

# WINE

list is arranged lightest to fullest bodied

## GLASS

<b>[ SPARKLING ]</b>	<b>[ WHITE ]</b>	<b>2021   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>2021   Schramsberg</b> 94 Blanc de Blancs, Chardonnay, Sonoma	<b>2023   Oyster River Winegrowers</b> 42 Morphos Pét Nat, Maine	<b>NV   Huré Frères</b> 130 L'invitation, Champagne	<b>NV   Ettore Germano</b> 62 Rosanna, Nebbiolo, Barolo
<b>NV   Hild</b> 48 Elbling, Sekt, Mosel	<b>NV   Eric Maître</b> 90 Brut Tradition, Champagne	<b>NV   Marie Courtin</b> 200 Efflorescence Extra Brut, Pinot Noir, Champagne	

## WHITE

<b>2022   Laberinto</b> 58 Cenizas, Sauvignon Blanc, Colbun	<b>2023   Kontozisis</b> 40 Drop by Drop, Roditis, Karditsa	<b>2022   Occhipinti</b> 64 SP68 Bianco, Sicily	<b>2020   Daniel-Etienne Defaix</b> 110 Vielles Vignes, Chardonnay, Chablis
<b>2022   Vollenweider</b> 84 Wolfer Trocken, Riesling, Mosel	<b>2023   Martha Stoumen</b> 62 Post Flirtation White, Sonoma	<b>2022   Zahel</b> 46 Gemischter Satz, Vienna	<b>2020   Collier</b> 150 Saumur Blanc, Chenin Blanc, Saumur
<b>2022   Apostolidi</b> 60 Assyrtiko, Agia Triada	<b>2022   Lucien Crochet</b> 112 Le Chêne Marchand, Sauvignon Blanc, Sancerre	<b>2020   Ludes</b> 74 Thörnicher Kabinett, Riesling, Mosel	<b>1998   Hugel</b> 180 Pinot Gris, Alsace
<b>2023   Do Ferreira</b> 80 Albariño, Rías Baixas	<b>2022   Arnaud Lambert</b> 60 Clos du Midi, Chenin Blanc, Saumur	<b>2023   Land of Saints</b> 60 Sauvignon Blanc, Santa Barbara	<b>2022   Nicolas Joly</b> 165 Les Vieux Clos, Chenin Blanc, Savennières
<b>2022   Gaeta</b> 60 Vin Blanc, Santa Barbara			

## PINK

**2023 | Frank Cornelisson** 72  
Susucaru,  
Rosato,  
Mount Etna

## RED

<b>2022   Anne-Sophie Dubois</b> 68 L'Alchimiste, Gamay, Fluerie	<b>2023   Scribe</b> 112 Pinot Noir, Carneros	<b>2021   Jean Pierre Robinot</b> 120 L'Opéra des Vins, Concerto di Venezia, Vin de France
<b>2019   Au Bon Climat</b> 78 La Bauge Au-dessus, Pinot Noir, Santa Maria Valley	<b>2019   Martha Stoumen</b> 70 Young Vines Long Elevation, Zinfandel, Mendocino	<b>2016   Melitzani</b> 60 Xinomavro, Naoussa
<b>2021   Meinklang</b> 52 Blaufränkisch, Burgenland	<b>2022   Philippe Pacalet</b> 198 Moulin-à-Vent, Gamay, Beaujolais	

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>White</b> Witbier Allagash / ME 5.2% / 13oz	11	<b>Lunch</b> IPA Maine Beer Co / ME 7.0% / 13oz	11	<b>Flutter</b> Sour Ale Finback / NY 6.0% / 8oz	9
<b>The Fall</b> Festbier Foam / VT 5.0% / 13oz	12	<b>Straffe Hendrick Tripel</b> Tripel Straffe Hendrik / BEL 9.0% / 8oz	9	<b>DDH Green City</b> IPA Other Half / NY 7.0% / 13oz	12	<b>Who Loves Orange Soda?</b> Sour Ale Tripping Animals / FL 6.0% / 8oz	12
<b>Tannenzäpfle</b> Pilsner Rothaus / GER 5.1% / 16oz	12	<b>Patina</b> Pale Ale Austin Street / ME 5.3% / 16oz	11	<b>Sip of Sunshine</b> Double IPA Lawson's Finest / VT 8.0% / 13oz	12	<b>Beltane</b> Wild Ale Plan Bee / NY 6.9% / 8oz	11
<b>Tines</b> Märzen Fox Farm / CT 6.0% / 16oz	11	<b>Riffle</b> West-Coast Style IPA Fox Farm / CT 6.5% / 13oz	11	<b>No. 139 Peach</b> Cider Wölffer / NY 6.9% / 13oz	12	<b>Holy Donut Blueberry Glaze</b> Sour Ale Lone Pine / Holy Donut / ME 7.5% / 8oz	10
<b>Vitus</b> Weizenbock Weihenstephaner / GER 7.7% / 13oz	10	<b>The Substance</b> IPA Bissell Brothers / ME 6.6% / 13oz	12	<b>Disco Lemonade</b> Sour Wheat Ale Foam Brewers / VT 4.2% / 8oz	12	<b>Gunner's Daughter</b> Milk Stout Mast Landing / ME 5.5% / 13oz	11
<b>Le Petit Prince</b> Table Beer Jester King / TX 2.9% / 13oz	11	<b>East by Northwest</b> IPA Untold Brewing / MA 6.8% / 16oz	12	<b>Sawa Plum</b> Sour Ale Japas Cervejaria / BRA 4.7% / 8oz	11	<b>2017 Yule Maelk</b> Imperial Stout Tø ØL / SWE 15.0% / 8oz	13

## PACKAGE

<b>[ CRISP ]</b>		<b>Duvel</b> Belgian Pale Ale Brouwerij Duvel / BEL 8.5% / 11.2oz	10	<b>16/17 Armand &amp; Gaston</b> Gueuze 3 Fonteinen / BEL 5.5% / 750ml	32	<b>[ CIDER ]</b>	
<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	12	<b>Baked &amp; Stuffed</b> <b>Berry Danish*</b> Sour Ale Great Notion / OR 6.0% / 16oz	13	<b>Caramel Apple</b> Cider Hudson North / NY 5.0% / 16oz	12
<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>Big Shove</b> Wild Ale w/ Raspberry & Cherry Fonta Flora / NC 6.4% / 500ml	18	<b>Big Apple</b> Imperial Cider Hudson North / NY 8.2% / 12oz	11
<b>Fest Bier</b> Märzen Lawson's Finest / VT 5.0% / 16oz	12	<b>Squared Circle</b> IPA Vitamin Sea / MA 6.7% / 16oz	12	<b>Oude Syrah</b> Gueuze Tilquin / BEL 8.0% / 750ml	34	<b>[ N/A ]</b>	
<b>Hefe Weissbier</b> Hefeweizen Weihenstephaner / GER 5.4% / 16.9oz	12	<b>Au Jus</b> Double IPA Vitamin Sea / MA 7.8% / 16oz	12	<b>[ DARK &amp; STRONG ]</b>		<b>Lite</b> N/A Lager Athletic Brewing / CT n/a / 12oz	9
<b>Classic</b> Saison Blackberry Farm / TN 6.3% / 12oz	10	<b>[ SOUR &amp; WILD ]</b>		<b>Holy Donut Pumpkin</b> Stout Lone Pine / Holy Donut / ME 6.5% / 16oz	13	<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>'16 Gueuze</b> Gueuze 3 Fonteinen / BEL 5.0% / 375ml	36	<b>North Sky</b> Belgian Stout Allagash / ME 7.5% / 16oz	11		
<b>'16 Blackberry Farm 1976</b> Farmhouse Blackberry Farm / TN 8.0% / 750ml	30	<b>Braam-Vlier</b> Wild Ale w/ Blackberry & Elderberry Tommie Sjeff / NDL 5.0% / 750ml	34	<b>Péché Mortel</b> Imperial Stout Dieu du Ciel! / CAN 9.5% / 16oz	14		
<b>Orval</b> Trappist Brasserie d'Orval / BEL 6.9% / 11.2oz	14	<b>Spontanweisse</b> Wild Ale Fox Farm / Row 34 / CT 5.5% / 750ml	28	<b>Term Oil Vanilla Bean</b> Imperial Stout Toppling Goliath / IA 14.5% / 500ml	36		