

Good Food & Sturdy Drink



BULL'S HEAD INN

RED WINES

DREAMING TREE PINOT NOIR CALIFORNIA

Dave Matthew's wine in collaboration with Sean McKenzie wine maker from Simi. Ripe cherry, wild strawberry and a hint of toasty oak. \$11/\$35

JOSH CELLARS CABERNET SAUVIGNON CALIFORNIA

Full-bodied wine with smooth and elegant flavors of red fruit, vanilla and smoky oak. \$10/\$33

RAYMOND RESERVE CABERNET SAUVIGNON NAPA, CALIFORNIA

Rich aromas of plum and dark red fruit, with a touch of mocha and earth. Flavors of dark chocolate, blackberry and raspberry, leaving a long lingering finish. \$59

KYMAR CABERNET SAUVIGNON CHARLOTTEVILLE, NEW YORK

Finished in aged apple brandy barrels. Ripe fruit of black cherries and a touch of pepper on the palate from the beginning to the end. Finishes strongly with nice body and flavors of smoky apple wood as well. \$12/\$39

A feature of the Schoharie County Beverage Trail

BODEGA RUCA MALEN RESERVA MALBEC, ARGENTINA

A complex elegant wine, layered with concentrated juicy flavors and sweet velvety tannins. Spice and earth are on the palate with a lingering finish. \$11/\$38

BLACKSTONE MERLOT CALIFORNIA

Ripe black cherry, plum jam, dark chocolate with hints of vanilla and oak, lead to a soft silky finish. \$10/\$33

RUTHERFORD RANCH MERLOT NAPA, CALIFORNIA

Luscious flavors of bing cherry, blueberry and cranberry, with a long silky finish. \$15/\$45

PREDATOR ZINFANDEL LODI, CALIFORNIA

This zinfandel has aromas of fresh black raspberries, black berries, smoky oak and pepper. On the palate there is bold red raspberries, cherries and pepper with smooth tannins. \$11/\$38

CARPINETO DOGAJOLO RED BLEND TUSCANY, ITALY

A blend of 70% Sangiovese and 30% Cabernet Sauvignon. The nose is fruity with hints of cherry, coffee, vanilla and spice. It is full and soft on the palate with complex and well developed flavors and tannins. \$10/\$32

CHATEAU TARIN BORDEAUX, FRANCE

A blend of 70% Merlot, 25% Cabernet Franc, 5% Cabernet Sauvignon. Black cherry fruit notes enhanced by balanced acidity on the finish. \$9/\$31

WHITE WINES

II DONATO PINOT GRIGIO ITALY

Delicate notes of lemon zest and jasmine blossom emerge at the front with minerality that adds to a crisp and refreshing finish. \$9/\$30

JULIA JAMES CHARDONNAY CALIFORNIA

Bright juicy personality, with a hint of oak, and a clean crisp finish. \$9/\$30

MARK WEST CHARDONNAY CALIFORNIA

California Coastal Region creamy rich in texture with notes of apple, pear, fig and toasty oak. \$11/\$38

SILENI SAUVIGNON BLANC MARLBOROUGH, NEW ZEALAND

Zesty and refreshing, with flavors of tropical fruit. Also has a great balance of flavor and acid. \$10/\$32

ANTHONY ROAD SEMI-SWEET RIESLING SENECA, NEW YORK

Vibrant acidity that is coated with sweet citrus notes. A pleasing mouth feel with fresh fruit, white peaches and lemon tart on a balanced finish. \$9/\$31

FULKERSON DRY RIESLING SENECA, NEW YORK

Aromas of green apple and lemon, generous round flavors of lime zest and peaches with herbal minerality on the finish. \$9/\$31

14 HANDS MOSCATO COLUMBIA VALLEY, WASHINGTON

Juicy flavors of white peach and mango are joined by mandarin orange and tangy melon notes. While lightly sweet at first, ample acidity lends balance, keeping the wine bright and fresh. \$9/\$32

SPARKLING WINES

RUFFINO PROSECCO ITALY

Floral note followed by delicate fine bubbles with intense flavors of apples and peaches.(375ml) \$16

CHATEAU SAINT MICHELLE BRUT WASHINGTON STATE

Delicate flavors of apples and citrus with lively acidity. \$32

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BULL'S HEAD INN

BEERS

DOMESTIC-BOTTLE \$3.5

*Budweiser
Coors Light
Michelob Ultra
O'Douls (N/A)*

DRAFT

*Angry Orchard Hard Cider \$5.5
Blue Moon \$5.5 (16oz) / \$8 (23oz)
Davidson Bros. Dacker \$6.5
Goose Island IPA \$7
Ommegang Rare Vos \$8
Stella Artois \$6*

PREMIUM-BOTTLE \$5.5

*Corona
Guinness Extra Stout
Heineken*

SPIRITS

Whis(Key):

(I)rish, (S)cotch, (T)ennessee, (C)anadian, (B)ourbon

GIN

*Beefeater
Bombay Sapphire
Tangeray*

TEQUILA

*Don Julio-Bianco
Don Julio-Reposado
Jose Cuervo Gold
Patron Silver*

WHISKEY

*Bulleit-B
Bulleit-Rye
Bushmill's-I
Canadian Club-C
Chivas Regal-S
Crown Royal-C
Dewars-S
Dickel-T
Glenlivet-S
Glenmorangie-S
Jack Daniels-T
Jameson-I
Jameson Black-I
Jim Beam-B
Johnnie Walker Red, Black-S
Maker's Mark-B
Talisker Storm-S
Woodford Reserve-B*

VODKA

*Absolut
Absolut Citron
Grey Goose
Ketel One
Smirnoff*

RUM

*Bacardi
Captain Morgan
Malibu
Myers's Dark*

BEVERAGES

FRESH BREWED COFFEE AND TEA- \$3

SOFT DRINKS- \$3

*Pepsi Diet Pepsi
Orange
Sierra Mist
Ginger Ale
Saranac Bottled Root Beer \$3.50*

ICED TEA- \$3

*Fresh brewed iced tea with lemon,
mint and a hint of honey.*

A BRIEF HISTORY ON THE PAST COUPLE CENTURIES

As we gaze back through the years of The Bull's Head Inn the evidence of its rich history is undeniable. From the enduring strength of the beams overhead to the not so subtle creaks of the floor boards beneath. This is a house that could tell many a tale.

We are proud to follow in the footsteps of those before us who have owned and occupied this historic site. Dating back to 1752 it was George Ferster who erected a log cabin on this land. Following him was Lambert Lawyer who contracted Seth B. Wakeman, carpenter, to build the current inn in 1802. Lambert's son Jacob I. Lawyer, John P. Bellinger and Peter Van Patten were also owners in the year that came to pass. Charles Courter purchased the property as a residence in 1839 and it was known as The Courter Mansion.

It is likely you will recognize names such as Monty Allen, the man who "brought the Bull back" in 1966. Howard Snyder, Bob Youngs, Tami Vanleuven and Tony Giammattei all followed as proprietors. As the current owners of The Bull's Head Inn our goal for the restaurant is a simple one. Our mission is to welcome and delight our guests in a historic, comfortable and friendly community gathering space.

We look forward to making your every visit a memorable one with us for many years to come.

The Innkeepers Chris & Mary