

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
- 43 Il Trullo- Amaro "baby Amarone" (rich, lush, full-bodied) \$9/ \$29
- 45 Quota 31- Primitivo (big, juicy, smoky blackberry, full finish) \$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 - Vioignier (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)
- Villa Cornaro - Prosecco (fruity, light bodied, citrus & minerals) \$29
- Finca La Linda- Rosé Malbec (Dry, fresh, smooth red fruit & strawberry palate) \$9/ \$29
- Eden- Dry Sparkling Cider (Light and Refreshing tartness, wine undertones) \$24
- Chrisophe Thorigny Vouvray- Sparkling Chenin Blanc (Bone dry, orchard fruit) \$41
- Castelloirog Rosat Cava- Sparkling Rosé (Clean & bright, red berries, fine bubbles) \$43

DRAFT Beer

- CANFUSION- Rye-Bock
Sierra Nevada, CALIFORNIA \$7.50
- MONOLITH- IPA/Dampfbier
Gneiss, MAINE \$7.50
- SUBSTANCE- American Pale Ale
Bissel Brothers, MAINE \$7.50
- HOPTIMUM- Imperial IPA
Sierra Nevada, CALIFORNIA \$8.50
- TAR BOX- Cream Stout
Liberal Cup, MAINE \$8.00
- HOCHZEITSBEIR von 1810- Mazen
Hoffstetiner, BELGIUM \$7.50

DRAFT BEER by the FLIGHT

- ③ Flight- TRY SOMETHING DIFFERENT -\$9
Sample any three of draft options
- ⑥ Flight - PERFECT FOR SHARING -\$16
Try a sample of all six artisan draft beers

BOTTLED Beer

- Greens Endeavor DUBBEL (GF) \$10
- Orval TRAPPIST ALE \$9
- Sam Smith's Organic Cider (GF) \$10
- Downeast Cider ORIGINAL BLEND (GF) \$6
- Old Speckled Hen ENGLISH ALE \$6
- Murphy's IRISH DRY STOUT \$6
- Pork Slap PALE ALE \$4
- Stella Artois PILSNER \$4
- Budweiser LAGER \$4
- Bud Lite LIGHT \$4
- Clausthaler NON-ALCOHOLIC \$4



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

WINE BY THE BOTTLE



REDS

06	Resmino - Sangiovese (fullbodied, very smoky, produced by Trappist Monks)	\$ 30
35	Sella & Mosca - Cannonau (medium body, leather notes, complex)	\$ 32
11	Bottega - La Grein (intense color, vanilla scent, lingering finish)	\$ 32
12	Domaine De L'Harmas - Cotes du Rhone (ripe fruit, round acidity & pepper)	\$ 33
27	Domaine De Montfin - Corbieres (dark fruit, cinnamon & spice, dry finish)	\$ 33
21	Tu Vin Plus - Cab Franc & Malbec (Fullfruit nose, medium bodied, velvety)	\$ 36
38	Tenuta La Lumia - Nero D'Avola (dark berry-fruit flavors, woody herb notes)	\$ 39
30	San Fereola - Dolcetto (round, fruity, medium-bodied)	\$ 39
41	Cellar Door - Zinfandel (ripe, fruit forward, rich) Local Wine	\$ 42
32	Piantate Lunghe - Montipulciano (ripe fruit, good body, nice oak)	\$ 42
19	Le Mazel Cuvee Raoul - 100% Natural Grenache no sulfur used! (very fresh, light, zippy, smooth, hints of farm and cherry)	\$ 43
46	Gran Passione - Veneto (fullbodied, soft tanins, black fruits)	\$ 42
28	Tascante Ghiaia Nera - Nerel Mascalese (round, fruity, fine tanins)	\$ 43
20	Bussola Ripasso - Sangiovese, merlot, cabernet (rich & jammy)	\$ 44
15	Langhe - Nebbiolo (plum, dried cherry, long finish)	\$ 49
34	Sule- Salento Susumaniel (cherry, prune, cacao, weighty and racy)	\$ 51
42	Ciacci Piccolomini - Rosso di Montalcino (fruit-forward, spicy, floral)	\$ 51
23	Sanguineto I & II - Rose di Montepulciano (Vibrant ruby color, dry palate)	\$ 56
26	Crozes Hermitage - Syrah (hint of spice, rounded, citrus & dark cherry)	\$ 56
37	Milziade - Montefalco (Earthy, ripe fruit, great with meats)	\$ 57
44	Tenuta Villa Rosa - Chianti Classico (warm, fullbodied, lively)	\$ 63
39	Le Cupole - Tuscan Blend (dark & rich, silky tanins, fruity finish)	\$ 65
07	Mauro Veglio - Barolo (blackberry nose, welltextured, silky tanins)	\$ 69
22	Lentsch Morus - Lagrein (balanced, large flavors, deep & dark)	\$ 72
18	Scagliola Sansi - Barbera d'Asti (rich aromas, robust & persistent)	\$ 85
29	Il Colle Brunello - Sangiovese (incredibly smooth, rich, ripe fruit)	\$ 99
40	Sant' Antonino - Amarone (spicy, soft, ripe, fullflavored & elegant)	\$ 107
36	Groth - Cabernet Sauvignon (ripe, spicy fruit, silky tanins, long finish)	\$ 110

WHITES

111	Illahe - Riesling (rich honey notes, soft palate, smallproduction)	\$ 28
128	Regaleali - Bianco (Green apples, grapefruit, rich body)	\$ 28
115	Zenato - Lugana (peach, citrus, crisp acidity, supple body)	\$ 28
107	Terres Blanches - Chenin (green apple nose, crisp and bright, herbal notes)	\$ 29
108	Pine Ridge - Viognier Blend (very aromatic, spicy pear notes, refreshing)	\$ 29
109	Malot - Roero Arneis (wild flowers, fresh, smooth)	\$ 29
126	Corte Marsure - Pinot Grigio (tart yet balanced, apricot nose, creamy & rich)	\$ 33
112	Lucashof - Riesling (fullbodied, offdry, good depth)	\$ 34
117	Santa Rita - Sauvignon Blanc (grapefruit notes, good minerality, balanced)	\$ 35
116	Comelli - Friulano (tart peach, dry & crisp, inviting)	\$ 35
120	Bucci - Verdicchio (complex, Golden Delicious apples, fresh finish)	\$ 38
118	Desvignes Aine & Eils - Chablis (zesty & bright, peach & apricot)	\$ 39
129	Coffele Soave Classico - Gaganega (floral nose, dry w/ almond finish)	\$ 42
122	Iname Soave Classico - Garganega (good minerality, white peach)	\$ 44
123	Terredora - Fiano (fullbodied, fruit loaded, bright acidity)	\$ 45
114	Marco Molamatta - Tocai Blend (gorgeous aroma, rich palate, nice finish)	\$ 51
125	Erste & Neue - Gewurztraminer (tropical nose, soft, long finish)	\$ 53
127	Groth - Chardonnay (crisp, complex, and wellbalanced)	\$ 69