

# WINE + BEER

HATS: \$15 (tax included) SHIRTS: \$25 (tax included)

OPEN FOR DINNER EVERY NIGHT – LUNCH SAT/SUN

TUESDAY NIGHT = PITCHER NIGHT

THURSDAY NIGHT = HALF PRICED THIMBLE ISLAND BOTTLED/CANNED BEER

## SPARKLING:

prosecco: borgoluce brut n.v.	dry and harmonious with hints of wisteria and acacia	10/30
franciacorta: antica fratta brut n.v.	full bodied chardonnay based, champagne-like	65

## WHITE + ROSE:

vermentino: argiolas costamolino 2016	ripe stone fruit + sweet citrus, lingering acidity, smooth	24
rosato: serra lori isola dei nuraghi 2016	dry yet juicy sardinian blend with vibrant fruit	8/25
regaleali bianco: tasca d'almerita 2015	fresh apples, soft, rich + balanced	26
rosato: castello di ama 2016	notes of dark cherry + strawberries, mineral finish	28
lumassina: punta crena 2014	light + crisp, fun lightly frizzante white	10/30
verdicchio: kermil lynch 2015	notes of honeycomb + almonds, savory + dry	12/32
soave classico: suavia 2015	apple, pear, almond, minerality + fresh herbs	34
pinot grigio: schioppetto 2014	exotic fruits, flower petals, medium body, fruits + mineral	34
greco bianco: fatalone 2014	great combination of richness + liveliness	36
roero arneis: vietti 2014	unoaked, dry, almondy, crisp acidity	38
etna bianco: terre nere 2015	creamy, minerally, delicious	40
chardonnay: viberti 2015	dry with exotic fruit and floral notes	42
vermentino: punta crena 2014	bright, lemony freshness, elegant finish	46
1.5L trebbiano d'abruzzo: masciarelli 2015	fine fragrance, hints of apple, apricot + iris, easy drinking	8/glass

## RED:

montepulciano d'abruzzo: masciarelli 2012	flavors of red fruits, violet, earth + tobacco	25
avignonesi: cantaloro 2014	italian blend, rich fruits, herb + spicy notes	26
montepulciano d'abruzzo: pietrantoni 2013	firm, old school, light + fragrant	28
merlot: redentore 2014	soft body with sour tannins + balanced structure	9/28
valpolicella: alanera IGT zenato 2013	rich, fruity, unusually complex blend, aromatic	10/30
cannonau di sardegna: costera argiolas 2014	strawberries, cherries, herbs, spices + rounded tannins	30
chianti classico: castello di bossi 2013	bright acidity, savory finish + aromas of ripe cherries	12/32
barbera del monferrato: valpane 2014	warm, rich, spiced dark fruit	34
primitivo: fatalone teres 2016	unusual dry, intense lighter red from 2 <sup>nd</sup> fruiting	36
etna rosso: setteporte 2014	spicy, smoky, earthy – different + delicious	40
nero d'avola: zio paolo 2013	light on the palette, fresh + fruity nose	42
barbaresco: vicenziana 2014	tart berry mixed with earthy aromas + spice	45
vajra nebbiolo: langhe 2015	medium bodied, spicy aromas, dry rich finish	46
barolo albe: vajra 2012	smooth + raspberry, clove, orange, velvety tannins	75

## BOTTLED + CANNED BEER:

light lager: cisco brewery sankaty	5
strawberry blonde ale: shiner	5
pale ale: sierra nevada	5.50
pale ale: magic hat #9	5
summer ale: backeast	5
american ale: thimble island	5
lager: thimble island	5
ipa: lagunitas	5
dipa: two roads	5
cider: smith & forge	5

## DRAFT BEER:

ipa: dogfish flesh + blood	8/22
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## N/A BEVERAGES:

avery sodas (ask about our weekly flavors!)	3
lemon san pellegrino	3
blood orange san pellegrino	3
milk	3
nantucket nectar lemonade	4
apple juice	3
gold peak iced tea	4

