



(607) 216-9310

<http://www.ithacatogo.com>

Greenhouse Cafe

Wines

7oz pour. Must be 21+ and provide ID at the door

Red Wines

Bottle of Cabernet Sauvignon	\$27.00
<i>Robert Hall, California</i>	
Glass of Cabernet Sauvignon	\$9.00
Bottle of Malbec	\$27.00
<i>Vive, Argentina 2021</i>	
Glass of Malbec	\$9.00
Bottle of Local Red Blend	\$27.00
<i>Keuka Vineyards, New York 2018</i>	
Glass of Local Red Blend	\$9.00
Bottle of Italian Red Blend	\$27.00
<i>Palazzo Della Torre, Italy 2016</i>	
Glass of Italian Red Blend	\$9.00
Bottle of Pinot Noir (Cline)	\$32.00
<i>California 2019</i>	
Glass of Pinot Noir (Cline)	\$10.00
Bottle of Pinot Noir (Dreaming Tree)	\$36.00
<i>California 2018</i>	
Bottle of Pinot Noir (Left Coast Cali's Cuvee)	\$51.00
<i>Oregon 2016</i>	
Bottle of Pinot Noir (Left Coast Latitude 45 Degrees)	\$56.00
<i>Oregon 2016</i>	

White Wines

Bottle of Chardonnay (Cline)	\$27.00
<i>California 2020</i>	
Glass of Chardonnay (Cline)	\$9.00
Bottle of Chardonnay (Leese Fitch)	\$29.00
<i>California 2019</i>	
Bottle of Chardonnay (Fair Niente)	\$99.00
<i>California 2018</i>	
Bottle of Dry Riesling	\$33.00
<i>Red Tail Ridge, New York 2017</i>	
Bottle of Le Petit Riesling	\$30.00
<i>Keuka Lake Vineyards, New York 2019</i>	
Glass of Le Petit Riesling	\$10.00
Bottle of Pinot Grigio	\$32.00
<i>Swedish Hill, New York 2018</i>	
Glass of Pinot Grigio	\$11.00
Bottle of Sauvignon Blanc	\$37.00
<i>St. Francis, California 2018</i>	
<u>Sparkling / Rose</u>	
Bottle of Bubbly	\$40.00
<i>Lakewood Candeo, New York 2019</i>	
Glass of Bubbly	\$9.00
Bottle of Sparkling Rose	\$58.00
<i>Red Tail Ridge, New York 2020</i>	
Bottle of New York Rose	\$27.00
<i>Dr. Konstantin Frank, New York 2021</i>	
Glass of New York Rose	\$9.00
Bottle of Argentine Rose	\$27.00
<i>Amalaya, Argentina 2021</i>	
Glass of Argentine Rose	\$9.00

From Our Bar

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Passion Mule (Alcohol)	\$10.00
<i>Vodka, hibiscus, orange, lemon and ginger beer</i>	
Apple Pie Whisky Mule (Alcohol)	\$10.00
<i>Rattlesnake Rosie's apple pie whisky, cranberry, vanilla, ginger beer</i>	
Pecan Old Fashioned (Alcohol)	\$10.00
<i>Bourbon, toasted and candied pecans</i>	
Port of Ithaca (Alcohol)	\$15.00
<i>Bowman Port Finish bourbon, cherry juice, Ithaca ginger beer and lemon</i>	
A Great Pear (Alcohol)	\$10.00
<i>Vodka, lavender, sage, pear</i>	
Lemoncharlo (Alcohol)	\$11.00
<i>Tequila, house limoncello, elderflower, champagne</i>	
Blue Skies (Alcohol)	\$10.00
<i>Gin, grapefruit, green tea, honey, creme de violet</i>	
Smoked Manhattan (Alcohol)	\$14.00
<i>Rye whiskey, sweet vermouth, cherry wood</i>	
Caramel Macchiato Martini (Alcohol)	\$12.00
<i>Caramel oak, crow espresso, vodka</i>	
Espresso Martini (Alcohol)	\$12.00
<i>Oak and Crow espresso, vodka, chocolate, hazelnut</i>	

Beers and Ciders

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Citizen Cider Unified Press (Alcohol)	\$8.00
<i>Vermont hard cider 5.2% ABV</i>	
Allagash (Alcohol)	\$8.00
<i>White ale, 4% ABV</i>	
Bell's Two Hearted Ale (Alcohol)	\$7.00
<i>American IPA 7% ABV</i>	
Brooklyn Lager (Alcohol)	\$7.00
<i>Amber lager 5.2% ABV</i>	
Great Lakes Edmund Fitzgerald (Alcohol)	\$7.00
<i>Porter 6% ABV</i>	
Ithaca Apricot Wheat (Alcohol)	\$7.00
<i>Wheat beer 4.9% ABV</i>	
Kona Longboard Island (Alcohol)	\$7.00
<i>Gold lager 4.6% ABV</i>	
Lake Placid Ubu Ale (Alcohol)	\$6.00
<i>Strong ale 7% ABV</i>	
Left Hand Brewing (Alcohol)	\$7.00
<i>Milk stout 6% ABV</i>	
Ommegang Three Philosophers (Alcohol)	\$8.00
<i>Belgian strong ale 9.7% ABV</i>	
Sierra Nevada (Alcohol)	\$7.00
<i>Pale ale 5.6% ABV</i>	

Appetizers and Shareables

Soup of the Day	\$6.50
Lemon Garlic Hummus	\$9.00
<i>Tahini, roasted beef, focaccia</i>	
Baked Feta	\$7.00
<i>Seared lemon, tomato</i>	
Mushroom "Pate"	\$13.00
<i>Thyme, sherry, crostini</i>	
Greenhouse Cheese Platter	\$14.50
<i>Warm brie, candied pecans, red pepper hummus, tomato jam, bacon lardon, crostini's and house pickles</i>	

Sliders

3 sliders each, add 1-2 sliders for just \$4.00 each

BBQ Chicken Sliders	\$12.50
<i>Scratch made cola BBQ sauce, house pickles, cabbage slaw, Hawaiian rolls</i>	
Sirloin Steak Sliders	\$17.00
<i>Garlic sirloin steak, house pesto, Havarti, roasted red pepper, Hawaiian rolls</i>	
Eggplant Sliders	\$11.00
<i>Marinara, shaved parmesan, eggplant "meatballs", caramelized onion, Hawaiian rolls</i>	

To Dine

Add baked tofu (\$5), garlic sirloin steak (\$8) or roast chicken (\$5) to any entree

Greek Quinoa Salad	\$9.00
<i>Quinoa, tomato, feta, cucumber, red onion, Kalamata olives, parsley</i>	
Smoked Pesto Grilled Cheese	\$12.00
<i>Smokey Brussels sprouts, Havarti and ciabatta</i>	
Vegan Wedge Salad	\$12.00
<i>Coconut bacon, house ranch dressing, cherry tomatoes, Balsamic drizzle, iceberg lettuce</i>	
Charred and Chilled Caesar Salad	\$11.00
<i>Romaine, capers, croutons, Parmesan and charred lemon</i>	
Build Your Own Bowl	\$13.99
<i>Select up to 2 bases (Jasmine rice, romaine lettuce or quinoa salad), unlimited vegetables (marinated carrots and cucumber, tomatoes or smokey Brussels sprouts), protein (black pepper tofu, roast chicken for \$2.50 or garlic sirloin steak for \$3), toppings (sesame seeds, coconut bacon, house pickles, parmesan) and sauce (vegan ranch, black pepper sauce, Caesar, pesto or house cola BBQ)</i>	

Coffee

Beans sourced from local distributor Oak and Crow in Ithaca

Latte	\$4.50
Americano	\$3.50

Specialty Lattes

Bottle of Sparkling Blend \$33.00
Damiani Bollicine, New York

Sloop Juice Bomb (Alcohol) \$8.00

Hazy IPA 6.5% IPA

Southern Tier IPA (Alcohol) \$7.00

Triple hopped IPA 6.5% IPA

Beverages

Housemade Lemonade Iced \$4.00

Tea

Kombucha \$4.00

Ithaca Root Beer \$4.50

Ithaca Ginger Beer \$4.50

Hot Chocolate \$4.50

Make any beverage a large for just \$1

Small Homemade Vanilla Latte \$5.50

Small Homemade Lavender \$5.50

Sage Latte

Small Homemade \$5.50

Snickerdoodle Latte

Small Housemade Pecan Latte

Small Homemade Caramel \$5.50

Latte

Small Chai Tea Latte \$5.50

Small Matcha Latte \$5.50

To Indulge

Snickerdoodle Cookie \$2.75

Apple Crisp Cookie \$2.75

Peanut Butter Cookie \$2.75

Lemon Blueberry Muffin Cookie \$2.75

Flowerpot Chocolate Mousse \$6.50

Cookie crumble