



## W I N E | B E E R

### SPARKLING

Rive della Chiesa, Prosecco, Veneto | 11

Baron de Seillac, Rose, Provence | 10

B2B Henry Varnay | 12

### WHITE

Esser, Chardonnay, Monterey | 12

Ravines, Dry Riesling, Finger Lakes | 13

Rain, Sauvignon Blanc, Marlborough | 11

Il Cavaliere, Pinot Grigio, Friuli-Grave | 10

Pine Ridge, Chenin Blanc + Viognier, Clarksburg | 11

Jean-luc Colombo-Rose | 11

### RED

Alexander Valley, Cabernet Sauvignon, Sonoma | 15

Foris Vineyards, Pinot Noir, Rogue Valley | 14

Plungerhead, Zinfandel, Sonoma | 13

Tomero Malbec, Uco Valley | 13

Gordo, Monastrell + Cabernet Sauvignon, Yecla | 10

### ON DRAFT

Rotating Local Craft Beers | 9

### BOTTLES & CANS

Allagash | 7

Funky Bow So Folkin' Hoppy | 6

Rising Tide Ishmael | 7

Smutty Nose Old Brown Dog | 7

Southern Tier 2X Milk Stout | 7

Bunker Machine Pils | 6

Sam Adams Light | 6

Kaliber (NA) | 6

## C O C K T A I L S

### SZECHUAN GIMLET | 12

22 Vodka | Fresh Lime

Rosemary | Cracked Pepper

### HOLSTEIN MULE | 12

Hardshore Gin | Falernum | Lime

Maine Root Ginger Brew | Crushed Ice

### SUGAR BUSH DAIQUIRI | 12

8 Bells Rum | Lime

Maine Maple Syrup

### CAMPFIRE TODDY | 12

Fifty Stone | Lemon

Gingered Honey | Cloves

### OLD PORT OLD FASHIONED | 12

Gunpowder Rye | Fernet Michaud

Cinnamon Angostura

### LIME RICKEY | 6

Royal Rose Raspberry

Fresh Lime



## S H A R E S

### HOUSE MADE BBQ CHIPS

Local Cheddar Dip | 7

### HOUSE CURED OLIVES

Scallion Ash Hummus | Grilled Naan | 9

### GRILLED CIABATTA

Whipped Mozzarella | Tomatoes | Basils | 7

### BRAISED CHUCK ROAST SANDWICH

Kimchi | Tamari-Cumin Emulsion | Soy Caramel | Peppery Greens | 15

### PETITE LOBSTER ROLL

Griddled Roll | Lemon Emulsion | Sour Mustard Pickle | 12

### CHEESE and CHARCUTERIE

Chef's Seasonal Selection of Local Cheeses and Artisan Meats

Marinated Olives | Black Mission Fig Jam | Fennel Mustard | Sliced Bread | 22

### HOUSEMADE COOKIES and CANDIES

Selection of Hand-crafted Small Confections | 9