



Happy Hour at the Umbrella Bar

Monday-Fridays • 3:00pm-6:00pm

Featuring

The Umbrella Bar-tini.....8 (during Happy Hour)
RumHaven Coconut Rum, Bacardi Rum, Real Coconut purée, coconut milk, a splash of pineapple, and fresh-squeezed lime juice, shaken and strained into a chilled martini glass; Garnished with a toasted coconut rim

\$5 • Well Drinks

\$4 • Domestic Bottled Beer

\$2 Off • Wines by the Glass

\$10 Old Fashioneds

Choose your Bourbon or Rye below

Angel's Envy • Basil Hayden* • Buffalo Trace Small Batch
Bulleit Rye • Castle & Key Small Batch
Castle & Key Restoration Rye • Elijah Craig Small Batch
James E. Pepper 1776 Small Batch
James E. Pepper 1776 Rye • Four Roses Small Batch
Makers Mark • Michter's US•1 Small Batch Bourbon
Pinhook Rye • Woodford Reserve

Porchside Cocktails

Carson's Old Fashioned.....12
Pinhook Straight Rye, the Bitter Truth Aromatic and Orange Bitters, simple syrup and a cocktail cherry stirred together and served on the rocks; garnished with a lemon and orange twist

The Tuxedo (Espresso Martini).....13
Three Olives Espresso Vodka, Borghetti Espresso Liqueur, and the Bitter Truth Chocolate Bitters shaken and strained into a chilled martini glass and layered with half & half foam; garnished with shaved chocolate

Southern Gentleman.....12
Four Roses 80 Proof and simple syrup muddled with fresh blackberries, lemon, and basil; served on the rocks.

Porchside Cocktails

The Porch Swing.....14
Four Roses 80 Proof, dark rum, house-made lemonade, peach purée, and a cognac float; garnished with a lemon wheel

The Bogart.....14
Empress 1908 Elderflower Rose Gin, fresh-squeezed lemon juice, simple syrup, egg white, and a dash of the Bitter Truth Lemon Bitters, shaken and strained into a chilled coupe. Garnished with an edible orchid.

The "9 to 5".....13
RumHaven Coconut Rum, Tito's Handmade Vodka, lemon and cranberry juice, house-made strawberry syrup and the Bitter Truth lemon bitters; garnished with a sparkling sugar rim and a fresh strawberry

The Gentry.....15
Michter's US 1 Kentucky Straight Rye, maple syrup, and orange bitters stirred and served on the rocks; garnished with an orange twist

Carson's Bloody Mary.....12
Tito's Handmade Vodka with our house-made bloody mary mix served with our house garnish of candied bacon, shrimp*, olives, celery, cheese, pepperoncini, and a seasoned rim

Chandler's Cosmo.....12
Stoli Cucumber Vodka, cranberry juice, fresh-squeezed lime juice, simple syrup, and triple sec, shaken and strained into a chilled martini glass with a lime wheel

The Blanche.....12
Tito's Handmade Vodka, peach schnapps, lemon and orange juice, and triple sec; served on the rocks and garnished with an orange slice and a mint sprig

The Jackie-O.....13
Tito's Handmade Vodka, Vanilla Syrup, Chambord, and pineapple juice shaken over ice; served with blackberry garnish

Dubai Chocolate Martini.....15
Bottega Pistachio Crème Liqueur, Disaronno Amaretto, fresh-squeezed orange juice, and half & half, shaken and strained into a chilled martini glass. Garnished with a chocolate swirl, whipped cream, shaved chocolate and Pocky stick cookies

The King.....14
Bird Dog Peanut Butter Whiskey, Kahlúa Coffee Liqueur, and Giffard Banana Liqueur, shaken, strained, and served on the rocks; topped with half & half foam and a piece of candied bacon.

The Umbrella Bar-tini.....12
RumHaven Coconut Rum, Bacardi Rum, Reál Coconut purée, coconut milk, a splash of pineapple, and fresh-squeezed lime juice, shaken and strained into a chilled martini glass; Garnished with a toasted coconut rim

Wine List

Sparkling & Champagne

Glass • Bottle

- La Marca*.....11 • 44
Extra Dry, Prosecco • Vento, Italy
- Veuve Clicquot Yellow Label Reserve*.....98
Cuvee • Champagne, France
- Taittinger Brut "La Française"*.....150
Champagne • Champagne, France

Pinot Grigio

Glass • Bottle

- Benvolio*.....10 • 40
Friuli Venezia Giulia, Italy
- Santa Margarita*.....15 • 60
Region of Alto Adige Italy

Rosé

Glass • Bottle

- La Crema*.....12 • 48
Sonoma, California
- Calvet*.....13 • 52
Sparkling Rosé Brut • Bordeaux, France

Sauvignon Blanc

Glass • Bottle

- La Crema*.....12 • 48
Sonoma, California
- Stoneleigh*.....13 • 52
South Island, Marlborough, New Zealand

Chardonnay

Glass • Bottle

- Kendall-Jackson "Vintner's Reserve"*.....11 • 44
Sonoma, California
- Sonoma-Cutrer "Russian River Ranches"*.....14 • 56
Russian River Valley, California
- Flowers*.....75
Sonoma Coast, California
- Stonestreet "Estate Vineyards"*.....95
Sonoma Coast, California

Interesting Reds & Whites

Glass • Bottle

- Cavit Collection Moscato*.....10 • 40
Moscato • Trevenezie IGT, Lombardy, Italy
- Relax*.....11 • 44
Reisling • Germany
- Conundrum "Red Blend"*.....12 • 48
Zinfandel - Petite Sirah - Cabernet • California
- Les Cadrans de Lassegue*.....78
St. Émilion, Gran Cru • Bordeaux, France

Wine List Continued

Pinot Noir

Glass • Bottle

<i>Murphy Goode</i>	11 • 44
California	
<i>Incription by "King Estate"</i>	14 • 56
Willamette Valley, Oregon	
<i>Cambria "Julia's Vineyard"</i>	60
Santa Maria Valley, California	
<i>Belle Glos "Dairyman"</i>	85
Russian River Valley, Sonoma County, California	
<i>Hartford Court "Land's Edge"</i>	110
Sonoma Coast	

Merlot

Glass • Bottle

<i>Decoy by Duckhorn</i>	12 • 48
St. Helena, California	
<i>Oberon</i>	68
Napa Valley, California	

Cabernet Sauvignon

Glass • Bottle

<i>Mark West</i>	11 • 44
California	
<i>Bootleg</i>	15 • 60
Paso Robles, California	
<i>Daou Reserve</i>	20 • 80
Paso Robles, California	
<i>Austin Hope (1L Bottle)</i>	22 • 88
Paso Robles, California	
<i>Stags' Leap</i>	115
Napa Valley, California	
<i>Silver Oak</i>	170
Alexander Valley, California	
<i>Vértité La Joie • Cabernet Blend</i>	300
74% Cabernet Sauvignon - 10% Cabernet Franc	
7% Merlot - 6% Petit Verdot - 3% Malbec	
Sonoma County, California	
<i>Cardinale 2014 • Cabernet Blend</i>	400
88% Cabernet Sauvignon - 12% Merlot	
Napa Valley, California	

Nestled inside Carson's Andover



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Desserts

“The Perfect ending to your visit on the Back Porch”

Salted Caramel Peach Blondie.....12
with warm caramel peaches, whipped cream, and vanilla bean ice cream

Chocolate Cake.....12
served warm with chocolate sauce and vanilla bean ice cream

Turtle Cheesecake.....12
with chocolate and caramel sauce, candied pecans, and mini chocolate chips

Bread Pudding Pops.....2
“When just a bite or two will do”
fried and coated in cinnamon and sugar; topped with cream cheese frosting, caramel, candied pecans, and dusted with powdered sugar

Chocolate Martini Mousse.....12
served chilled with a rolled wafer cookie

After Dinner Cocktails

The Tuxedo (Espresso Martini).....13
Three Olives Espresso Vodka, Borghetti Espresso Liqueur, and the Bitter Truth Chocolate Bitters shaken and strained into a chilled martini glass and layered with half & half foam; garnished with shaved chocolate

Dubai Chocolate Martini.....15
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The King.....14
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Ports

Glass

Taylor Fladgate ‘Late Bottle Vintage’ Porto....12
Vila Nove De Gaia, Portugal

Fonseca 10 Year Tawny Port.....15
Portugal

Taylor Fladgate 20 Year Tawny Port.....18
Vila Nova De Gaia, Portugal

Cognac

Glass

Courvoisier VS.....12

Hennessy VS.....12

Please notify us of any food allergies- not every ingredient is listed and your well-being is important to us
*State food code requires us to inform you consuming raw or uncooked meats and seafood may increase your risk of food-borne illness