

HOUSE COCKTAILS

~~\$11~~ \$5.50

Happy Hour: Daily
4pm-6pm & 9pm-10pm

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- Corn 'n Oil - Plantation Dark RUM, ginger infused Velvet Falernum & lime
Moscow Mule - VODKA, fresh lime juice, grapefruit bitters & ginger beer
Partime Lover - Silver TEQUILA, fresh lemon, Campari & elderflower liqueur
Ranchito Verde - Silver TEQUILA & veredita (cilantro, mint, pineapple & jalapeno) & lime
Fifty/Fifty - GIN, blanco vermouth, orange bitters
Spice Road- BOURBON, Genapy Alpine liqueur, white pepper & chai vermouth
Corpse Reviver #2- GIN, Cocchi Americano, Curacao, lemon & an Absinthe rinse
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CICHETTI \$6

Daily RISOTTO : ask your bartender

Local 1/2 MUSSELS with toasted garlic & fresh herbs

Local KALE with toasted garlic & cannellini beans

A dueling pair of crispy risotto ARANCINI

Stuffed BABY ARTICHOKEs with goat cheese & pancetta

Candied BRUSSEL SPROUTS with walnuts

Baby ARUGULA, Pecorino Romano & focaccia croutons

1/2 FLATBREAD PIZZA \$6

SALAMI & SAUSAGE with red onion, fontina & balsamic reduction

ANCHOVY with arugula & ricotta salata

MARGHERITA with roasted tomato & fresh basil

Five CHEESE with buffalo mozzarella & fresh oregano

Roasted BEETS with goat cheese & caramelized onions

Marinated CALAMARI with artisan salami & chipotle

Please REMEMBER:

The bar & lounge are for
adults only.

21 and up, please

Happy Hour: Daily
4pm-6pm (&) 9pm-10pm

RED Wines

1	Centamura Chianti - Sangiovese (bright ruby red with cherries & blackberry)	\$4.50
3	La Linda - Malbec (aroma of cherries, fruit forward, smooth with ripe tannins)	\$4
5	Hess Shirtail - Cabernet Sauvignon (bell pepper, currants, black olive, spicy)	\$6
10	Cantina Zaccagnini - Montepulciano (ripe & round, cedar & chocolate notes)	\$5
6	Il Trullo - Amarosso Primitivo (rich, lush, full-bodied)	\$4.50
4	Elouan - Pinot Noir (ripe cranberry, sweet cinnamon & tobacco)	\$7

WHITE Wines

105	Black Stallion - Chardonnay (lightly oaked; melon, citrus, brown sugar & flint)	\$6
102	Barone Fini - Pinot Grigio (clean, light bodied, stone fruit & lemon zest)	\$4.50
104	Cinquante-Cinq - Viognier (crisp and round, tropical fruit and floral nose)	\$5.50
106	Rain - Sauvignon Blanc (passionfruit, herbs & grass w/ a long invigorating finish)	\$6

SPARKLING

Villa Cornaro - Prosecco (refreshing with peach & citrus)	\$4.50 (split)
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ROSÉ

Summer Water - Rosé (dry, bright & fresh; strawberry, grapefruit & peach)	\$6
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Artisan Draft Beer:

Check the mirror or
ask your bartender for today's varieties

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21 and up, please



Open 6 Days
Closed Tuesdays
Dinner 5pm-9pm
Bar 4pm-10pm
207-230-0111

BOTTLED Beer

Bantam Cider WUNDERKIND	GF	\$3
Peak Organic FRESH CUT PILS		\$3
Allagash BLACK STOUT		\$3.50
Left Hand MILK STOUT		\$3.50
Allagash WHITE BELGIAN WHEAT		\$3
Orval TRAPPIST ALE		\$6
Coors Banquet AMERICAN LAGER		\$2
Anchor STEAM LAGER		\$3.50
Pork Slap PALE ALE		\$2
Clausthaler NON-ALCOHOLIC		\$2
Ballast Point Grapefruit Sulpin IPA		\$3.50
Hidden Cove PATROON IPA		\$3.25
Foundation RIVERION FLYER PILLS		\$3.75
White Birch Berliner WEISSE		\$3.25
Mason's Liquid Rapture DOUBLE IPA		\$4.75

Check draft mirror for bottle
specials