



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

Cured Salmon

everything rolls, caper herb cream cheese, red onion
\$16

Cheese Board

three artisanal cheeses & accoutrements \$18

Winter Salad

citrus, blue cheese, apple, sweet potato, candied nuts,
winter vinaigrette \$14

large plates

Olive Oil Poached Tuna

Roasted potatoes, haricot verts, sundried tomato & olive
salsa \$24

Mac & Cheese

smoked ham, herbs, parmesan bread crumbs \$20

desserts

Flourless Chocolate Torte

Raspberry sauce, whipped cream \$9

Winter Spice Cheesecake

orange whipped cream \$9

Cranberry Apple Crumb Pie

Pecans, whipped cream \$9

