



THE HEID

EST 2019

THEHEID.COM • @THEHEIDBAR

SHAREABLES

TATER TOTS | 10 served with garlic aioli

GUAC & CHIPS | 12 housemade guacamole with tortilla chips

ARUGULA SALAD | 12 shaved parmesan, sliced almonds & balsamic vinaigrette (+ chicken \$3)

SPINACH SALAD | 14 burrata, sliced almonds, cranberries & balsamic vinaigrette

HUMMUS BOARD | 14 pita bread, olives, carrots, cornichons

PRETZEL BOARD | 14 fresh baked pretzels with honey, mustard sauce & cornichons

CHICKEN QUESADILLA 16 / CHEESE 12
shredded chicken, cheese with sour cream & salsa verde (+guac \$3)

BUFFALO WINGS | 16 oven roasted chicken in buffalo sauce with ranch

CHEESE BOARD | 18 manchego, aged gouda, brie, nuts, olives, dried fruit & crackers

CHARCUTERIE BOARD | 18 prosciutto, calabrese, capicola, cornichons, nuts, dried fruit, & crackers

PINSAS

AN ANCIENT ROMAN FLATBREAD
VEGAN, GMO-FREE, GLUTEN-LIGHT CRUST

CAPRESE | 22 tomatoes, mozzarella, basil, garlic & EVOO

BRIE & APPLE | 22 fig jam, arugula, apples, brie & balsamic glaze

SPICY CALABRESE | 24 calabrese, mushrooms, jalapeño, mozzarella

PROSCIUTTO & ARUGULA | 24 prosciutto, sundried tomatoes, arugula, mozzarella & balsamic glaze

SWEET ENDINGS

VANILLA ICE CREAM | 5

AFFOGATO | 12

LAVA CAKE WITH ICE CREAM | 14

FRESHLY BAKED COOKIES | 3
(Please allow 15 minutes bake time)



HAPPY HOUR

DAILY 5 – 7 PM

EATS, DRINKS, & VIEWS

DRAFT BEER 9 • HOUSE WINE BY THE GLASS 9

COSMOPOLITAN 15 • GIN & TONIC 15

MOSCOW MULE 15 • MARGARITA 15 • PAPER PLANE 15

TATER TOTS 8 • HUMMUS BOARD 12

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



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WINE

WHITE

SAUVIGNON BLANC

2023 JOEL GOTT 10 | 40

PINOT GRIGIO

2024 TENUTA POLVARO 12 | 48

CHARDONNAY

2022 PRESCRIPTION 11 | 44

2023 OYSTER BAY 13 | 50

2023 FLOWERS 17 | 70

BLEND

2023 CONUNDRUM 10 | 40

2024 B&G BORDEAUX BLANC 12 | 48

2023 PASSE COLLINE VENTOUX 12 | 48

ROSE

2024 CÔTE DES ROSES 14 | 50

RED

PINOT NOIR

2023 HESS SELECT 12 | 48

2024 JUGGERNAUT 14 | 56

2023 FLOWERS 18 | 75

CABERNET SAUVIGNON

2021 UNSHACKLED 14 | 56

2021 FAVORITE NEIGHBOR 20 | 80

BLEND

2024 CONUNDRUM 10 | 40

2022 B&G CÔTES DU RHÔNE 12 | 48

2019 LA MORADAS DE SAN MARTIN 14 | 50

BUBBLES

PROSECCO 11

mini

CHANDON 13

brut mini

GRUET 44

brut

RUFFINO PROSECCO 40

TELMONT RESERVE BRUT CHAMPAGNE 70

BOTTLES & CANS

ASK FOR OUR CURRENT SELECTION 10

BEER ON TAP

WE LIKE TO KEEP OUR BREWS FRESH, SO OUR BEER SELECTION IS CONSTANTLY ROTATING 12

COCKTAILS

GINTOGA 18

gin, elderflower, honey, lemon, club soda

STRAWBERRY FRENCH 75 | 18

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

AVIATION 18

gin, violette, maraschino, lemon juice

STRAWBERRY MOSCOW MULE 18

strawberry infused vodka, lime juice, ginger beer

RASPBERRY LEMON DROP 18

vodka, chambord, lemon juice

TOGARITA 18

tequila, lime juice, agave, cointreau

CASAMIGOS SPICY MARGARITA 18

jalapeño tequila, lime juice, agave

PAPER PLANE 18

bourbon, amaro, aperol, lemon juice

SARATOGA SOUR 18

bourbon, lemon, simple syrup, red wine float

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

BEVERAGES

NA COCKTAILS 14 (*ASK FOR CURRENT MENU)

HARD SELTZER 9

RED BULL 6

ICED TEA 6

GINGER BEER 4

A 20% GRATUITY WILL BE ADDED FOR PARTIES OF SIX OR MORE