

RED WINES

4	Chateau Bianca - Pinot Noir (raspberry, soft, round, light spice, good tannins)	\$11/\$44
5	Donati- Cabernet Sauvignon (Elderberry, smoky, big & bold, complex)	\$14/\$56
2	Orion- Primitivo (ruby, ripe cherry, spice notes, smooth, full-bodied)	\$12/\$40
3	Rubesto- Montepulciano D'Abruzzo (blackberries, vanilla, plum, fragrant medium body)	\$14/\$45
43	Boen- Pinot Noir (dried strawberry with prune & cranberry; fresh, bright acidity)	\$75
22	Viberti- Barbera D'Alba (floral bouquet, bright with notes of cherry and almond)	\$58
35	Cave du Chateau de Chenas Beaujolais (smoky, ripe fruit, firm tannins, complex)	\$40
48	Alcaria - Garnacha/Syrah (dark plum & berry, solid tannins, spice)	\$36
26	Museum Reserva - Tempranillo (plum, berry, toasty oak & sweet tobacco)	\$37
42	Cesari Mara- Valpolicella Ripasso (smooth & elegant; ripe cherries; warm finish)	\$42
34	Olianas Cannonau - Grenache (medium-body, stone fruit, tobacco, dry finish)	\$45
37	Chateau Fantou- Malbec (smooth, black fruits, light floral notes, dry finish)	\$40
44	Saint Emilion Grand Cru Bordeaux- (full bodied, earthy, peppery, powerful)	\$85
21	Barraillots Margaux Cru Artisan-(plum, cherries, tobacco, silky tannins, dry)	\$85
39	Pesque Terrasses- Granache / Syrah (deep ruby color, floral, herbal, spicy)	\$40
45	Romeo & Juliet- Baby Amarone (red berries, hint of spice, velvety tannins, soft)	\$42
49	Indigenous - Nebbiolo d'alba (cherry, spice, black currant, medium body)	\$56
32	La Spinetta - Barolo (licorice, raspberries, silky and full bodied)	\$150
20	Left Coast - Pinot Noir (mocha, blackberry, silky body, with a spicy finish)	\$46
15	Jema - Corvina (full bodied, supple and well-balanced, black cherries & mocha)	\$84
46	La Madrid - Cabernet Franc Reserva (rich layers, bright cherries, pomegranate)	\$40
33	Vietti Langhe-Nebbiolo Perbacco (strong & intense, herbal, rich)	\$75
23	Beran - Zinfandel (dried cranberry, caramel apple, sweet tobacco & spice)	\$61
47	Brunello di Montalcino-Sangiovese (complex, balanced, powerful, refined tannins)	\$100
13	Marchesi Di Gresy Martinenga-Barbaresco (Cherry, clove, violet)	\$110
40	Bonanza Lot 1 Cabernet Sauvignon (currants, chocolate, toasted oak)	\$75
30	Cesari IL Bosco - Amarone della Valpolicella Classico (Rich & spicy with a long finish; preserved cherries, cocoa & nuts)	\$165

WHITE WINES

105	Arca Nova- Vinho Verde (green apple, fresh, soft minerality, well-balanced)	\$9/\$32
104	Black Stallion- Chardonnay (full-bodied, apricot, soft oak, ripe grapes)	\$11/\$42
102	Anterra- Pinot Grigio (tropical fruits, almonds, green apple & peach)	\$9/\$32
106	Fire Road- Sauvignon Blanc (passionfruit, gooseberry, & grapefruit; long finish)	\$10/\$37
108	Toscana- Vermentino (floral, light, crisp, high acidity)	\$49
114	Bico da Ran- Albarino (intense & fresh with full bouquet)	\$32
120	Gautheron- Chablis (floral, orchard fruit, citrus, rich & acidic)	\$48
101	Guyot- Pouilly-Fuisse (tangerine, red apple, oaky, long finish)	\$55
126	Domaine Pfister- Pinot Blanc (dry & crisp; apple, white flowers)	\$55
113	Chateau Marjosse- Bordeaux Blanc (stone fruits, floral, long finish, smooth)	\$45
110	Melody- Pinot Blanc (crisp, dry, effervescent, creamy, with balanced finish)	\$40
124	Alain Girard- Sancerre (citrus, melon, herbaceous, elegant, crisp)	\$58
115	Lava Cap- Chardonnay (zesty lemon, apple blossom, vanilla finish)	\$32

ROSE & SPARKLING WINES

Mionetto - Prosecco (Rich, fruity, dry, & refreshing; golden apple & apricot)	<i>Split</i> \$9
Mionetto - Rosé Prosecco (Raspberry, blackcurrant & pink grapefruit)	<i>Split</i> \$9
Rose- Vacationland (dry, yet fruity, notes strawberry, well-rounded)	\$10/\$38
Nino Franco - Rustico Prosecco (crisp, bready notes, lively fruit, citrus)	\$50
Gramona Cava- Imperial Gran Reserve Brut (elegant, complex, apple, peach, citrus peel)	\$75
Veuve Cliquot -Brut Champagne- (notes of vanilla & brioche, stone fruit, traditional)	\$110



BEER BOTTLES/CANS

Bunker MACHINE Pilsner	\$8
Rising Tide DOCKSIDE Lager	\$8
Fogtown OVERTURNED TABLES Sour Ale	\$10. ⁵⁰
Bells AMBER Amber Ale	\$5
Rising Tide MITA Session Ale	\$9
Cigar City GUAYABERA Pale ale	\$6
Oxbow FPA Farmhouse Pale Ale	\$8
Sloop JUICE BOMB N.E. IPA	\$7
Spencer TRAPPIST Ale	\$8
Foundation BURNSIDES Brown Ale	\$9
Bangor Beer WALTY Gose	\$8. ⁵⁰
New Holland DRAGONS MILK Bourbon Stout	\$10
Departed Soles HUDSON PRIDE Fruit Saison	\$9
Departed Soles GOODBIPA IPA	\$8
Clausthaler DRY HOPPED Non-alcoholic	\$5
Bantam WUNDERKIND Cider	\$8
Whaleback ROSE CIDER (500ML)	\$19

HOUSE COCKTAILS \$13

BARREN'S JEWEL - Local Barren's GIN, dry vermouth, St. Germain, Violette liqueur, house-made bitters *UP*

OLD PORT FASHIONED - BOURBON, tawny port, local maple syrup, orange bitters *ROCKS*

RANCHITO VERDE- Silver TEQUILA, Verdita (cilantro, mint, pineapple & jalapeno) lime & Velvet Falernum. *ROCKS*

PAPER PLANE - Blanco TEQUILA, Aperol, Meletti amaro, lemon twist *UP*

GUNSLINGER - Bulleit RYE, house-made cherry liqueur, vanilla-chipotle syrup, lime, chocolate bitters *ROCKS*

DOCKYARD HOLIDAY - BARREL-AGED RUM, pickled lime, pineapple, ginger beer *TALL ROCKS*

MONEY PENNY- GIN, grapefruit juice, dry vermouth, luxardo apricot, grapefruit bitters *UP*

SPICE ROAD- BOURBON, Genepy Alpine liqueur, white pepper & chai infused sweet vermouth *UP*

ESTATE- VODKA, orange, basil, lemon, Campari, seltzer, & plum bitters *TALL ROCKS*

REYES OF LIGHT - MEZCAL, ancho chili liquor, lemon juice, agave, grapefruit juice, fresh rosemary *UP*

Doppio 2.0- espresso-infused VODKA, house-made Kahlua, espresso, agave & chocolate bitters *UP*

Open ⑤ Days
CLOSED
SUNDAY & MONDAY
4pm-8pm
207-230-0111