>80% grenache blanc, 20% clairette</i>		
	Riesling		
5	Covey Run 2014 *Washington State	9	31
	<i>Semi-sweet, aromatic nose with a touch of honey</i>		
	Pinot Grigio		
6	Colli Argen 2017 Italy	10	35
	Sauvignon Blanc		
8	Matua *New Zealand	11	37
	Chenin Blanc		
11	White Rhino Chenin Blanc 2017 , South Africa	11	35
	Chardonnay		
10	Storypoint 2015 *California	10	35
	<i>Tropical fruit and citrus, adds acidity & complexity</i>		
9	Hess Select 2016 *Monterey County	12	39
	<i>Layers of citrus and tropical fruits.</i>		
12	Ferrari-Carano 2016 *Sonoma County	18	55
	<i>Peach, pear and mango with subtle oak</i>		

Horseneck Tavern Flight List

(3-ounce pour)	
Kentucky Small Batch Bourbon \$15	
Basil Haydens –80 PF	
Rowan’s Creek – Oak Barrel 101 PF	
Willet Pot Still Reserve – Oak Barrel 94 PF	
American States Flight \$17	
Hudson – New York Bourbon 92 PF	
Watershed Distilleries – Ohio Bourbon Whiskey 87 PF	
Widow Jane – Brooklyn Single Barrel Bourbon 91 PF	
American Rye Flight \$17	
Sagamore Spirit Rye – Maryland 92 PF	
Templeton Rye – Indiana 80 PF	
Angels Envy Rye – Kentucky 100 PF	
Sagamore Rye Flight \$18	
Sagamore Spirit Cask Strength Rye – 112.6 PF	
Sagamore Spirit Rye - 83 PF	
Sagamore Spirit Double Oak Rye – 96.6 PF	
Sagamore Spirit Moscatel Finish Rye – 101.2 PF	
The Balvenie Scotch Speyside \$18	
12 years – Double Wood 86 PF	
14 years – Rum Cask 86 PF	
15 years – Sherry Cask 95.6 PF	
Armorik French Single Malt \$20	
Double Maturation 92 PF	
Sherry Finish 92 PF	
Armagnac Cask Finish 92 PF	
Premium Scotch Flight \$35	
Oban 14yr – West Highlands 86 PF	
Dalwhinnie 15yr – Highlands 86 PF	
Lagavulin 16yr – Islay 86 PF	

Bin No.

HNT Favorites

Champagne

102	Baron Feunté Brut* France	75
101	Paul Laurent Cuvée du Fondateur * France	150

Whites

25	Cervaro Della Sala 2014 *Umbria, Italy	85
34	Far Niente 2016 *Napa Valley,CA	90
42	Newton Unfiltered Chardonnay 2013 *Napa Valley, CA	90
43	Guiseppe Quintarelli *Negrar VR, Italy 2015	95
44	Chassagne-Montrachet Blanc 2014 *Burgunday, FR	120
27	Joseph Phelps Freestone Vineyards, Sonoma Coast 2012	100
22	Joseph Drouhin - Puligny-Montrachet 2015	100
35	Nicolas Potel *Burgundy, France 2006	135
73	Domine Jean Mar Pillot 2005 *Chassagne-Montrachet, FR	195

Reds

58	Beringer “Quantum” 2013 *Napa Valley	75
78	Chateau Divon St- Georges-St-Emilion 2011, France	70
57	Heitz Cellars Cabernet 2012 *Napa Valley	85
45	Land’s Edge Pinot Noir 2013 *Sonoma Coast	85
66	Antinori Pian Delle Vigne 2014* Italy	145
52	Emmolo, Merlot 2013 *Napa Valley	90
59	Groth Vineyard 2013 Cabernet *Napa Valley	95
72	Paul Hobbs Crossbarn 2014 Pinot Noir*Sonoma	100
60	Cakebread Cellars 2013 Cabernet *Napa Valley	115
98	Turley Zinfandel Juvenile 2015 *California	130
61	Caymus Vineyard 2014 Cabernet *Napa Valley	150
94	Angela Estate 2014, Oregon	180
62	Silver Oak 2011 Cabernet *Napa Valley	200
63	Quintessa Proprietary Red 2013 Cabernet *Rutherford	225
64	Joseph Phelps “Insignia” 2012 Cabernet *Napa	300

Horseneck Tavern Wine Flights List

(6 oz Pour, 2 oz Each)

Varietal Flight \$14

Pinot Noir Etude “Lyric” 2014* Santa Barbara, CA
Merlot Seven Falls 2011* Washington
Malbec Tamari 2014* Argentina

World White Flight \$12

Danzante Pinot Grigio* Tre Venice, Italy
Matua* New Zealand
LaRocalière Lirac Blend* France

Chardonnay \$14

Story point 2015* Sonoma, CA
Hess Select 2014* Monterey CA
Ferrari-Carano 2016 * NAPA

Cabernet Sauvignon \$16

Story point 2014* Sonoma, CA
Poppy2015* Paso Robles, CA
Educated Guess 2014* Napa Valley, CA

World Red Flight \$16

Taneto Super Tuscan 2014* Toscana
El Tractor Malbec 2017* Argentina
Seven Falls Merlot 2013* Washington

Full Bodied Red Flight \$18

Educated Guess Cab 2014* Napa Valley,CA
Taneto Super Tuscan 2014* Toscana
Chateau de Brousse 2015* Bordeaux

Half Bottle

Sparkling

Rosa Regale Banfi, 2011 375ML *Italy	25
<i>Red sparkling wine, aromatic and sweet</i>	
Baron-Fuenté Grande Réserve Brut, France	45

Chardonnay

Duckhorn “Migration 2013 *Russian River 375ML	35
<i>Lush fruit, bright acidity, and balanced oak</i>	

Cabernet Sauvignon

Daou 2015* Paso Robles 375ML	35
<i>Full bodied, bright acidity, infused with black current</i>	
Faust 2014* Napa 375ML	55
<i>Aromas of blackberry, black cherry, ripe raspberries, and tea leaf</i>	

Dessert

La Morandina 2016*Italy 375ML	18
Keacher 2013* Autria 375ML	75
Pajzos Tokaji 2009* 5 puttonyos 500ML	99
Santa Carolina 2007 Late Harvest Sauvignon Blanc, Chile	55

Gin Flight 15

(3-ounce pour)

Bols Genever – Amsterdam 84 PF
Four Peel- Ohio 88 PF
Plymouth – England 82.4 PF

Digestive Flight 15

(3-ounce pour)

Lazzaroni Sambuca
Marie Brizard Anisette
Meletti Anisette

Bin No.

Staple Reds By The Bottle

Pinot Noir

46	Saints Bury Estate 2014 *Napa	52
78	Champ de Rêves 2013* Anderson Valley	80
47	Etude Fiddlestix Vineyard 2014 *Santa Rita Hills	85

Zinfandel

48	Sin Zin 2013 *Alexander Valley	37
49	Home Vineyard Terra d’Oro 2015 *Amador County	40
85	Rattlesnake 2014* Sonoma County	50

Merlot

51	Duckhorn Vineyards 2013 *Napa	65
84	Markham 2014*Napa Valley	45

Cabernet Sauvignon

70	Lapolstolle Cabernet Sauvignon Cuvee 2013 *Chile	39
55	Markham Vineyards 2014 *Napa	65
56	Emblem Mondavi Family Wines 2013 *Napa	70
54	Bello, Cabernet Sauvignon 2010 *St Helena CA	90

Red

50	Red Rhino Pinotage 2016, South Africa	35
65	Cesari “Mara” Vino di Ripasso “Baby Amarone” 2014*Veneto	39
69	El Tractor Malbec 2015 Mendoza, Argentina	32
71	Ernesto Catena Malbec “Siesta” 2012 *Mendoza, Argentina	44
74	Angels & Cowboya Proprietary Red 2014 *Sonoma	42
	<i>Cabernet Savignon, Petite Sirab, Malbec</i>	
87	Le Rocher Des Violettes Cabernet Franc 2015*France	45
92	Domaine de Tourelles Vieilles Vignes Cinsault 2015, Lebanon	50
95	Allegrini Amarone della Valpolicella Classico 2013* Italy	130
97	Le Cigare Volant 2012* Santa Cruz, CA	110

Bin No. **Staple Whites By The Bottle**

Sparkling

4	La Jara Organic Zero Assolut	30
5	Dibon Brut Reserve* Spain	35

Chardonnay

28	Buehler Vineyards 2014* Russian River	35
29	Matanzas Creek 2015* Sonoma, CA	45
67	Daou Estate 2015* Paso Robles CA	45
30	Mer Soleil 2014* Santa Lucia Highlands	60
32	Sonoma- Cutrer 2014* Russian River Valley	45
31	Macon Villages 2016 France	45
33	Jarvis Estate 2013* Napa Valley, CA	90
31	Joseph Drouhin Meursault 2015	95

Whites

99	Casal De Ventozela Alvarihno 2015* Portugal	30
39	Vouvray- Chenin Blanc, Sauvion et Fils 2015* Loire Valley	30
95	Badia di Morrona Bianco Dei Poggi 2014* Italy	30
94	Orenga de Gaffory Vermentino 2014* France	30
24	Chalk Hill Winery Sauvignon Blanc 2014* Sonoma, CA	39
26	Decoy Sauvignon Blanc 2016* Sonoma	39
38	Albariño, Don Olegario 2015 *Rias Baixas, Spain	42
96	Valley of the Moon Pinot Blanc 2015* Sonoma, CA	45
79	Pajzos Tokaj 2016* Hungary	45
41	Pouilly-Fuissê Les Vie Vignes, Vincent Girardin 2015 *Burgundy	50
40	Sancerre Bernard REVERDY et Fils 2017	65
82	Bernkasteler Badstube Riesling Kabinett 2014* Mosel, GER	95

Tequila

- Don Julio 1942
- Don Julio Anejo
- Don Julio Blanco
- Don Julio Reposado
- Don Julio 70
- Milagro Silver
- Riazul Añejo
- Patron Café
- Patron Silver
- Casamigos Silver

Tequila Flight
(3-ounce pour)

- Don Julio Blanco
- Don Julio Reposado
- Don Julio Añejo
- 17
- Milagro Silver
- Don Julio Silver
- Casamigos Silver
- 15

Bourbon/Rye/Whiskey

Angels Envy	Michters Rye
Basil Haydens	Redemption Bourbon
Bulliet Bourbon	Redemption Rye
Bulliet Rye	Rowans Creek
Johnny Drum	James E Pepper Rye
Crown Royal	Tullamore D.E.W.
Jack Daniels	Watershed Bourbon
Jameson	Woodford Reserve
Knob Creek	Willet Pot Still Reserve
Makers Mark	Hudson Baby Bourbon

Scotch

Ardbeg 10	Glenmorangie Quinta Ruban 12
Balvenie 12	Glenmorangie la Santa 12
Balvenie 14	Glenfiddich 12
Balvenie 15	Glenfiddich 14
Chivas	Glenlivet 12
Craigellachie 13	Johnny Black
Dalwhinnie 15	Lagavulin 16
Dewars	Macallan 12
Shackleton	Oban 14

Bin No. Everyday Red Wines By The Glass

Cabernet Sauvignon			
14	Storypoint 2016 *California	10	35
	<i>Dark fruit, leather, white pepper & hint of blueberry with ripe soft tannins</i>		
15	Poppy 2016 *Paso Robles	13	41
	<i>Smooth, full bodied, fruit forward</i>		
16	Educated Guess 2016 *Napa Valley	15	47
Pinot Noir			
17	Etude "Lyric" 2015 *Santa Barbara	12	39
	<i>Aromas of cherry, strawberry and earth, silky tannins</i>		
18	Omen 2017 Oregon	16	51
	<i>Well balanced fruit a clean finish</i>		
Merlot			
19	Seven Falls Merlot 2013 *Washington	10	35
	<i>Aromas of lightly roasted coffee, dark chocolate with black cherry</i>		
Malbec			
20	El Tractor 2017 *Argentina	10	35
	<i>Plums, caramel and toffee, ripe fruit finish</i>		
Bordeaux			
21	Chateau De Brousse 2015* Right Bank	13	41
Super Tuscan			
25	Taneto Tuscan 2015 *Toscana	13	45
	<i>A bold velvety medley of ripe berries with a hint of vanilla and toffee</i>		
Tempranillo			
4	Eridano 2014 *Rioja	9	31
Chianti Governo Toscano			
5	Le Chiantigiane 2006* Italy	13	40

Champagne Cocktails

CHAMPAGNE ROSE

Champagne, Pamplemousse, Grapefruit

CHAMPAGNE MARGARITA

Champagne, Tequila, Orange, Lime

TICKLED PINK

Champagne, Pomegranate, Orange, Sparkling Water

NEGRONI FIZZ

Champagne, Aperol, Gin, Sweet Vermouth

BELLINI MULE

Peach Vodka, Champagne, Ginger Beer, Lime

CHAMPAGNE-GERMAINE

Champagne, Elderflower, Lemon

SUMMER SPARKLE

Champagne, lemonade

POMEGRANATE BUBBLES

Prosecco, Pomegranate Seeds

12 EACH

Introducing our Horseneck Tavern IPA

IPA stands for India Pale Ale. India played an important role in the creation of IPA, the high hop content preserving the beer for the long journey from England to India. This IPA recipe is over 175 years old. Our IPA offers a smell like citrus, pine, flowers, a great full body with just a hint of bitterness.



After Dinner Drinks

Port

Sandman Ruby
Sandman Tawny 10
Cockburns 2003 LBV

Cordials

Frangelico
B&B
Benedictine D.O.M.
Grand Marnier
Chambord
Disaronno
Godiva Chocolate
Novello
Jahit Cassis
Jahit Framboise

Digestif

Marie Bxrizard
Lazzaroni Sambuca
Ouzo of Plomari
Amaro Meletti
Meletti Anisette
Amaro Siciliano
Fernet Branca
Aperol

Calvados

Roger Groult
Coquerel

Cognac

Remy Martin VSOP
Du Peyrat

Armagnac

Delord 25
Marie Duffau

HORSENECK TAVERN

An iconic, landmark restaurant unlike any other.



HOURS:

Monday-Thursday

5pm-10pm

Thursday & Saturday

12pm-11pm

Sunday

12pm-9pm

HAPPY HOUR

Monday-Wednesday

4pm-7pm

Thursday-Friday

3pm-6pm

Live music Fridays and Saturdays

11 Bloomfield Ave
North Caldwell, NJ

Use Uber and get 50% off your first drink.

*We offer Military and Civil Service
Discounts!*

Ask Your Server
for our
HNT Wine Library
Reserve List

HAPPY HOUR MENU

Market Oysters

champagne mignonette

\$1

(6 minimum)

Blistered Shishito Peppers

lime, sea salt

\$8

Thai Curry Mussels

coconut milk, green curry, lemon

grass

\$10

Bavarian Pretzel

\$12

Crispy Calamari

pickled peppers, citrus aioli

\$10

Pulled Pork Sliders

cabbage slaw, mojo sauce, fries

\$13

\$5 All Draft Beers

\$6 Selective Wines

**\$2 Off Specialty Drinks &
Premium Liquors**