

# WINE

list is arranged lightest to fullest bodied

## GLASS

<b>[ SPARKLING ]</b>					<b>[ RED ]</b>		
<b>NV   Moutard</b>	<b>30</b>	<b>2022   Domaine de la Pepière</b>	<b>14</b>	<b>2021   Kobal</b>	<b>16</b>	<b>2021   Pavette</b>	<b>15</b>
Grand Cuvée, Champagne		La Pepie, Melon de Bourgogne, Muscadet Sèvre et Maine		Bajta Skin Contact White, Haloze Hills, Slovenia		Pinot Noir, California	
<b>NV   Xamfra</b>	<b>15</b>	<b>2022   Landhaus Mayer</b>	<b>14</b>	<b>[ PINK ]</b>		<b>2022   Ciavolich</b>	<b>15</b>
Eco Brut Rosé, Cava		Grüner Veltliner, Neiderösterreich		<b>2021   Gobelsburg</b>	<b>16</b>	Montepulciano, Abruzzo	
<b>[ WHITE ]</b>		<b>2022   Legado del Conde</b>	<b>15</b>	Cistercien Rosé, Austria		<b>2021   Masseria Li Veli</b>	<b>16</b>
<b>2022   Chateau Greteau</b>	<b>15</b>	Albariño, Rias Baixas		<b>2022   Progressive Wine Co.</b>	<b>17</b>	Askos Susumaniello, Salento	
<b>Medeville</b>		<b>2022   Terres Dorées</b>	<b>17</b>	Cohort No. 2, Pinot Noir Rosé, Russian River Valley			
Sauvignon Blanc, Bordeaux		Chardonnay, Beaujolais					

## SPARKLING

<b>NV   Tarlant</b>	<b>345</b>	<b>NV   Ettore Germano</b>	<b>62</b>	<b>NV   Krug</b>	<b>175</b>
Argilité, Blanc de Blancs, Brut Nature, Champagne		Rosanna, Nebbiolo, Barolo		Grand Cuvée, Champagne <b>375ML</b>	
<b>NV   A.R. Lenoble</b>	<b>124</b>				
Terroirs, Rosé, Champagne					

## WHITE

<b>2022   Hatzidakis</b>	<b>108</b>	<b>2021   Arnaud Lambert</b>	<b>76</b>	<b>2020   Domaine de Vacelli</b>	<b>140</b>	<b>2022   Peter Lauer</b>	<b>110</b>
Familia, Assyrtiko, Santorini		Les Pèrieres, Chenin Blanc, Saumur		Chioso Novo, Vermentino, Ajaccio		Stir No.15, Riesling, Saar	
<b>2022   Sophie Schaal</b>	<b>42</b>	<b>2021   Punta Crena</b>	<b>58</b>	<b>2022   Occhipinti</b>	<b>60</b>	<b>2017   Justin Boxler</b>	<b>90</b>
Riesling, Alsace		Vigneto Iiasco, Vermentino, Liguria		SP68, Sicily		Grand Cru Wineck-Schlossberg, Gewurztraminer, Alsace	
<b>2022   Lucien Crochet</b>	<b>112</b>	<b>2022   Zahel</b>	<b>46</b>	<b>2021   Nicolas Joly</b>	<b>165</b>	<b>1998   Hugel</b>	<b>250</b>
La Croix du Roy, Sauvignon Blanc, Sancerre		Gemischter Satz, Vienna		Les Vieux Clos, Chenin Blanc, Savennières		Pinot Gris, Alsace	
<b>2020   Daniel-Etienne Defaix</b>	<b>110</b>	<b>2022   Land of Saints</b>	<b>60</b>	<b>2021   Nicolas Joly</b>	<b>266</b>		
Vielles Vignes, Chardonnay, Chablis		Sauvignon Blanc, Santa Barbara		Coulée de Serrant, Chenin Blanc, Savennières			

## PINK

<b>2023   Ameztoui</b>	<b>54</b>	<b>2021   Railsback Freres</b>	<b>62</b>	<b>2023   Gérard Boulay</b>	<b>70</b>	<b>2022   Forlorn Hope</b>	<b>46</b>
Rubentis, Txakoli		Les Rascasses, Santa Ynez Valley		Sybille, Pinot Noir Santa Ynez Valley		Queen of the Sierra, Calaveras County	

## RED

<b>2022   Combe</b>	<b>64</b>	<b>2019   Au Bon Climat</b>	<b>74</b>	<b>2021   Jean Pierre Robinot</b>	<b>120</b>	<b>2020   Di Co</b>	<b>145</b>
Stolpman Vineyard, Trousseau, Lodi		La Bauge Au-dessus, Pinot Noir, Santa Maria Valley		L'Opéra des Vins, Concerto di Venezia, Vin de France		Cabernet Sauvignon, Napa Valley	
<b>2022   Anne-Sophie Dubois</b>	<b>68</b>	<b>2022   Scribe</b>	<b>112</b>	<b>2020   Owen Roe</b>	<b>96</b>	<b>2021   Turley</b>	<b>100</b>
L'Alchimiste, Gamay, Fluerie		Pinot Noir, Carneros		Cabernet Sauvignon, Yakima Valley		Pesenti Vineyard, Zinfandel, Paso Robles	

We apply a 3.5% Kitchen Appreciation fee. This appreciation fee does not represent a tip or service charge for our front of house staff, which includes servers, runners, bussers, and bartenders.



# BEER

## DRAFT

<b>Pale Lager</b> Lager Sacred Profane / ME 4.2% / 16oz	11	<b>Pissenlit</b> Saison Fantôme / BEL 8.0% / 8oz	12	<b>Lunch</b> IPA Maine Beer Co / ME 7.0% / 13oz	11	<b>Blueberry Sparkler</b> Sour Ale Lone Pine / ME 4.8% / 13oz	11
<b>Tannenzäpfle</b> Pilsner Rothaus / GER 5.1% / 16oz	11	<b>White</b> Witbier Allagash / ME 5.2% / 13oz	11	<b>DDH Green City</b> IPA Other Half / NY 7.0% / 13oz	12	<b>Oude Lambiek</b> Lambic Girardin / BEL 5.0% / 8oz	12
<b>Bohemian Style Pilsner</b> Pilsner Von Trapp / VT 5.4% / 16oz	10	<b>Little Field</b> IPA Tilted Barn / RI 6.3% / 13oz	12	<b>Sip of Sunshine</b> Double IPA Lawson's Finest / VT 8.0% / 13oz	12	<b>Magic Lambic</b> Lambic Cantillon / BEL 5.5% / 8oz	15
<b>Widowlager</b> Pilsner Widowmaker / MA 5.6% / 16oz	11	<b>Sunny Sea</b> IPA Untold Brewing / MA 6.4% / 13oz	11	<b>Broccoli Special Reserve</b> Imperial IPA Toppling Goliath / Other Half / IA 8.3% / 8oz	13	<b>Lover's Rock</b> Porter Foam / VT 6.0% / 13oz	11
<b>Farmhouse Pale Ale</b> Farmhouse Oxbow / ME 6.0% / 13oz	10	<b>The Substance</b> IPA Bissell Brothers / ME 6.6% / 13oz	12	<b>Rosé</b> Cider Shacksbury / VT 5.5% / 13oz	11	<b>Adonis</b> Imperial Stout Mortalis / NY 10.0% / 8oz	12
<b>Annata Grape Harvest</b> Farmhouse Fox Farm / CT 7.0% / 8oz	12	<b>Crystal Cover</b> IPA Belleflower / ME 7.0% / 13oz	12	<b>Color Field</b> Sour Ale Grimm / NY 4.2% / 8oz	11	<b>Solstice d'Hiver</b> Barleywine Dieu du Ciel! / CAN 10.2% / 8oz	11

## PACKAGE

<b>[ CRISP ]</b>		<b>Lea's Journey</b> Saison Brasserie Fantôme / BEL 8.0% / 750ml	40	<b>Cuvée Marie-Catherine</b> Gueuze Tilquin / BEL 7.0% / 750ml	40	<b>No. 139 Red Cider</b> Cider Wölffer / NY 6.9% / 355ml	12
<b>Green State Light</b> Light Lager Zero Gravity / VT 4.0% / 16oz	11	<b>Rally</b> Session IPA Austin Street / ME 3.8% / 16oz	11	<b>[ DARK &amp; STRONG ]</b>		<b>[ N/A ]</b>	
<b>Aecht Schlenkerla Helles</b> Rauchbier Brauerei Heller / GER 4.3% / 16oz	13	<b>Little Sip</b> IPA Lawson's Finest / VT 6.2% / 16oz	12	<b>Sauron's Night Light</b> Porter Brick & Feather / MA 7.3% / 16oz	11	<b>Lite Copper</b> N/A Lager Athletic Brewing / CT n/a / 12oz	9
<b>Svetlé Special</b> Czech Style Pilsner Notch / MA 5.2% / 16oz	11	<b>[ SOUR &amp; WILD ]</b>		<b>BA Banana Drip*</b> Imperial Stout Finback / NY 12.5% / 16.9oz	32	<b>Ripe Pursuit</b> N/A Shandy Athletic Brewing / CT n/a / 12oz	9
<b>Eis Zäpfle</b> Märzen Rothaus / GER 5.6% / 12.2oz	11	<b>Rhinestone Rancher</b> Sour Ale Prairie Ales / OK 4.8% / 12oz	11	<b>[ CIDER ]</b>		<b>Run Wild</b> N/A IPA Athletic Brewing / CT n/a / 12oz	9
<b>Blackberry Grisette</b> Grisette Jester King / TX 5.3% / 750ml	34	<b>Kriek 100% Lambic</b> Gueuze Cantillon / BEL 5.0% / 750ml	70	<b>Salted Watermelon</b> Cider Hudson North / NY 5.0% / 16oz	12		
<b>Noblesse Oblige</b> Saison Brasserie au Baron / Jester King / FRA 4.7% / 750ml	38	<b>I Just Want to Be Purée:</b> <b>Piña Colada</b> Sour Ale Branch & Blade / NH 5.5% / 16oz	13	<b>Lost Tropic Mimosa</b> Cider Graft / NY 6.9% / 12oz	10		