



Thursday, Sunday & Monday 2 PM- 8 PM

Friday & Saturday 2 PM- 9 PM

Element WINERY

- Chardonnay 2018 • 22
- Riesling 2020 • 19
- Pinot Noir 2015 • 23
- Blafränkisch 2016 • 21
- Cabernet Franc 2020 • 22
- Syrah 2017 • 21

Flights

- Element Wines • 20
(4 Tastes, 1.5 oz each)
(Pre-selected)
- Choose Your Own • 25
(4 Tastes, 1.5 oz each)
(Any Wines Available)

- ON** Peach Pie & Szechuan Gose • 9
- DRAFT** Pilsner 'Homage' • 9
- Gose (16 oz Can) • 9
- Wild Golden Ale 'The Cultured One' • 22

CELLARABLE

375ml

F.L.X. Table, located next door to F.L.X. Provisions, is one of the Finger Lakes premier dining experiences. With only 16 seats and no boundary between the guests and kitchen, it is intimate and interactive. Join us to break bread together not just as guests but as friends. Every evening, we serve a prix fixe tasting menu that constantly evolves based on seasonality.

COLLOQUIAL

- Chardonnay 'Re[de]fein' 2019 • 29
- Red Blend 'From Now Forward' 2020 • 37

in our element

- Still Apple Wine 'Vin De Pomme' • 14
- Chardonnay Blend 'CSWS' 2022 • 14
- Chardonnay 2019 • 16
- Red Blend 'CSWS' 2018 • 16



EQUILIBRIUM
WINE FARM

F.L.X.
Culture House

Equilibrium Wine Farm, located on the east side of Seneca Lake and farmed by Master Sommelier Christopher Bates, offers a three-tiered range: IOE as the fresh, approachable entry point; Element Winery as the flagship, showcasing age-worthy, terroir-driven wines; and Colloquial as the pinnacle, made in tiny quantities from old vines at Equilibrium Wine Farm. Together, they represent a bold, world-class vision for cool-climate winemaking.

The Chef sources the best ingredients possible, both locally and from farms who share our ideals, to ensure your meal creates memories you want to savor. We offer two seatings a night at 5:45 & 8:15. We are reservation only and this can be completed online through TOCK. We release bookings two months in advance so be sure to reserve your spot!

www.flxtable.com (315) 730-3083



More Beers

Bitburger Pilsner	• 6	Foam Brewers 'Alien Observer' Gose	• 9
Tannen Zäpfle Rothaus Pils	• 7	Brasserie Dupont Saison	• 9
Von Trapp Pilsner	• 6	Alchemist, 'Focal Banger' IPA	• 10
Paulaner Hefe-Weizen	• 6	Lindemans Framboise	• 12
Guinness	• 7	Lindemans Pêche	• 8
Rodenbach Alexander Sour Ale	• 9	Trillium 'Congress Street' IPA	• 10
Westmalle Tripel	• 10	Trillium 'Let the Chip Drop' DIPA	• 10
Orval Trappist Ale	• 11	Trillium 'Mettle' DIPA	• 10
Founders 'CBS' Stout	• 10	Trillium 'Legroom' DIPA	• 11

Large Format and Additional Cellarable Beers Also Available

Cocktails

Made With New York Spirits

Old Fashioned	• 16
(Macs American Whiskey)	
Boulevardier	• 16
(McKenzie Rye)	
Manhattan	• 16
(Macs American Whiskey)	
Negroni	• 16
(Neversink Gin)	

Ciders

Phonograph	• 6
<i>Harvest Dry</i>	
Phonograph	• 6
<i>Orchard (Naturally Sweet)</i>	

Non-Alcoholic

Seedlip Botanical & Tonic	• 15
<i>Club Soda, Guava Lime, Sicilian Lemon</i>	
Sparkling Pink Grapefruit	• 6
<i>Franklin & Sons</i>	
Fulkerson Grape Juice	• 6
<i>Niagara</i>	
Still or Sparkling Water	• 9

*Add Spirit of Choice at Additional Cost
Ask for Our Spirit List



Take a tour through the world of wine, one glass at a time!

Master Sommelier Christopher Bates curated this Advent Calendar showcasing a selection of wines from well-known and loved wine-producing regions, as well as off-the-beaten path discoveries from around the world! Watch videos describing wine and producer daily on our Instagram page

F.L.X. Provisions.

Available for pickup November 6th

INCLUDES:

24x 187ml (6oz) bottles from an international selection of both white and red wines PLUS a full bottle (750ml) of Sparkling Wine from the Finger Lakes to enjoy anytime you like! t

Tipples Of The Tundra - \$14

*FROZEN COCKTAILS WHERE CARIBBEAN
INSPIRATION ENCOUNTERS A POLAR CHILL*

FIG LEAF DAIQUIRI- An elevated frozen daiquiri using four of our favorite rums with lime and sugar.

-**Saint Benevolence Rum Clairin** from the island of Haiti
-**Smith & Cross** Jamaican Rum

-and two Jamaican pot-still rums that are blended and finished in Detroit: The **Two James Doctor Bird** and a version that is macerated on grilled pineapple!

To finish your cocktail we top it off with our signature **Chartreuse** foam

PIÑA COLADA- Pineapple. Coconut. And two (!) outstanding pineapple rums: **Two James Pineapple Doctor Bird** and **Plantation Pineapple**.

Keeping with our Caribbean theme, we top off the cocktail with a marvellous complex foam using bright flavors of **Angostura Bitters**

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AROUND THE WINE WORLD

*Wine
Advent
Calendar*

IN 25 DAYS

HOSPITALITY



**GET YOUR WINE ADVENT CALENDAR NOW AT
F.L.X. PROVISIONS
OR SEND IT TO A LOVED ONE
A UNIQUE HOLIDAY GIFT - LIMITED EDITION**