

# WINE

list is arranged lightest to fullest bodied

## GLASS

<b>[ SPARKLING ]</b>	<b>[ WHITE ]</b>	<b>2023   Legado del Conde</b> 16 Albariño, Rías Baixas	<b>[ RED ]</b>
<b>NV   Domaine de la Ferrandière</b> 15 Blanc de Blancs, Brut, France	<b>2023   Elena Walch</b> 16 Pinot Grigio, Alto Adige	<b>2022   Terres Dorées</b> 17 Chardonnay, Beaujolais	<b>2023   Folk Machine</b> 17 Pinot Noir, Central Coast
<b>NV   Xamfra</b> 15 Trepát, Brut Rosé, Cava	<b>2023   Stolpman Vineyards</b> 17 Sauvignon Blanc, Ballard Canyon	<b>[ PINK ]</b>	<b>2022   La Leccia</b> 16 Sangiovese, Chianti Superiore, Montespertoli
	<b>2022   Von Winning</b> 16 Winnings, Riesling Pfalz	<b>2022   Gobelsburg</b> 16 Cistercien Rosé, Austria	<b>2022   Swick</b> 18 Cabernet Sauvignon, Columbia Valley

## SPARKLING

<b>NV   Huré Frères</b> 130 L'invitation, Champagne	<b>NV   Eric Maître</b> 90 Brut Tradition, Champagne	<b>2023   Oyster River Winegrowers</b> 42 Morphos Pét Nat, Maine	<b>NV   Ettore Germano</b> 62 Rosanna, Nebbiolo, Barolo
<b>2021   Schramsberg</b> 94 Blanc de Blancs, Chardonnay, Sonoma	<b>NV   Pierre Gerbais</b> 120 Grains de Celles, Extra Brut, Celles-Sur-Ource	<b>2019   Adrien Renoir</b> 350 Les Vignes Goisses, Grand Cru, Pinot Meunier, Verzy	<b>NV   Krug</b> 200 Grand Cuvée, Champagne 375ml
<b>NV   Hild</b> 48 Elbling, Sekt, Mosel	<b>NV   Marie Courtin</b> 200 Efflorescence Extra Brut, Pinot Noir, Champagne	<b>2017   Louise Brison</b> 175 A L'aube de la Côte des Bar, Brut Nature, Champagne	

## WHITE

<b>2023   Laberinto</b> 66 Cenizas, Sauvignon Blanc, Colbun	<b>2023   Do Ferreira</b> 80 Albariño, Rías Baixas	<b>2022   Zahel</b> 46 Gemischter Satz, Vienna	<b>2023   Huet</b> 120 Sec Le Mont, Chenin Blanc, Vouvray
<b>2022   Vollenweider</b> 84 Wolfer Trocken, Riesling, Mosel	<b>2023   Martha Stoumen</b> 62 Post Flirtation White, Sonoma	<b>2023   Progressive Wine Co.</b> 86 Cohort 3, Chardonnay Alexander Valley	<b>2020   Bertrand et Axelle Marchand de Gramont</b> 92 Le Chêne du Court, Aligoté, Burgundy
<b>2022   Sophie Schaal</b> 46 Riesling, Alsace	<b>2022   Lucien Crochet</b> 116 Le Chêne Marchand, Sauvignon Blanc, Sancerre	<b>2020   Daniel-Etienne Defaix</b> 125 Vielles Vignes, Chardonnay, Chablis	<b>2022   Evening Land</b> 80 Seven Springs, Chardonnay, Eola-Amity Hills
<b>2022   Apostolidi</b> 60 Assyrtiko, Agia Triada	<b>2023   Marc Pesnot</b> 58 Coeur de Raison, Muscadet	<b>2020   Collier</b> 150 Saumur Blanc, Chenin Blanc, Saumur	

## RED

<b>2024   Thibault Ducroux</b> 48 Beaujolais Nouveau, Gamay, Beaujolais	<b>2020   Au Bon Climat</b> 80 La Bauge Au-dessus, Pinot Noir, Santa Maria Valley	<b>2023   Collecapretta</b> 84 Lautizio, Cigiliolo, Umbria	<b>2021   Jean Pierre Robinot</b> 120 L'Opéra des Vins, Concerto di Venezia, Vin de France
<b>2024   Rémi Dufaitre</b> 52 Beaujolais Nouveau, Gamay, Beaujolais	<b>2021   Meinklang</b> 52 Blaufränkisch, Burgenland	<b>2022   Philippe Pacalet</b> 198 Moulin-à-Vent, Gamay, Beaujolais	<b>2020   Owen Roe</b> 100 Cabernet Sauvignon, Yakima Valley
<b>2022   Cécile Paquet</b> 82 Bourgogne Rouge, Pinot Noir, Burgundy	<b>2023   Scribe</b> 112 Pinot Noir, Carneros	<b>2019   Martha Stoumen</b> 70 Young Vines Long Elevage, Zinfandel, Mendocino	<b>2021   Pierre Gaillard</b> 94 Syrah, St. Joseph

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>Banner City</b> Light Lager Jack's Abby / MA 3.8% / 16oz	10	<b>Farmhouse Pale Ale</b> Farmhouse Oxbow / ME 6.0% / 13oz	10	<b>Fractal Riwaka</b> IPA Equilibrium / NY 6.8% / 13oz	11	<b>Eternal Sunshine</b> Wild Ale Oxbow / ME 5.5% / 8oz	10
<b>Pale Lager</b> Lager Sacred Profane / ME 4.2% / 16oz	11	<b>Avec Les Bon Voeux</b> Saison Brasserie DuPont / BEL 9.5% / 8oz	11	<b>Lunch</b> IPA Maine Beer Co / ME 7.0% / 13oz	11	<b>Stoneface Porter</b> Porter Stoneface / NH 5.5% / 16oz	10
<b>Tannenzäpfle</b> Pilsner Rothaus / GER 5.1% / 16oz	12	<b>White</b> Witbier Allagash / ME 5.2% / 13oz	9	<b>Burst</b> IPA Fox Farm / CT 7.0% / 13oz	12	<b>Sauron's Night Light</b> Porter Brick & Feather / MA 7.3% / 13oz	10
<b>Bohemian Pilsner</b> Pilsner Von Trapp / VT 5.4% / 16oz	10	<b>Dead Flowers</b> IPA Foam Brewers / VT 6.2% / 16 oz	12	<b>Sip of Sunshine</b> Double IPA Lawson's Finest / VT 8.0% / 13oz	10	<b>Not The Gumdrop Buttons!</b> Milk Stout Prairie Ales / OK 9.5% / 8oz	11
<b>à la Table</b> Oak Aged Farmhouse Side Project / MO 2.5% / 8oz	13	<b>The Substance</b> IPA Bissell Brothers / ME 6.6% / 13oz	12	<b>Dry</b> Cider Shacksbury / VT 5.5% / 13oz	9	<b>Double Stack</b> Imperial Stout Great Notion / OR 11.0% / 8oz	12
<b>Snörkel</b> Farmhouse Jester King / TX 4.2% / 8oz	10	<b>East by Northwest</b> IPA Untold Brewing / MA 6.8% / 16oz	12	<b>Black Currant Pop!</b> Sour Ale Grimm / NY 5.1% / 13oz	11	<b>2024 Copestone</b> Barelywine Aged in Bourbon & Port Wine Barrels Fox Farm / CT 14.5% / 8oz	13

## PACKAGE

<b>[ CRISP ]</b>		<b>Lux</b> Pale Ale Bissell Brothers / ME 5.1% / 16oz	12	<b>[ DARK &amp; STRONG ]</b>		<b>[ N/A ]</b>	
<b>Green State Light</b> Light Lager Zero Gravity / VT 4.0% / 16oz	11	<b>Little Sip</b> IPA Lawson's Finest / VT 6.2% / 16oz	12	<b>Love is Everywhere</b> Oatmeal Porter Grimm / NY 6.6% / 16oz	13	<b>Bubbles: Mosaic &amp; Citra</b> Hop Water Bissell Brothers / ME n/a / 12oz	8
<b>Lighthouse</b> Pilsner Burlington Beer Co / VT 5.0% / 16oz	10	<b>Star Matter</b> Double IPA Branch & Blade / NH 7.8% / 16oz	13	<b>Péché Mortel</b> Imperial Stout Dieu du Ciel! / CAN 9.5% / 16oz	14	<b>Lite</b> N/A Lager Athletic Brewing / CT n/a / 12oz	9
<b>Hefe Weissbier</b> Hefeweizen Weihenstephaner / GER 5.4% / 16.9oz	12	<b>[ SOUR &amp; WILD ]</b>		<b>Speedway Stout: Horchata</b> Imperial Stout AleSmith / CA 12.0% / 16oz	14	<b>Chouffe</b> N/A Belgian Ale d'Achouffe / BEL n/a / 11.2oz	10
<b>Classic</b> Saison Blackberry Farm / TN 6.3% / 12oz	10	<b>Never Aloha</b> Sour Ale The Veil / VA 4.9% / 16oz	13	<b>[ CIDER ]</b>		<b>Run Wild</b> N/A IPA Athletic Brewing / CT n/a / 12oz	9
<b>Saison DuPont</b> Saison Brasserie DuPont / BEL 6.5% / 16.9oz	13	<b>Spontanweisse</b> Wild Ale Fox Farm / Row 34 / CT 5.5% / 750ml	28	<b>Slow Down</b> Cider Artifact / MA 6.0% / 16oz	11		
<b>Rally</b> Session IPA Austin Street / ME 3.8% / 16oz	12	<b>2018 Sauvageonne</b> Wild Ale Trois Dames / CHE 6.0% / 750ml	26	<b>Big Apple</b> Cider Hudson North / NY 8.2% / 12oz	11		