



FOOD + DRINK MENU

224 Foxhall Ave
Kingston, NY, 12401

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www.unicornkingston.com



COCKTAILS



THE LEONA | \$15

Blended Scotch, Allspice Dram, Lemon, Simple Syrup, Angostura Bitters

CHERRY BOMB | \$14

Bourbon, Cherry Heering, Lemon, Simple Syrup, Aquafaba

LAVENDER MENACE | \$14

Gin or Vodka, Creme de Violette, Lemon, Butterfly Pea Flower Syrup, Lavender Bitters, Soda

PALO-MA SANTO | \$14

Mezcal, Palo Santo, Grapefruit, Lime, Agave, Soda

PUSSY RIOT | \$15

Beetroot-infused Vodka, Lime, Ginger Kombucha

NEW-FANGLED | \$16

Rye, Maple, Orange and Black Walnut Bitters



MOCKTAILS



SHISO UNUSUAL | \$11

Cut Above ZP Gin, Shiso Syrup, Lemon, Aquafaba

PALM READER | \$12

Cut Above ZP Whiskey, Peach, Lemon, Lapsang Souchong Tea

PILLOW PRINCESS | \$11

Cut Above ZP Mezcal, Pineapple, Lime, Palo Santo

JUST A LITTLE GREEN | \$9

Cucumber Juice, Lime, Saline, Mint, Agave, Soda

SHISO HEAVY | \$8

Shiso Syrup, Lemon, Soda

CASAMARA NEGRONI | \$9

Bottled Mocktail on the Rocks with an Orange Twist



ROTATING DRAUGHT



Half \$6 | Full \$10

TALEA AL DENTE · PILSNER · 5% ABV

Crisp, notes of jasmine, toast, wildflower honey, herbs

PORT CITY OPTIMAL WIT · BELGIAN · 4.9% ABV

Belgian witbier brewed with orange and coriander

BLUE POINT TOASTED LAGER · LAGER · 5.5% ABV

Amber lager with balanced sweet malt and hops

SLOOP JUICE BOMB · NEIPA · 6.5% ABV

Hazy, citrus, tropical aromas, moderately hoppy

SINGLECUT · KIM HIBISCUS SOUR · 4.2% ABV

Tart hibiscus and black currant aromas

GHOSTFISH GRAPEFRUIT IPA · IPA · 5.5% ABV

Gluten-free, brewed with grapefruit peel

CITIZEN DIRTY MAYOR · CIDER · 5.2% ABV

Off-dry with cold-pressed ginger



BOTTLED & CANNED



GIANT ORIGINAL HARD KOMBUCHA · 12 OZ. · 5% ABV | \$9

Crafted with organic green tea and sustainable honey, passionfruit and elderflower

HIGH NOON (PEACH OR PINEAPPLE) · 12 OZ. · 4.5% ABV | \$10

Fruit-flavored vodka seltzer

URBAN ARTIFACT SUGAR PLUM · 12 OZ. · 7.2% ABV | \$9

Sour with plums and vanilla

UNTITLED ART N/A WEST COAST IPA · 12 OZ. · 0.5% ABV | \$10

Non-alcoholic IPA, citrus and pine

LAGUNITAS IPA · 12 OZ. · 6.2% ABV | \$8

Caramel malted barley, citrus, and pine

INDUSTRIAL ARTS · STOUT OF THE ART · 16 OZ. · 5% ABV | \$12

Coffee stout with aromas of cocoa, pumpernickel,
molasses, vanilla

NARRAGANSETT · LAGER · 12 OZ. · 5% ABV | \$6

Light, crisp, refreshing

SERVICE TOP SPECIAL | \$10

Narragansett and shot of Old Overholt



(1/2 Glass | Glass | Bottle)

red

CLINE CELLARS · PINOT NOIR · \$6 | \$13 | \$54

Seven Ranchlands, Sonoma County, CA

Dark cherries, smooth tannins, hint of vanilla

BELA WINERY · TEMPRANILLO · \$6 | \$13 | \$52

Ribera Del Duero, Spain

Currants, coffee, wood, rich and medium
to full-bodied, spicy finish

KAIKEN ESTATE · CABERNET SAUVIGNON · \$5 | \$10 | \$37

Mendoza, Argentina

Ripe blackberries, dark chocolate, low acidity, silky finish

BOGLE VINEYARDS · PETITE SYRAH · \$6 | \$11 | \$41

California

Blue fruits, boysenberry, black pepper, spice, soft tannins

rosé

PROTEA · DRY ROSÉ · \$7 | \$13 | \$52

Coastal Region, South Africa

Crisp, bright cherry, juicy strawberry, peppery finish

white

FLEUR DU CAP · CHENIN BLANC · \$6 | \$11 | \$43

Essence du Cap, South Africa

Delicate apricot, touch of oak spice, round finish

BIRD IN HAND · SAUVIGNON BLANC · \$7 | \$14 | \$57

Adelaide Hills, Australia

Fresh passionfruit, kiwi, subtle citrus acidity, dry

LA PLAYA · VIOGNIER · \$6 | \$10 | \$35

Colchagua Valley, Chile

Oaky, buttery, caramel, orange zest, honeycrisp apple

sparkling

POEMA · POEMA BRUT CAVA · \$6 | \$11 | \$43

Spain

Dry, ripe peach, pear, toasted bread

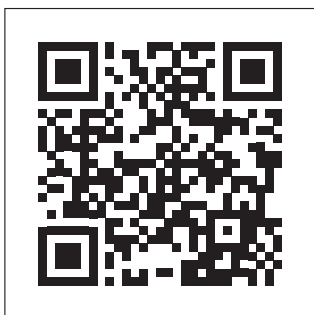
✦ — DRINK SPECIALS — ✦

HAPPY HOUR SPECIAL · WED-THU · 5-7PM

\$2 off any wine/draught beer

SUNDAY SPECIAL · 3-5PM

\$2 off wine/draught beer



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V = VEGETARIAN / VG = VEGAN / GF = GLUTEN FREE

CHEESE SNACK TRAY (*V, GF option available*) | **\$18**

Three cheeses, olives, marcona almonds, fig jam, dried fruit, sourdough crackers (*Contains: Milk, Wheat, Tree Nuts*)

CHEESE & CHARCUTERIE SNACK TRAY (*GF option available*) | **\$22**

Two cheeses, two cured meats, cornichons, corn nuts, mustard, dried fruit, sourdough crackers (*Contains: Milk, Wheat*)

HUMMUS SNACK TRAY (*VG, GF option available*) | **\$14**

Hummus, cucumber, pita, dolmas, olives (*Contains: Wheat, Sesame*)

VEGGIE SNACK TRAY (*VG, GF option available*) | **\$12**

Mixed seasonal veggies, pita bread, ranch dip
(*Contains: Wheat, Milk*)

SANDWICHES (*served with pickle spear*) | **\$16**

- **Caprese (V)** - Fresh mozzarella, roasted tomatoes, pesto (nut free), balsamic glaze
- **Turkey Reuben** - Applewood smoked turkey, swiss, sauerkraut, Russian dressing
- **Italian** - Mortadella (contains nuts), salami, ham, provolone, giardiniera, greens, oil & vinegar
- **Ploughman** - Maple ham, gruyère, apples, greens, mustard & apricot chutney



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