

Moscow Mule - Tito's VODKA, fresh lime juice, grapefruit bitters & ginger beer

Left Coast Tonic - GIN, Fernet Branca, fresh lemon & tonic on the rocks

Pesca- BOURBON, fresh lemon, whole basil, brown sugar, peach bitters & seltzer on the rocks

Tequito- Fresh mint, lime, TEQUILA, brown sugar & seltzer on the rocks

40 Rum Punch- Mount Gay RUM, Orgeat syrup, fresh lime, Cynar Amaro & seltzer on the rocks

Buzz²- Chilled espresso, brown sugar simple syrup & IPA served up

Fiore Spritz- Elderflower liqueur, Cocchi Americano, fresh lemon & Prosecco served up

Ginger Cilantro Margarita - Muddled fresh cilantro, ginger, lime & silver TEQUILA

CICHETTI **\$5**

Daily RISOTTO : ask your bartender

Local 1/2 MUSSELS with toasted garlic & fresh herbs

Local KALE with toasted garlic & cannellini beans

A dueling pair of crispy risotto ARANCINI

Stuffed BABY ARTICHOKEs with goat cheese & pancetta

Caramelized BRUSSELS sprouts

1/2 FLATBREAD PIZZA **\$5**

SALAMI with fresh oregano, fontina & mozzarella

ANCHOVY with arugula & ricotta salata

MARGHERITA with roasted tomato & fresh basil

Five CHEESE with buffalo mozzarella & fresh oregano

Roasted BEETS with goat cheese & caramelized onions

Marinated CALAMARI WITH artisan salami & chipotle

Please REMEMBER:
Happy Hour is a for
adults only.

21 and up, please

Happy Hour: Daily 4pm-6pm

All Drinks: HALF PRICE!

RED by the Glass

- 1 Tomaiolo Chianti Classico - Sangiovese (dark fruit and toasty oak) \$9 / \$29
- 3 Zorzal - Malbec (pepper, earth, mocha & currant) \$9 / \$28
- 10 Italo - Montepulciano d'Abruzzo (earthy aroma, full flavored & rich) \$10 / \$29
- 4 Chabiran Bordeaux- Merlot blend (medium bodied, Cedar & spice, red fruit) \$9 / \$27
- 2 Chateau Bianca- Pinot Noir (light & fruit forward balanced with oak) \$12 / \$35
- 5 Calcu- Cabernet Sauvignon (rosemary, mineral nose, smooth tannins) \$10 / \$29
- 6 Il Trullo- Amaroso "baby Amarone" (rich, lush, full bodied) \$9 / \$29
- 11 Sule- Salento Negroamaro (big, ripe, blackberry jam) \$9 / \$29

WHITE by the Glass

- 105 Edna Valley - Chardonnay (lightly oaked, nutty, soft fruit) \$8 / \$27
- 102 Barone Fini - Pinot Grigio (lively fruit flavors & smooth finish) \$8 / \$27
- 103 Santa Giustina- Ortrugo (slightly effervescent, crisp, playful) \$12 / \$35
- 104 Cinquante Cinq - Viognier (Floral nose, ripe citrus, soft finish) \$9 / \$29
- 101 Rain - Sauvignon Blanc (tropical nose, tart and fragrant, good minerality) \$11 / \$33

ROSÉ & SPARKLING Wines

- Tiamo - Prosecco (made with organic grapes, notes of stone fruit & citrus) \$9 (split)
- Chateau Jouclary- Rosé (Dry, fresh, strawberry palate) \$9

Artisan Draft Beer:

Check the chalkboard or ask your bartender for today's varieties

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Open 7 Days
Dinner 5pm-9pm
Bar 4pm-11pm
207-230-0111

BOTTLED Beer

- Orval TRAPPIST ALE \$9
- Greens Endeavor DUBBLE (GF) \$10
- Old Speckled Hen AMBER \$6
- Murphy's IRISH STOUT \$6
- Pork Slap PALE ALE \$4
- Stella Artois PILSNER \$4
- Budweiser LAGER \$4
- Bud Lite LIGHT LAGER \$4
- Clausthaler NON-ALCOHOLIC \$4
- Downeast Cider HARD CIDER (GF) \$6

Featured Bottle-

check the chalkboard or ask your bartender