

40 Paper

RED WINES

4	Pinot Noir -Chateau Bianca (raspberry, soft, round, light spice, good tannins)	\$11/\$42
2	Chianti Classico -Cultusboni (fresh cherry, floral, tobacco, dry, good food wine)	\$13/\$50
22	Barbera D'Alba -Reva (red berry, juicy fruits, spiced vanilla, balanced finish)	\$98
35	Valpolicella - Santa Maria (cherry, blueberry, licorice, velvety soft finish)	\$75
48	Chianti Classico -Querciavalle (crisp violet, cherry jam, balanced spices, earthy)	\$78
20	Pinot Noir - Foggy Bottom (ripe berry, black tea, floral savory character)	\$75
13	Shiraz -Cederberg (black fruits, peppery oak, vanilla, velvety tannins, dry)	\$62
40	Montepulciano - Spelt (black fruit, medium body, balanced tannins, long finish)	\$74
37	Malbec -Luigi Bosca (dark berries, chocolate, hazelnuts, deep, long finish)	\$58
26	Tempranillo-Valderiz (fig, sage, mocha, currant, silky, spiced finish)	\$85
46	Cab Franc - Savage Grace (raspberry, rhubarb pie, floral notes, long)	\$85
44	Cab Franc/Merlot-Chante Alouette Bordeaux (dark berry, smoke, leather, earthy)	\$90
49	Nebbiolo d'alba - Indigenous - (cherry, spice, black currant, medium body)	\$56
21	Cab/Merlot/Franc-Barraillots Margaux -(earthy spice, rich, aromatic, dry)	\$85
30	Primativo- Orion (dark ruby, juicy, mulberry, dry & pleasing)	\$50
3	Montepulciano D'Abruzzo -La Valentina (blackberries, vanilla, plum, fragrant body)	\$13/\$50
45	Grenache-Chateauneuf du Papé (full, cherry, baked raspberry, lavender & spice)	\$130
39	Gigondas- Montmirail (rich ripe blackberry, earth tones, good length, balanced)	\$80
25	Tuscan blend -Monti al Mare (blackberry, tobacco, layered)	<i>LOCAL</i> \$80
34	Bandol -Vannieres (earthy dried fruit, soft tannins, ripe yet balanced)	\$126
5	Cabernet - Donati (Elderberry, smoky, big & bold, complex, smooth finish)	\$14/\$54
47	Sangiovese-Brunello (black stone fruit, roasted herbs, strong tannins, dark minerals)	\$150
32	Barolo- Boasso (spicy, overripe fruit & spice, sumptuous, lingering)	\$120
15	Sangiovese -Casanova (blackberries, slightly spicy, velvety tannins, long finish)	\$68
42	Cabernet -Egelhoff (black cherry, balanced, complex, velvety finish)	\$185
24	Cabernet -Typesetter (intense, full-body, oaky, lingering leather)	\$96
33	Langhe Nebbiolo- La Spinetta (violet & rose, soft tannins, oak, tobacco, earthy)	\$94
23	Amarone -Tenuta(cherry, spices, rose petal, velvety tannins, well-structured)	\$195

WHITE WINES

105	Cotes du Rhone- Bastide (delicate, light citrus, bright finish)	\$10/\$38
108	Vermentino- Toscana (floral, light, crisp, high acidity)	\$49
102	Pinot Grigio- Tonnino (dry, fresh, exotic fruit notes, rose petal)	\$10/\$38
125	Vouvray- Christophe (ripe stone fruit, steely acidity, fresh finish)	\$56
101	Burgundy- Le Chai Duchet (apricot, white chocolate, oak, complex)	\$59
120	Chablis- Domaine Vauroux (apple & apricot, minerally, medium body)	\$80
113	Bordeaux Blanc- Chateau Marjosse (stone fruits, floral, long finish, smooth)	\$60
103	Sauvignon Blanc- Glazebrook (white peach, classic herbal notes, full body)	\$11/\$42
104	Chardonnay -La Linda (un-oaked, pears, wild chamomile, refreshing, full)	\$11/\$42
110	Pinot Blanc -Melody (crisp, dry, effervescent, creamy, with balanced finish)	\$40
124	Sancerre -Alain Girard (citrus, melon, herbaceous, elegant, crisp)	\$74
115	Chardonnay -Lava Cap (zesty lemon, apple blossom, vanilla finish)	\$58
114	Chardonnay -Pouilly-Fuisse (rich & complex, citrus, peach, elegant)	\$80

SPARKLING WINES

Prosecco -Santa Marina (refreshing, floral aroma, light & lively)	<i>Split</i> \$12
Prosecco Brut -Adami (tart and full, apple & pear, superb balance)	\$55
Cava, Reserve- Castellroig (jasmine, citrus fruits, fresh, very dry)	\$60
Champagne, Brut- Jose Michel (bright tropical fruit, perfect balance, clean & dry finish)	\$100

BEER BOTTLES/CANS

- FORST** - Italian Lager
Forst 4.8% 11oz \$7
- PRECEPT** - German Style Pils
Bissell 5.6% 16oz \$10
- WHITE** - Belgian Wheat Ale
Allagash 5.2% 12oz \$8
- 633** - Pale Ale
Boothbay 6.3% 16oz \$10
- COMPETITION** - Sour IPA
Sidereal 7.7% 16oz \$11
- SUBSTANCE** - HAZY IPA
Bissell Brothers 6.6% 16oz \$11
- FLUME** - Double IPA
Battery Steele 8% 16oz \$12
- ROUTE 27** - German Style Lager
Boothbay 5.8% 16oz \$10
- DELIRIUM TREMENS** - Belgian Ale
Huyghe 8.5% 16oz \$12
- REAL ALE** - Brown Ale
Atlantic 4.8% 16oz \$10
- CADILLAC MNT** - Irish Stout
Atlantic 7.0% 16oz \$10
- BLAZING LOVE** - Blueberry Sour
Blaze 7.0% 16oz \$12

NON-ALCOHOLIC BEER

-See server \$7

CIDER

- SCOTTISH CIDER** - Hard Cider
Thistly Cross 6.2% 12oz \$8
- LOCAL CIDER** - Dry Heirloom Cider
Whaleback 6.8% 500^{ML} \$19
- LOCAL MEAD** - Barrel-Aged, Dry Mead
Whaleback 5.8% 500^{ML} \$19

HOUSE COCKTAILS

ALPINE MANHATTAN

Bourbon, Allspice Vermouth, Genepy,
"smooth & warming with herbal spice notes"
UP \$15

FUMAR VIDA

Mezcal, Lime, Amaretto, Apricot, Maple
"smoky citrus layers, tart, toasted almond
notes" **UP** \$16

QUICK DRAW

Rye, Vanilla Chipotle Simple, Falernum, Lemon
"smokey spice, honey, lemon, refreshing"
ROCKS \$14

OLD PORT FASHIONED

Bourbon, Tawny Port, Maple, Bitters
"rich, maple, warm spices, oaky finish"
ROCKS \$14

POWERPLANT

Engine Italian Gin, House Amaro,
Lemon Shrub
"citrus notes, subtle spice, dry finish" **UP**
\$16

HEAD HUNTER

Local Barren's rum, Dry vermouth, Orange
liqueur, Cherry liqueur, Peach bitters
"refreshingly complex, light fruit notes,
slight spice"
UP \$16

HI PEAT

Islay Scotch, Blanco Vermouth, Cynar
"smoke & peat with woody citrus notes"
UP \$18

RANCHITO

Tequila, Cilantro, Pineapple, Jalapeno
"herbaceous, refreshing, delicious"
ROCKS \$14

NON-ALCOHOLIC

MOCKTAIL 40

Pineapple, Cranberry, Plum,
Agave, Lime, Ginger Ale- **UP** \$7

WAGON MULE- Local ginger beer, Fresh
mint, Lime juice, Club soda -**ROCKS** \$7

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