



## 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

### Spinach Artichoke Dip

herbed crostini \$12

### Crispy Brussels Sprouts

apple & sweet potato puree, sunflower seeds,  
maple caramel \$10

### Crab Cakes

tartar sauce, greens \$19

## large plates

### Roasted Shrimp Spaghetti

spaghetti, rustic tomato sauce, olives, parmesan \$23

### Orange Beef

Pickled veggies, cabbage, ginger, fried rice \$25

## desserts

### Flourless Chocolate Torte

Raspberry sauce, whipped cream \$9

### Warm Gingerbread

Eggnog crème anglaise, whipped cream \$9

### Chocolate Peppermint Trifle

Chocolate cake, mousse, peppermint cream \$9

