

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	price
franciacorta: antica fratta brut n.v.	full bodied chardonnay based, champagne-like	10/30

WHITE + ROSE:

trebbiano: abruzzo 2014	smooth + dry with floral undertones	24
pinot grigio: lageder riff 2016	light + crisp with a flowery aroma	8/24
verdicchio: kermit lynch 2016	fresh, lemony, herbal with great minerality	25
regaleali bianco: tasca d'almerita 2015	fresh apples, soft, rich + balanced	26
verdicchio di castelli di jesu: pievalta 2015	minerally, dry white with almond + lime	9/28
lumassina: punta crena 2016	light + crisp, fun lightly frizzante white	10/32
pinot grigio: schioppetto 2014	exotic fruits, flower petals, medium body, fruits + mineral	34
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

RED:

ciro rosso: librandi 2015	gentle, light, spicy calabrian red from gaglioppo grapes	7/24
montepulciano d'abruzzo: masciarelli 2015	easy, quaffable wine with a touch of spice	26
chianti classico: monrosso 2013	juicy, straightforward, delicious sangiovese	10/30
valpolicella: secondo marco 2014	sweet dark fruit, warm spices + gentle fresh acidity	12/36
barbera d'asti: vietti tre vigne 2015	medium bodied, refreshing acidity, soft tannins	38
etna rosso: setteporte 2014	spicy, smoky, earthy – different + delicious	40
nero d'avola: zio paolo 2013	light on the palette, fresh + fruity nose	42
nebbiolo: vajra 2015	medium bodied, spicy aromas, dry rich finish	48
dolcetto d'alba: g. mascarello santo stefano 2015	old school, dry, serious, bright + delicious	52
chianti classico: querciabella 2011	suave, delicious, authentic chianti	60
barbaresco: vicenziana 2014	tart berry mixed with earthy aromas + spice	75

BOTTLED + CANNED BEER:

light lager: peroni	5
pale ale: magic hat #9	5
grapefruit shandy: leinenkugel	5
oktoberfest: brooklyn	5
session sour ale: dogfish head seaquench	5
american ale: thimble island	5
ipa: dogfish head	5
ipa: founders all day	5
cider: smith & forge	5

DRAFT BEER:

blonde grapefruit ale: thimble island ruby	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