

WINTER COCKTAILS

SPICED HONEY OLD FASHIONED

local 'Stroudwater Belfry' bourbon, rosemary and juniper
berry infused honey, angostura bitters 14

SPICY HOT TODDY

apple cinnamon infused local 'Stroudwater Belfry'
bourbon, hot honey, lemon, cinnamon 13

MISTLETOE MULE

cranberry infused 22 vodka, cranberry juice, lime juice,
mint, local ginger beer 13

CHAI PEAR SPARKLER

chai & pear infused 22 vodka, pear puree, lemon, soda 13

PRICKLY PEAR MARGARITA

Hornitos, Cointreau, prickly pear puree, lime, simple 13

WINTER COCKTAILS

TOM CELLO

local gin, local 'Tree Spirits' limoncello, lemon, simple
syrup, soda 13

SUGAR PLUM FAIRY

local gin, grapefruit juice, local honey, butterfly pea tea,
soda 13

APPLE CIDER SANGRIA

Pinot Grigio, local 'Tree Spirits' applejack, apple cider, club
soda 14

MAMI'S COQUITO

Puerto Rican eggnog: local 'Merrymeeting' spiced rum,
sweetened condensed milk, coconut cream, cinnamon,
clove, star anise 14

Classic cocktails or your-call drinks available on request

o CRAFT BEERS 🍺

our favorite pints from around the state, at the moment

Allagash 'Sixteen Counties' \$7
Portland, ME. belgian-style golden ale 6.5%

Allagash 'Hop Reach IPA' \$7
Portland, ME. citrus & tropical fruit, pineapple, grapefruit, tangerine, pine 6.8%

Aegir's Den Meadery 'Mead' \$7
Palermo, ME. mildly earthy, slightly sweet, local honey mead 6%

Geaghan Brothers Brewing 'Honey Blonde' \$7
Presque Isle, ME. light ale brewed with local honey 5.3%

Blaze Brewing 'Looking at the Clouds' \$7
Biddeford, ME. blonde ale, dry hopped with Simcoe and Cascade 4.8%

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our favorite pints from around the state, at the moment

Cushnoc 'Kresge Kolsch' \$6
Augusta, ME. clean, crisp & refreshing 4.8%

Woodland Farm Brewery 'Ruby Slippers' \$7
Kittery, ME. Berliner Weisse with raspberry, light, tart, slightly sweet 4.6%

Foundation Brewery 'Berry Crumble Jam' Sour Ale \$7
Portland, ME. blueberry, cranberry, blackberry, vanilla and cobbler spices, sour ale 5%

Blaze Brewing 'Bailey Boy' \$7
Biddeford, ME. brown ale, coffee, chocolate, caramel malts 6.5%

Urban Farm Fermentory 'Blueberry Cidah' \$6
Portland, ME. semi dry, slightly sweet cider

BUBBLES

Carpene Malvolti Prosecco \$13 glass

crisp green apple and peach flavor. fruit forward without being sweet.

Pommery Brut Royal \$105

vivacious and cheerful, fresh, easy delicate champagne

Pierre Sparr Cremant \$85

crisp acidity, powerful body, glittering cremant d'alsace

PORT

Warre's Optima 10yr Tawny Porto \$10

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DRAFT BEER

Selection of rotating "almost always" Maine brews

\$7.50 / pint

FREEDOM'S EDGE MAPLE CIDER

Sweet maple cider; Albion, ME 6.8%abv

CUSHNOC 'RUST BUCKET' RED ALE

Light bodied, clean, fruity hop notes; Augusta, ME 4.9%abv

BAXTER BREWING 'COASTAL STORM'

Double New England IPA, notes of tropical fruit and melon, subtle coconut, dank finish; Lewiston, ME 8%abv

AUSTIN STREET BREWERY 'PATINA'

*Hop forward pale ale, citrusy, slightly piney, crisp malt background
Portland, ME 5.3%abv*

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FREEDOM'S EDGE MAPLE CIDER

Sweet maple cider; Albion, ME 6.8%abv

CUSHNOC 'BLOOD ORANGE ALL SOULS' IPA

*Blood orange, floral notes, touch of piney resin; Portland, ME
6.2%abv*

BAXTER BREWING 'COASTAL STORM'

Double New England IPA, notes of tropical fruit and melon, subtle coconut, dank finish; Lewiston, ME 8%abv

AUSTIN STREET BREWERY 'PATINA'

*Hop forward pale ale, citrusy, slightly piney, crisp malt background
Portland, ME 5.3%abv*

SCOTCH

single/double

Balvenie 14yr \$13 / 17

Smooth with a long finish of vanilla and smoky peat. Finished in Caribbean rum casks. Notes of tropical fruits and creamy toffee.

Laphroaig 10yr \$12 / 16

Smoky and rich, with bold strong peat notes. Spices and licorice, as well as a big dose of salt with a slight sweetness. Well-layered with notes of vanilla ice cream, woody oak, spiced finish of cardamom/black pepper.

Glenlivet 12yr \$14 / 19

Buttery and vanilla-rich, though still packing all the bright fruit notes from the nose. Finish: A soft crackle of oaky **spice** and malt, plus a hint of red apple juiciness.

Glenfiddich 21yr \$30 /

45

Speyside whisky, rich and ripe with the Glenfiddich signature notes. Finishing the 21 years in Caribbean rum casks rouses it with extra exotic notes of ginger, fig, lime and banana.

Oban Little Bay \$25 /

40

Minty, pine and oak, touch of spice.

ZERO PROOF COCKTAILS

\$7

Virgin Prickly Pear Margarita

Apple Cider Basil Honey Lemonade

Virgin Pomegranate Moscow Mule

Virgin Pumpkin Spice Martini

Spiced Pear Sparkler

Black Cherry Frappé

Sodas

Coke	\$3
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Diet Coke	\$3
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Maine Root Ginger Beer	\$4
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Maine Root Root Beer	\$4
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TO-GO COCKTAIL JARS

must be accompanied by a food order

each jar contains two cocktails

\$20 / jar

Blueberry Gimlet

blueberry, bimini, lime, rosemary

ready to drink

Shake-your-own Basil Smash

bimini gin, amaro, lime, ginger, basil

just add ice and shake

Hard Meyer Lemonade

fresh-squeezed meyer lemon, limoncello,

vodka

add ice if desired

RED WINE by the GLASS

Sella & Mosca Cannanou Reserva	\$ 10 / \$ 40
<i>Cali 2018. big, earthy, red fruit, dark spice</i>	
Clos du Gravillas	\$ 12 / \$ 48
<i>France 2020. seven grape blend; approachable deep ruby</i>	
King Estate 'Inscription' Pinot Noir	\$ 13 / \$ 52
<i>Oregon 2020. velvety, rhubarb, sage, forest floor, toast</i>	
Amalaya Malbec	\$ 11 / \$ 45
<i>Aargentina 2018 round, soft tannins, berries & pepper, light spice</i>	
Sainte Anne Bordeaux	\$11/\$44
<i>France, 2018, organic grapes, tannins, jammy, dark</i>	

RED WINE by the BOTTLE

Clay Shannon Cabernet Sauvignon	\$45
<i>Cali 2018 bright fruit, oak spices, cherry, black currant</i>	
Piazzo Barbara D'Alba	\$ 55
<i>Italy 2020. Forest fruits, blackberry jam, pepper, cinnamon</i>	
Poggio Tesoro Mediterra Tuscan	\$ 50
<i>Italy 2017. ancient zinfandel, jammy, minerals, refined</i>	
Leviathan	\$ 95
<i>Cali 2020. plum, black cherry, cola, white pepper</i>	
Gerard Bertrano Pinot Noir	\$ 50
<i>France 2019. cherry, raspberry, nutmeg, brown spice</i>	
Santa Tresa Frappato	\$ 40
<i>Cali 2020. summer berries, light body, clove, vanilla</i>	

WHITE WINE by the GLASS

Trimbach Alsace Gewurztraminer	\$ 12 / \$ 48
<i>France 2017, pale gold with cinnamon, nutmeg, lychee, rose petal</i>	
Bottega Vinaia Pinot Grigio	\$ 12 / \$ 48
<i>Italy 2020. bright, citrusy and floral, medium body</i>	
Alexander Valley Chardonnay	\$ 11 / \$ 45
<i>Cali 2019. minerals, citrus, glossy, light oak</i>	
Le Grand Ballon Sauvignon Blanc	\$ 12 / \$ 48
<i>France 2021. bright, crisp, fresh with pear & tropical fruit</i>	
Sokol Blosser Evolution	\$ 12 / \$ 48
<i>Oregon 2021. crisp, peaches, lemons</i>	
Frisk 'Prickly' Riesling	\$ 10 / \$ 40
<i>Australia 2018. zippy, medium sweet, lime, light effervescence</i>	

WHITE WINE by the BOTTLE

Emile Beyer Pinot Blanc	\$ 55
<i>France 2021. aromatic, fresh with balanced acidity</i>	
La Reine Blanche Sancerre	\$ 70
<i>France, 2022. flintstone, white peach, linden flowers, minerals</i>	
Saint Clair Suavignon Blanc	\$ 60
<i>New Zealand 2022. Passionfruit, guava, blackcurrant, minerals</i>	
Kerner	\$ 45
<i>Italy 2019, organic, floral, fruity, savory, nutty</i>	
King Estate Pinot Gris	\$ 45
<i>Oregon, 2018. key lime, orange blossom, wet stone, wildflower</i>	
Catena Alta Chardonnay	\$ 95
<i>Argentina, 2019. full-bodied, bright and fruity, with creamy undertone</i>	