

# WINE

list is arranged lightest to fullest bodied

## GLASS

|  |   |  |  |
|--|---|--|--|
| <b>[ SPARKLING ]</b>   | <b>[ WHITE ]</b>  | <b>2023   Legado del Conde</b> 16<br>Albariño,<br>Rías Baixas              | <b>[ RED ]</b>   |
| <b>NV   Domaine de la Ferrandière</b> 15<br>Blanc de Blancs, Brut,<br>France                                     | <b>2023   Artomaña</b> 16<br>Xarmant,<br>Arabako Txakolina                | <b>2022   Terres Dorées</b> 17<br>Chardonnay,<br>Beaujolais                | <b>2023   Folk Machine</b> 17<br>Pinot Noir,<br>Central Coast                    |
| <b>NV   Wölffer Estate</b> 13<br>Spring in a Bottle,<br>Non-Alcoholic,<br>Blanc de Blancs, Airén, Mosel<br>200ml | <b>2024   Elena Walch</b> 16<br>Pinot Grigio,<br>Alto Adige               | <b>[ PINK ]</b>  | <b>2022   La Leccia</b> 16<br>Sangiovese,<br>Chianti Superiore,<br>Montespertoli |
|  | <b>2023   Stolpman Vineyards</b> 17<br>Sauvignon Blanc,<br>Ballard Canyon | <b>2023   Maison Gutowski</b> 15<br>M-G Réserve Rosé,<br>Côtes de Provence | <b>2022   Swick</b> 18<br>Cabernet Sauvignon,<br>Columbia Valley                 |

## SPARKLING

|  |   |  |  |
|--|---|--|--|
| <b>NV   Huré Frères</b> 130<br>L'invitation, Champagne                 | <b>NV   Bodkin</b> 68<br>Cuvée Agincourt Brut,<br>Sauvignon Blanc,<br>Lake County | <b>NV   Marie Courtin</b> 200<br>Efflorescence Extra Brut,<br>Pinot Noir,<br>Champagne | <b>2019   Adrien Renoir</b> 350<br>Les Vignes Goisses,<br>Grand Cru, Pinot Meunier,<br>Verzy |
| <b>2021   Schramsberg</b> 94<br>Blanc de Blancs, Chardonnay,<br>Sonoma | <b>NV   Eric Maître</b> 90<br>Brut Tradition, Champagne                           | <b>2023   Oyster River Winegrowers</b> 42<br>Morphos, Pét Nat,<br>Maine                | <b>2017   Louise Brison</b> 175<br>A L'aube de la Côte des Bar,<br>Brut Nature, Champagne    |
| <b>NV   Hild</b> 48<br>Elbling, Sekt,<br>Mosel                         | <b>NV   François Secondé</b> 90<br>A Sillery,<br>Grand Cru Brut Rosé<br>Champagne |  | <b>NV   Krug</b> 200<br>Grand Cuvée,<br>Champagne 375ml                                      |

## WHITE

|  |   |   |  |
|--|---|---|--|
| <b>2024   Land of Saints</b> 64<br>Sauvignon Blanc,<br>Santa Barbara         | <b>2023   Dom. de L'Estang</b> 76<br>Coteaux du Giennois Blanc,<br>Sancerre       | <b>2023   Marc Pesnot</b> 58<br>Coeur de Raisin,<br>Muscadet                      | <b>2022   Anne Boisson</b> 145<br>Les Clous Perrons,<br>Bourgogne Blanc, Burgundy                  |
| <b>2023   Barmes-Buecher</b> 74<br>Rosenberg,<br>Riesling,<br>Alsace         | <b>2024   Verdad</b> 68<br>Rusack Vineyard,<br>Sauvignon Blanc,<br>Ballard Canyon | <b>2022   Gaja</b> 350<br>Alteni di Brassica,<br>Langhe                           | <b>2020   Collier</b> 150<br>Saumur Blanc, Chenin Blanc,<br>Saumur                                 |
| <b>2023   Starnaki</b> 56<br>Assyrtiko, Peloponnese                          | <b>2023   Oudin</b> 84<br>Chablis   | <b>2020   Lackner-Tinnacher</b> 70<br>Gelber Musckateller,<br>Gamlitz             | <b>2023   Huet</b> 120<br>Sec Le Mont, Chenin Blanc,<br>Vouvray                                    |
| <b>2024   Meinklang</b> 48<br>Grüner Veltliner,<br>Neusiedlersee, Burgenland | <b>2023   Trois Noix</b> 116<br>Ehrlich,<br>Sauvignon Blanc,<br>Oakville          | <b>2023   Progressive Wine Co.</b> 86<br>Cohort 3, Chardonnay<br>Alexander Valley | <b>2022   Bertrand et Axelle Marchand de Gramont</b> 92<br>Le Chêne du Court, Aligoté,<br>Burgundy |
| <b>2023   Do Ferreira</b> 80<br>Albariño,<br>Rías Baixas                     | <b>2020   Royal Tokaji</b> 48<br>Dry Furmint, Tokaj                               | <b>2022   Bernard Defaix</b> 110<br>Les Vaillons,<br>Chablis 1 <sup>er</sup> Cru  | <b>2022   Evening Land</b> 80<br>Seven Springs, Chardonnay,<br>Eola-Amity Hills                    |
| <b>2023   Martha Stoumen</b> 62<br>Post Flirtation White, Sonoma             |   |   |  |

## PINK / ROSATO

|   |   |  |
|---|---|--|
| <b>2023   La Patience</b> 40<br>Rosé,<br>Coteaux du Pont Gard | <b>2023   A Tribute to Grace</b> 64<br>Grenache,<br>Santa Barbara | <b>2023   Forlorn Hope</b> 46<br>Queen of the Sierra,<br>Calaveras |
|---|---|--|

## RED

|  |   |   |  |
|--|---|---|--|
| <b>2023   Cantrina</b> 54<br>Groppello,<br>Riviera del Gardo                               | <b>2023   Donkey &amp; Goat</b> 96<br>Twinkle, Mourvèdre,<br>Fernow Ranch | <b>2022   Martha Stoumen</b> 84<br>Venturi Vineyard,<br>Carignan,<br>Mendocino                      | <b>2021   Pierre Gaillard</b> 94<br>Syrah,<br>St. Joseph                               |
| <b>2022   Cécile Paquet</b> 82<br>Bourgogne Rouge,<br>Burgundy                             | <b>2023   Scribe</b> 112<br>Pinot Noir,<br>Carneros                       | <b>2021   Jean Pierre Robinot</b> 120<br>L'Opéra des Vins,<br>Concerto di Venezia,<br>Vin de France | <b>2019   Château le Prieuré</b> 98<br>"Délice du Prieuré",<br>Saint-Emilion Grand Cru |
| <b>2020   Au Bon Climat</b> 80<br>La Bauge Au-dessus,<br>Pinot Noir,<br>Santa Maria Valley | <b>2023   Collecapretta</b> 84<br>Lautizio,<br>Cigiliolo, Umbria          | <b>2020   Owen Roe</b> 100<br>Cabernet Sauvignon,<br>Yakima Valley                                  |  |
|  | <b>2022   Philippe Pacalet</b> 198<br>Moulin-à-Vent, Gamay,<br>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. Parties of 10 or more will be subject to an automatic 20% gratuity.



# BEER

## DRAFT

|  |    |   |    |  |    |  |    |
|--|----|---|----|--|----|--|----|
| <b>Banner City</b><br>Light Lager<br>Jack's Abby / MA<br>3.8% / 16oz         | 10 | <b>Hexen</b><br>Petit Saison<br>Oxbow / ME<br>4.5% / 13oz             | 10 | <b>Paseo</b><br>IPA<br>Austin Street / ME<br>6.5% / 16oz             | 11 | <b>High &amp; Dry</b><br>Cider<br>Stowe Cider / VT<br>6.5% / 13oz                    | 9  |
| <b>Pale Lager</b><br>Lager<br>Sacred Profane / ME<br>4.2% / 16oz             | 11 | <b>White</b><br>Witbier<br>Allagash / ME<br>5.2% / 13oz               | 9  | <b>The Substance</b><br>IPA<br>Bissell Brothers / ME<br>6.6% / 13oz  | 12 | <b>Cherry Berliner</b><br>Berliner Style Weisse<br>Stoneface / NH<br>3.7% / 8oz      | 11 |
| <b>Scrag Mountain</b><br>Pilsner<br>Lawson's Finest / VT<br>4.8% / 16oz      | 11 | <b>La Chouffe</b><br>Belgian Blond<br>D'Achouffe / BEL<br>8.0% / 8oz  | 9  | <b>Rabbit</b><br>IPA<br>Trillium / MA<br>7.0% / 13oz                 | 11 | <b>Rosé</b><br>Sour Ale<br>Crooked Stave / CO<br>4.0% / 8oz                          | 9  |
| <b>Tannenzäpfle</b><br>Pilsner<br>Rothaus / GER<br>5.1% / 16oz               | 12 | <b>Tiddly</b><br>Dark Mild<br>Fox Farm / CT<br>3.8% / 16oz            | 11 | <b>Lunch</b><br>IPA<br>Maine Beer Co / ME<br>7.0% / 13oz             | 11 | <b>Medley</b><br>Sour Ale<br>Mast Landing / ME<br>6.0% / 8oz                         | 9  |
| <b>1516 Kellerbier</b><br>Kellerbier<br>Weihenstephaner / GER<br>5.6% / 16oz | 11 | <b>Pseudo Sue</b><br>Pale Ale<br>Toppling Goliath / IA<br>5.8% / 13oz | 10 | <b>Blue Comet</b><br>IPA<br>Widowmaker / MA<br>7.1% / 13oz           | 9  | <b>PB &amp; J Gunner's Daughter</b><br>Milk Stout<br>Mast Landing / ME<br>5.5% / 8oz | 9  |
| <b>Le Petit Prince</b><br>Table Beer<br>Jester King / TX<br>2.9% / 13oz      | 11 | <b>Riot Grrrl</b><br>Amber IPA<br>Foam Brewers / VT<br>5.6% / 16oz    | 11 | <b>Sip of Sunshine</b><br>IPA<br>Lawson's Finest / VT<br>8.0% / 13oz | 11 | <b>Woodline</b><br>Oatmeal Stout<br>Fox Farm / CT<br>8.3% / 13oz                     | 12 |

## PACKAGE

| [ CRISP ]   | [ SOUR & WILD ]  | [ DARK & STRONG ]  | [ N/A ]   |
|---|--|--|---|
| <b>Green State Light</b><br>Light Lager<br>Zero Gravity / VT<br>4.0% / 16oz   | <b>Basalt</b><br>Wild Ale<br>Tommie Sjef / NDL<br>5.0% / 750ml             | <b>Drowsy Maggie</b><br>Dry Irish Stout<br>Grimm / NY<br>4.2% / 16oz               | <b>Bubbles</b><br>Hop Water<br>Bissell Brothers / ME<br>n/a / 12oz    |
| <b>Hefe Weissbier</b><br>Hefeweizen<br>Weihenstephaner / GER<br>5.4% / 16.9oz | <b>Bleeding Heart</b><br>Gose<br>Tilted Barn / RI<br>5.0% / 16oz           | <b>Péché Mortel</b><br>Imperial Stout<br>Dieu du Ciel! / CAN<br>9.5% / 16oz        | <b>Lite</b><br>N/A Lager<br>Athletic Brewing / CT<br>n/a / 12oz       |
| <b>Saison DuPont</b><br>Saison<br>Brasserie DuPont / BEL<br>6.5% / 16.9oz     | <b>Spontanweisse</b><br>Wild Ale<br>Fox Farm / Row 34 / CT<br>5.5% / 750ml | <b>Speedway Stout: Horchata</b><br>Imperial Stout<br>AleSmith / CA<br>12.0% / 16oz | <b>Chouffe</b><br>N/A Belgian Ale<br>d'Achouffe / BEL<br>n/a / 11.2oz |
| <b>Orval</b><br>Trappist<br>Brasseri d'Orval / BEL<br>6.9% / 11.2oz           | <b>2018 Sauvageonne</b><br>Wild Ale<br>Trois Dames / CHE<br>6.0% / 750ml   | [ CIDER ]  | <b>Run Wild</b><br>N/A IPA<br>Athletic Brewing / CT<br>n/a / 12oz     |
| <b>Lux</b><br>Pale Ale<br>Bissell Brothers / ME<br>5.1% / 16oz                | <b>Jungle Pool</b><br>Sour Ale<br>Tripping Animals / FL<br>6.0% / 16oz     | <b>Slow Down</b><br>Cider<br>Artifact / MA<br>6.0% / 16oz                          |   |
| <b>Little Sip</b><br>IPA<br>Lawson's Finest / VT<br>6.2% / 16oz               | <b>2021 Druif / Kriek</b><br>Lambic<br>3 Fontainen / BEL<br>8.3% / 750ml   | <b>Big Apple</b><br>Cider<br>Hudson North / NY<br>8.2% / 12oz                      |   |