

# 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   Artomaña</b> 16 Xarmant, Arabako Txakolina	<b>2022   Terres Dorées</b> 17 Chardonnay, Beaujolais	<b>2023   Folk Machine</b> 17 Pinot Noir, Central Coast
<b>NV   Wölffer Estate</b> 13 Spring in a Bottle, Non-Alcoholic, Blanc de Blancs, Airén, Mosel 200ml	<b>2023   Elena Walch</b> 16 Pinot Grigio, Alto Adige	<b>[ PINK ]</b>	<b>2022   La Leccia</b> 16 Sangiovese, Chianti Superiore, Montespertoli
	<b>2023   Stolpman Vineyards</b> 17 Sauvignon Blanc, Ballard Canyon	<b>2023   Maison Gutowski</b> 15 M-G Réserve Rosé, Côtes de Provence	<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>2017   Louise Brison</b> 175 A L'aube de la Côte des Bar, Brut Nature, Champagne
<b>2021   Schramsberg</b> 94 Blanc de Blancs, Chardonnay, Sonoma	<b>NV   Marie Courtin</b> 200 Efflorescence Extra Brut, Pinot Noir, Champagne	<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			

## WHITE

<b>2024   Land of Saints</b> 64 Sauvignon Blanc, Santa Barbara	<b>2023   Martha Stoumen</b> 46 Post Flirtation White, Sonoma	<b>2023   Marc Pesnot</b> 58 Coeur de Raisin, Muscadet	<b>2023   Huet</b> 120 Sec Le Mont, Chenin Blanc, Vouvray
<b>2022   Sophie Schaal</b> 46 Riesling, Alsace	<b>2022   Lucien Crochet</b> 116 Le Chêne Marchand, Sauvignon Blanc, Sancerre	<b>2022   Zahel</b> 46 Gemischter Satz, Vienna	<b>2020   Bertrand et Axelle Marchand de Gramont</b> 92 Le Chêne du Court, Aligoté, Burgundy
<b>2022   Apostolidi</b> 60 Assyrtiko, Agia Triada	<b>2022   Oudin</b> 84 Chablis	<b>2023   Progressive Wine Co.</b> 86 Cohort 3, Chardonnay Alexander Valley	<b>2022   Evening Land</b> 80 Seven Springs, Chardonnay, Eola-Amity Hills
<b>2023   Meinklang</b> 48 Grüner Veltliner, Neusiedlersee, Burgenland	<b>2023   Occhipinti</b> 64 SP68, Sicily	<b>2022   Bernard Defaix</b> 110 Les Vaillons, Chablis 1 <sup>er</sup> Cru	
<b>2023   Do Ferreira</b> 80 Albariño, Rías Baixas	<b>2022   Gaja</b> 350 Alteni di Brassica, Langhe	<b>2020   Collier</b> 150 Saumur Blanc, Chenin Blanc, Saumur	

## PINK / ROSATO

<b>2023   La Patience</b> 40 Rosé, Coteaux du Pont Gard	<b>2023   Forlorn Hope</b> 46 Queen of the Sierra, Calaveras
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## RED

<b>2024   Thibault Ducroux</b> 48 Beaujolais Nouveau, Gamay, Beaujolais	<b>2023   Scribe</b> 112 Pinot Noir, Carneros	<b>2022   Finca Suarez</b> 62 Paraje Altamira, Malbec, Mendoza	<b>2020   Owen Roe</b> 100 Cabernet Sauvignon, Yakima Valley
<b>2022   Cécile Paquet</b> 82 Bourgogne Rouge, Burgundy	<b>2023   Collecappretta</b> 84 Lautizio, Cigiliolo, Umbria	<b>2021   Jean Pierre Robinot</b> 120 L'Opéra des Vins, Concerto di Venezia, Vin de France	<b>2021   Pierre Gaillard</b> 94 Syrah, St. Joseph
<b>2020   Au Bon Climat</b> 80 La Bauge Au-dessus, Pinot Noir, Santa Maria Valley	<b>2022   Philippe Pacalet</b> 198 Moulin-à-Vent, Gamay, Beaujolais	<b>2019   Château le Prieuré</b> 98 Délíce du Prieuré, Saint-Émilion Grand Cru	
<b>2023   Donkey &amp; Goat</b> 96 Twinkle, Mourvèdre, Fernow Ranch	<b>2022   Martha Stoumen</b> 84 Venturi Vineyard, Carignan, Mendocino		

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. Parties of 10 or more will be subject to an automatic 20% gratuity.



# BEER

## DRAFT

<b>Banner City</b> Light Lager Jack's Abby / MA 3.8% / 16oz	10	<b>White</b> Witbier Allagash / ME 5.2% / 13oz	9	<b>Pacific Vibrations</b> IPA Vitamin Sea / MA 7.0% / 13oz	12	<b>Witches Chant</b> Sour Ale Belleflower / ME 5.0% / 8oz	10
<b>Pale Lager</b> Lager Sacred Profane / ME 4.2% / 16oz	11	<b>Tiddly</b> Dark Mild Fox Farm / CT 3.8% / 16oz	11	<b>Lunch</b> IPA Maine Beer Co / ME 7.0% / 13oz	11	<b>Polychrome: Cranberry &amp; Blood Orange</b> Sour Ale Proclamation / RI 5.0% / 8oz	10
<b>Cerné Pivo</b> Black Lager Notch / MA 4.5% / 16oz	9	<b>Tonearm</b> Pale Ale Trillium / MA 5.4% / 13oz	12	<b>Blue Comet</b> IPA Widowmaker / MA 7.1% / 13oz	9	<b>Rainbow Sherbet</b> Sour Ale Prairie Ales / OK 5.2% / 8oz	10
<b>Tannenzäpfle</b> Pilsner Rothaus / GER 5.1% / 16oz	12	<b>Master Shredder</b> IPA The Veil / VA 5.5% / 13oz	11	<b>Double Sunshine</b> Double IPA Lawson's Finest / VT 8.0% / 8oz	10	<b>PB &amp; J Gunner's Daughter</b> Milk Stout Mast Landing / ME 5.5% / 8oz	9
<b>Ayinger Bräu-Weisse</b> Hefeweizen Ayinger / GER 5.1% / 16oz	11	<b>Juice Punch</b> IPA Lone Pine / ME 6.0% / 16oz	12	<b>High &amp; Dry</b> Cider Stowe Cider / VT 6.5% / 13oz	9	<b>Sauron's Night Light</b> Porter Brick & Feather / MA 7.3% / 13oz	10
<b>Le Petit Prince</b> Table Beer Jester King / TX 2.9% / 13oz	11	<b>The Substance</b> IPA Bissell Brothers / ME 6.6% / 13oz	12	<b>Rosé</b> Sour Ale Crooked Stave / CO 4.0% / 8oz	9	<b>Woodline</b> Oatmeal Stout Fox Farm / CT 8.3% / 13oz	12

## PACKAGE

<b>[ CRISP ]</b>		<b>Little Sip</b> IPA Lawson's Finest / VT 6.2% / 16oz	12	<b>2021 Druif / Kriek</b> Lambic 3 Fonteynen / BEL 8.3% / 750ml	64	<b>[ N/A ]</b>	
<b>Green State Light</b> Light Lager Zero Gravity / VT 4.0% / 16oz	11			<b>[ DARK &amp; STRONG ]</b>		<b>Bubbles</b> Hop Water Bissell Brothers / ME n/a / 12oz	6
<b>Hefe Weissbier</b> Hefeweizen Weihenstephaner / GER 5.4% / 16.9oz	12	<b>Never Aloha</b> Sour Ale The Veil / VA 4.9% / 16oz	13	<b>Drowsy Maggie</b> Dry Irish Stout Grimm / NY 4.2% / 16oz	10	<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>Basalt</b> Wild Ale Tommie Sjef / NDL 5.0% / 750ml	36	<b>Péché Mortel</b> Imperial Stout Dieu du Ciel! / CAN 9.5% / 16oz	14	<b>Chouffe</b> N/A Belgian Ale d'Achouffe / BEL n/a / 11.2oz	10
<b>Saison DuPont</b> Saison Brasserie DuPont / BEL 6.5% / 16.9oz	13	<b>Bleeding Heart</b> Gose Tilted Barn / RI 5.0% / 16oz	11	<b>Speedway Stout: Horchata</b> Imperial Stout AleSmith / CA 12.0% / 16oz	14	<b>Run Wild</b> N/A IPA Athletic Brewing / CT n/a / 12oz	9
<b>Orval</b> Trappist Brasseri d'Orval / BEL 6.9% / 11.2oz	14	<b>Spontanweisse</b> Wild Ale Fox Farm / Row 34 / CT 5.5% / 750ml	28	<b>[ CIDER ]</b>			
<b>Lux</b> Pale Ale Bissell Brothers / ME 5.1% / 16oz	12	<b>2018 Sauvageonne</b> Wild Ale Trois Dames / CHE 6.0% / 750ml	26	<b>Slow Down</b> Cider Artifact / MA 6.0% / 16oz	11		
				<b>Big Apple</b> Cider Hudson North / NY 8.2% / 12oz	11		