

# Wines

## bubbles

**Carletto** 12  
Prosecco  
*Veneto, Italy*

**Chandon By the Bay** 18/68  
Blanc de Blancs  
*Carneros, California*

## whites/rose

**Day Lemonade Rose** 14/52  
Pinot Noir  
*Willamette Valley, Oregon*

**Kumusha Wines** 14/52  
Chenin Blanc  
*Breedekloof Valley, South Africa*

**Stoneleigh** 14/52  
Sauvignon Blanc  
*Marlborough, New Zealand*

**Lumo** 13/48  
Pinot Grigio  
*Veneto, Italy*

**Raeburn** 13/48  
Chardonnay  
*Sonoma, California*

## reds

**Oeno Wines** 16/64  
Pinot Noir  
*Russian River Valley, California*

**Kiona** 18/68  
Cabernet Sauvignon  
*Columbia Valley, California*

**La Posada** 14/52  
Tempranillo  
*Castilla La Mancha, Spain*

**Vitiano** 15/55  
Super Tuscan  
*Umbria, Italy*

# Cocktails

**SPICY LLAMA** 15  
Peruvian Pisco, Pineapple, Lime,  
Jalapeno, Peychaud's Bitters

**DRAGON TALES** 15  
Xicaru Silver Mezcal, Domain de  
Canton, Prickly Pear, Lime

**SMOKIN' HOT GINGER** 15  
Maker's Mark, Lemon, Spiced  
Ginger Syrup, Grand Marnier,  
Cinnamon, Hot Water

**PEPPERY WHISKEY** 15  
Rittenhouse Rye, Chipotle Pepper,  
Orange Zest, Mole Bitters, Fresh  
Cracked Pepper

**SWEATER WEATHER** 15  
Plantation Rum, Vanilla Almond  
Milk, Toasted Coconut, House  
Made Pumpkin Bitters,  
Pumpkin Spice

**APPLE PICKIN'** 15  
Hardshore Gin, New England  
Apple Cider, Lemon, Honey  
Syrup, Cinnamon

**PARLEZ-VOUS  
FRANCAIS** 15  
Calvados, Lemon, House Made  
Raspberry Syrup, Lambrusco

**THE HANCOCK** 18  
Luna Select Barr Hill Tomcat,  
House Made Blackberry Syrup,  
Floral Maple Bitters, Orange  
Peel

# Beer

## drafts

**Allagash White** 8  
Witbier  
*Portland, ME*

**Orono Tubular** 8  
IPA  
*Orono, ME*

**Banded Horn Pepperell** 8  
German Style Pilsner  
*Biddeford, Maine*

**Rotating Seasonal Beer** 8

**Rotating Cider** 8

## cans

**Bluet** 12  
Wild Blueberry Sparkling Wine  
*Searsmont, Maine*

**Apres** 9  
Rotating Seltzer  
*Portland, Maine*

**Kitna** 6  
Rotating N/A Beer  
*Portland, Maine*

## mocktails

**Cleanse** 10  
Lemon, Rosemary, Fever Tree Tonic

**Revive** 10  
Lychee, Lavender, Lime, Bubbles

**Focus** 10  
Schisandra Berries, Mint, Peach  
Nectar, Honey, Bubbles

PLEASE INQUIRE WITH YOUR SERVER FOR  
LIQUEUR AND WINES BY THE BOTTLE LIST

# Bites

## land

<b>ORANGE FURIKAKE POPCORN</b>	9
<b>NEW ENGLAND CLAM DIP</b> Simply Salted Potato Chips	14
<b>TRUFFLE FRIES</b> Chive, Roasted Garlic Aioli, Lemon	12
<b>DUCK WINGS</b> Nashville Hot, B&B Pickles	17
<b>KUNG PAO CAULIFLOWER</b> Toasted Peanuts, Scallion, Pickled Fresno	17
<b>PORK AND CHIVE DUMPLINGS</b> Ginger, Black Vinegar	17
<b>BURRATA</b> Delicata Caponata, Basil, Grilled Bread	17
<b>POT ROAST SLIDERS</b> Sweet Onion Jam, Red Wine Glaze, Horseradish	17
<b>CHARCUTERIE BOARD</b> Selection of Meats, House Pickled Vegetables, Mustard, Baguette	22
<b>CHEESE BOARD</b> Selection of Local Cheeses, Fruit Chutney, Smoked Almonds, Crisps	22

## sea

<b>OYSTERS ON THE HALF SHELL</b> lemon, mignonette, cocktail sauce	21
<b>TUNA TATAKI</b> Citrus Kosho, Furikake, Wasabi Tobiko	21
<b>LOCAL MUSSELS</b> Red Curry, Coconut, Herbs, Crispy Shallots	19
<b>SALT COD CROQUETTES</b> Preserved Lemon, Chile	17

## sweets

<b>CANNOLI MILLE FUILLE</b> Ricotta Cream, Pistachio Brittle, Cocoa Nibs	12
<b>COCONUT FRITTER</b> Passion Fruit, Coconut Caramel	12
<b>MOCHA BAR</b> Espresso Cremieux, Dark Chocolate Glaze, Coffee Crunch	12

\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborn illness.

\* A 20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE AND WALK OUTS.