

# AT THE LAKE HOUSE

## FOOD

### BITES

Frites	6
Seasonal Vegetable Crudité	10
Loaded Potato Skins	12
Crab Cake Hush Puppies*	14
Crispy Calamari*	17
Cheese & Charcuterie Board*	17 / 26
Oysters*	MP
<i>1 Dozen Oysters &amp; Bottle of Hermann J. Wiemer Cuvee Brut</i>	75

### SALADS

Farmer Field Greens Salad	10
Torn Kale Caesar	11
Heirloom Tomato Salad	11
Baby Gem Lettuce Cobb	13
<i>Add: Chicken +5 / Salmon* +6 / Steak* +7</i>	

### DESSERTS

Pittsford Farms Dairy Frozen Custard	6
Fruit Cobbler with Vanilla Frozen Custard	8

### MAINS

Hand Dipped Corn Dog	10
Baked Mac 'n Cheese	11
<i>Add Lobster* +12</i>	
Sausage, Peppers & Onions on a Roll*	13
Grassfed Steak & Pepper Jack Sandwich*	15
Sand Bar Burger*	16
Oyster Po' Boy*	17
Lobster Roll*	24
<i>All Sandwiches Served with Kennebec Fries -or- Side Salad</i>	
<i>Add Fresh Fruit +2</i>	<i>Add Seasonal Vegetable +5</i>


### KIDS




Fresh Fruit	5
Hot Dog	6
Grilled Cheese	7
Mac 'n Cheese	8
Chicken Tenders	9
Cheeseburger	9

# SAND BAR

## COCKTAILS

Vodka Fitzgerald 	10
<i>Svedka Vodka &amp; House Sour</i>	
Pegu Club 	10
<i>Seagram's Gin, Orange Curaçao, House Sour, Bitters</i>	
Blackberry Mint Julep	10
<i>Jim Beam, Steph's Mint Simple Syrup, Muddled Blackberries</i>	
Strawberry Margarita	10
<i>Casa Noble Crystal &amp; Red Jacket Orchards Strawberry Apple</i>	
Blue Whale 	11
<i>Real McCoy Rum, Blue Curaçao, Pineapple, House Sour</i>	

 These cocktails were created by Finger Lakes mixologist, @DonnyClutterbuck

Tequila Sprewell 	11
<i>Casa Noble Crystal &amp; Cure's "Sweet Lime"</i>	
Dad Manhattan 	11
<i>Canadian Club Whiskey, Dolin Rouge Sweet Vermouth, Cherry Heering, Angostura Bitters</i>	
Pimm's Cup	11
<i>Pimm's No. 1, Black Button Gin, Mint, Lemon, Cucumber</i>	
Paloma 	12
<i>Patron Roca Reposado &amp; Fiz Grapefruit Soda</i>	
Seedlip Distilled Non-Alcoholic Spirit Mocktails	6
<i>"Spice 94" Aromatic</i>	
<i>"Grove 42" Citrus</i>	
<i>"Garden 108" Herbal</i>	

## SOUVENIRS

Koozie 5	T-Shirt 25
Dog Ball 5	Hat 30
Floating Key Chain 6	Sweatshirt 40

The Sand Bar at The Lake House on Canandaigua is proud to support area farmers, producers and craft beverage makers.

Cheers!  
#SandBarCDGA

# ON CANANDAIGUA

ALL MENU ITEMS CAN BE MADE GLUTEN-FREE. PLEASE INQUIRE WITH YOUR SERVER.

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

WINE

# AT THE LAKE HOUSE

BY THE GLASS

SPARKLING

Moscato d'Asti, Vietti (375ml) 2019 <i>Italy</i>	8/20
Prosecco, Ruffino NV <i>Italy</i>	9/40
"Célèbre" Riesling, Dr. Konstantin Frank 2016 <i>Keuka Lake</i>	10/45

WHITE

Pinot Grigio, Ruffino 2018 <i>Italy</i>	9/35
Unoaked Chardonnay, Heron Hill Winery 2018 <i>Keuka Lake</i>	9/35
Riesling, Hermann J. Wiemer 2018 <i>Seneca Lake</i>	11/40
Chardonnay, Simi 2018 <i>Sonoma</i>	11/40

ROSÉ

Cabernet Franc, Living Roots Wine & Co. 2018 <i>Rochester</i>	13/60
Pinot Noir, Meiomi 2017 <i>California</i>	15/50

RED

Pinot Noir, Meiomi 2017 <i>California</i>	15/60
Cabernet Sauvignon "Unshackled", Prisoner Wine 2018 <i>California</i>	15/70

BY THE BOTTLE

SPARKLING

Cuvée Brut, Hermann J. Wiemer 2014 <i>Seneca Lake</i>	65
Champagne, Palmer NV <i>France</i>	95

WHITE

Verdejo, Friend & Farmer 2018 <i>Spain</i>	40
Gewürztraminer, Ravines Wine Cellars 2017 <i>Seneca Lake</i>	45
Chardonnay, Osmote Winery 2018 <i>Seneca Lake</i>	50
Riesling, Red Newt Cellars 2013 <i>Seneca Lake</i>	55

RED

Pinot Noir, Robert Mondavi PS 2017 <i>California</i>	35
Barbera d'Asti, Pico Maccario 2017 <i>Italy</i>	45
"T23" Cabernet Franc, Lamoreaux Landing 2018 <i>Seneca Lake</i>	50
Blafränkisch, Red Tail Ridge Winery 2017 <i>Seneca Lake</i>	55

# SAND BAR

BEER

DRAFT

OSB Ciderworks Cherry Cherry Why Ya Buggin, <i>Conesus Lake</i>	4
Lake Drum Brewing Upside Down Cake Sour, <i>Seneca Lake</i>	4
Young Lion Brewing Company Pilsner, <i>Canandaigua</i>	5
Genesee Ruby Red Kolsch, <i>Rochester</i>	6
Naked Dove Brewing Octoberfest, <i>Canandaigua</i>	7
Other Half DDH Green City, <i>Bloomfield</i>	8
Allagash Brewing Company White Ale, <i>Maine</i>	8
Shipyard Brewing Company Pumpkinhead, <i>Maine</i>	8

IMPORTED

Labatt Blue Light, <i>Canada</i>	5
Guinness Dark Irish Dry Stout, <i>Ireland</i>	7

NON-ALCOHOLIC

FIZ Syracuse Orange Soda, <i>Rochester</i>	4
FIZ Roc City Root Beer, <i>Rochester</i>	4
Pittsford Farms Dairy Chocolate Milk, <i>Pittsford</i>	4
Red Jacket Orchards Apple Juice, <i>Geneva</i>	4
Athletic Brewing Company Run Wild IPA (N/A)	6
Joe Bean Roasters "Partial Sun" Nitro Cold Brew Coffee, <i>Rochester</i>	7

LOCAL & DOMESTIC

Bud Light, <i>USA</i>	5
Miller Lite, <i>Wisconsin</i>	5
Three Heads Brewing "The Kind" IPA, <i>Rochester</i>	6
Naked Dove Brewing "Roll in the Hay" Saison, <i>Canandaigua</i>	10
Rohrbach Brewing Co. Space Kitty Double IPA, <i>Rochester</i>	12
K2 Brothers Brewing New England IPA, <i>Rochester</i>	12

SELTZER

Corona Hard Seltzer, <i>Mexico</i>	7
Flavors: Blackberry Lime, Cherry, Mango, Tropical Lime	

# ON CANANDAIGUA