



wine by the glass

bubbles...

Mercat Brut Cava \$10 Catalonia, Spain

white & rose

Bollini Pinot Grigio \$10 Trentino, Italy

Nautilus Sauvignon Blanc \$11 New Zealand

The Seeker Sauvignon Blanc \$10 California

red

Juggernaut Cabernet Sauvignon \$11 California

Browne Forest Project Cab Sauv \$9 Columbia Valley WA

Banshee Pinot Noir \$9 California \$9

our wine drinks

Sangria \$10 ever changing flavor

Mimosa \$10 mercat cava with OJ

Cava Punch \$10 sparkly, fruity & festive

Beer + Cider + Seltzer

Woodchuck *Blueberry Cider* \$5 VT

Lone Pine *Seltzer Varied Flavors* \$5 ME

Northwoods *Brewing ESB* \$9 NH

Nonesuch *Red Ale* \$8 ME

Battery Steel *Flume DIPA* \$8 ME

Battery Steel *Golden Path Pilsner* \$8 ME

Bissell *Weary World Rejoices DIPA* \$11 ME

Bissell *Substance Strong Ale* \$8 ME

Bissell *Bravura Brown Ale* \$9 ME

Portland Zoo *Kennedy Park Pilsner* \$9 ME

PBR *American Lager* \$5 WI

mocktails

Winter Citrus Spritz \$5 taste like Christmas

Haymakers Punch \$5 everchanging flavor

Cranberry Lemon Fizz \$5 tart & sparkly



menu

small plates

Mozzarella Stuffed Pretzel

Housemade pretzel, fresh mozzarella, rustic marinara \$12

Carrot & Ginger Soup

Apple crema, herbs & aged balsamic \$10

Smoked Salmon Crepe

Buckwheat crepes, caper cheese spread, cucumber, onion, lemon beurre blanc \$19

large plates

Shrimp Alfredo

Housemade spaghetti, roasted shrimp, broccoli, cream sauce, garlic bread \$24

Crab & Spinach Stuffed Steak

Flank steak, crab & spinach stuffing, herbed potatoes, roasted red pepper coulis \$27

desserts

Chocolate Chocolate Cake

chocolate cake, chocolate buttercream, ganache \$9

Cranberry Orange Cheesecake

Orange cheesecake, graham crust, cranberry jelly \$9

