

HEIRLOOM

LOBBY LOUNGE

COCKTAIL MENU

COCKTAILS

Chautauquapolitan	15
Vodka, Triple Sec, Cranberry, Lime, Simple Syrup	
Heirloom Margarita	15
Reposado Tequila, Bauchant, House Sours, Hibiscus Syrup, Foam	
Gladiolus Sour*	15
Four Roses Bourbon, House Sours, Local Maple Syrup, Egg White	
Queen Bee*	17
Orange Jalapeño Tequila, Watermelon, Pineapple, Chimmichurri Simple Syrup, Hot Honey, Honeycomb	
Brambles and Yap*	16
Empress Indigo Gin, Lemon, Blackberry Champagne Simple Syrup, Thyme	
Negroni Conquistador	15
El Buho Mezcal, Italicus Bergamotto, Carpano Antica	
The Gazebo Effect	16
NOLA Coffee Liqueur, Vodka, Aquavit, Cold Brew, Simple Syrup, Mole Bitters	
S'mores Old Fashioned	17
Sazerac Rye, Graham Cracker Simple Syrup, Chocolate Bitters, Marshmallow	
Hopeless Romantic	14
Five Farms Irish Cream, Amaretto, House Cherries	

*Cocktail can be created N.A.

ZERO ABV COCKTAILS

Indigo Sour	14
Empress 0.0 Indigo Gin, Lemon, Simple Syrup, Foam	
Mocking Rita	13
Lyres NA Agave Tequila, House Sours, Simple Syrup, Salt	
Café Mocha-tini	14
Lyres Coffee Originale, Lyres NA Dark Rum, Cold Brew, Chocolate Syrup	

MOCKTAILS

Pom Poms Pram	10
Pomegranate Juice, Welch's Sparkling White Grape Juice, Lime	
Rogue Island	11
Pineapple Juice, Coconut Cream, Cherry Boba, Lemon-Lime Soda	

N.A. OPTIONS

Red Ribbon Soda	5
Orange Supreme, Root Beer, Pennsylvania Punch, Vanilla Cream Soda	
De La Calle Mexican Soda	6
Grapefruit Lime, Prickly Pear, Pineapple Spice	
Something & Nothing Natural Soda	6
Mango and Thai Basil, Ginger and Key Lime	
Saratoga Sparkling or Still Water (355ml)	6

Friday & Saturday 11 a.m.–11 p.m. (Food served until 10 p.m.)

Sunday–Thursday 11 a.m.–10 p.m. (Food served until 9 p.m.)

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REDS

Pinot Noir	12/44
Underwood / 2022 / Oregon	
Côtes du Rhône	14/56
Paul Jaboulet Aîné "Parallèle" / 2024 / Rhone / France	
Barbera d'Alba	14/56
Seghesio / 2022 / Piedmont / Italy	
Malbec	13/52
Achaval Ferrer / 2022 / Mendoza / Argentina	
Cabernet Sauvignon	16/60
The Critic / 2023 / Napa / California	
Cabernet Sauvignon	13/54
Rabble / 2022 / Paso Robles / California	

BEER

Labatt Blue Light	7
Michelob Ultra	7
Stella Artois	7
Southern Tier 8 Days a Week	7
Southern Tier IPA	7
Modelo Especial	7
Guinness	7
Blue Barn The Westcider	7
Truly Hard Seltzers	7
High Noon	7
Sam Adams Just the Haze (N.A.)	7
Michelob ULTRA Zero (N.A.)	7

(Full wine list available)

WHITES & ROSÉS

Moscato	12 (187 ml.)
Pizzolato / Veneto / Italy	
Prosecco	12 (187 ml.)
Zonin 1821 / Veneto / Italy	
Vinho Verde	11/44
Broadbent / Minho / Portugal	
Riesling	14/56
Zilliken "Butterfly" / 2023 / Mosel / Germany	
Pinot Grigio	12/44
Mezzacorona / Veneto / Italy	
Sauvignon Blanc	12/48
Yealands / Marlborough / New Zealand	
Sauvignon Blanc	14/56
Southern Right / 2025 / Western Cape / S. Africa	
Chardonnay	13/52
House of Brown / 2023 / North Coast / California	
Rosé	12/49
Mirabeau / 2025 / Provence / France	
Sparkling Rosé	14 (187 ml.)
Chandon / Methode Traditionelle / California	

MISS RACHEL'S LEMONADE

Serves Two

Classic	6/12
Sparkling French Lemonade	
Wild Strawberry	16
Sparkling French Lemonade, Strawberry Purée, Fresh Basil	
Peaches and Cream	16
Sparkling French Lemonade, White Peach Purée, Whipped Cream	

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