

## BEER BOTTLES/CANS

### LAGER OF THE LAKES

Bells Brewing- Bohemian Lager 5% 12oz \$5.50

### MACHINE

Bunker-Czech-Style Pilsner 5.2% 16oz \$8

### CHARMS & HEXES

Banded-Sour Ale 5.2% 16oz \$10

### GUAYABERA

Cigar City-Pale Ale 5.5% 12oz \$6

### FPA

Oxbow- Farmhouse Pale Ale 6% 12oz \$8

### MITA

Rising Tide-Session Ale 4.3% 16oz \$9

### 10-2

Bangor-West Coast IPA 6.4% 16oz \$10

### JUICE BOMB

Sloop Brewing- N.E. IPA 6.5% 12oz \$7

### SUBSTANCE

Bissell- HAZY IPA 6.6% 16oz \$11

### TRAPPIST

Spencer- Ale 6.5% 16oz \$8

### AMBER

Bells- Amber Ale 5.8% 16oz \$5

### ISHMAEL

Rising Tide- Copper Ale 4.9% 16oz \$9

### WALTY

Bangor Beer- Gose 3.5% 16oz \$8.50

### DRAGON'S MILK

New Holland- Bourbon Stout 11% 12oz \$10


### DRY HOPPED

Clausthaler-Non-alcoholic 0.4% 12oz \$5


### HUDSON PRIDE

Departed Soles- Sour Saison 5.6% 12oz \$9 

### GOODBIPA

Departed Soles- IPA 6% 12oz \$8 


### WUNDERKIND


Bantam- Cider 6% 12oz \$8 


### NORTHERN ROSÉ

Whaleback-Rosé Cider 6.8% 500<sup>ml</sup> \$19 

## HOUSE COCKTAILS

*SPICE ROAD*- BOURBON, Genepy Alpine liqueur, white pepper & chai-infused sweet vermouth *UP* \$13 

*OLD PORT FASHIONED* - BOURBON, tawny port, local maple syrup, orange bitters *ROCKS* \$13 

*Doppio 2.0*- espresso-infused VODKA, house-made Kahlua, espresso, agave & chocolate bitters *UP* \$13 

*TURN-AROUND* - Knob Creek BOURBON, Cocchi Americano Rosa, Aperol, peach bitters *ROCKS* \$14

*L.E.D.*- Barren's LOCAL GIN, grapefruit juice, dry vermouth, luxardo apricot, grapefruit bitters *UP* \$14

*Tom Cat Gimlet*- Barrel-aged honey GIN, lime juice, agave *UP* \$17

*RANCHITO VERDE*- Silver TEQUILA, Verdita (cilantro, mint, pineapple & jalapeno) lime & Velvet Falernum *ROCKS* \$13

*GUNSLINGER* - Bulleit RYE, house-made cherry liqueur, vanilla-chipotle syrup, lime, chocolate bitters *ROCKS* \$13

*DOCKYARD HOLIDAY* - BARREL-AGED RUM, pickled lime, pineapple, ginger beer *TALL ROCKS* \$13

*ESTATE*- VODKA, orange, basil, lemon, Campari, seltzer, & plum bitters *TALL ROCKS* \$13

*REYES OF LIGHT* - MEZCAL, ancho chili liquor, lemon juice, agave, grapefruit juice, rosemary bitters *UP* \$13

## NON-ALCOHOLIC

*Mocktail 2.0*- pickled lime shrub, cranberry, agave, lemon, seltzer *TALL ROCKS* \$7

*Wagon Mule*- Local ginger beer, fresh mint, lime juice, club soda *ROCKS* \$7

## RED WINES

4	Chateau Bianca - Pinot Noir (raspberry, soft, round, light spice, good tannins)	\$11/\$42
5	Donati- Cabernet Sauvignon (Elderberry, smoky, big & bold, complex)	\$14/\$54
2	Orion- Primitivo (ruby, ripe cherry, spice notes, smooth, full-bodied)	\$12/\$46
3	Rubesto- Montepulciano D'Abruzzo (blackberries, vanilla, plum, fragrant medium body)	\$13/\$50
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)	\$40
26	Museum Reserva - Tempranillo (plum, berry, toasty oak & sweet tobacco)	\$51
42	Cesari Mara- Valpolicella Ripasso (smooth & elegant; ripe cherries; warm finish)	\$55
34	Olianas Cannonau - Grenache (medium-body, stone fruit, tobacco, dry finish)	\$45
37	Chateau Fantou- Malbec (smooth, black fruits, light floral notes, clean finish)	\$58
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	Pesquie Terrasses- Granache / Syrah (deep ruby color, floral, herbal, spicy)	\$49
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)	\$60
15	Jema - Corvina (full bodied, supple and well-balanced, black cherries & mocha)	\$84
46	La Madrid - Cabernet Franc Reserva (rich layers, bright cherries, pomegranate)	\$50
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)	\$186
13	Marchesi Di Gresy Martinenga-Barbaresco (Cherry, clove, violet)	\$110
40	Obsidian Ridge- Cabernet Sauvignon (coffee nibs, pepper, dark berries, silky )	\$90
30	Cesari IL Bosco - Amarone della Valpolicella Classico (Rich & spicy with a long finish; preserved cherries, cacao & nuts)	\$165

## WHITE WINES

105	Cotes du Rhone- Clariette, Grenache (floral bouquet, honey notes, long finish)	\$10/\$37
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
125	Christophe- Vouvray (ripe stone fruit, steely acidity, fresh finish)	\$56
120	Gautheron- Chablis (floral, orchard fruit, citrus, rich & acidic)	\$48
101	Guyot- Pouilly-Fuisse (tangerine, red apple, oaky, long finish)	\$80
126	Domaine Pfister- Pinot Blanc (dry & crisp; apple, white flowers)	\$55
113	Chateau Marjosse- Bordeaux Blanc (stone fruits, floral, long finish, smooth)	\$60
110	Melody- Pinot Blanc (crisp, dry, effervescent, creamy, with balanced finish)	\$40
124	Alain Girard- Sancerre (citrus, melon, herbaceous, elegant, crisp)	\$74
115	Lava Cap- Chardonnay (zesty lemon, apple blossom, vanilla finish)	\$58

## ROSE & SPARKLING WINES

Rose-	Cline Mourvèdre (medium-bodied, round, cherry & plum, bright)	\$9/\$32
Mionetto	- Prosecco (Rich, fruity, dry, & refreshing; golden apple & apricot)	<i>Split</i> \$9
Mionetto	- Rosé Prosecco (Raspberry, blackcurrant & pink grapefruit)	<i>Split</i> \$9
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