



HATS: \$15 and SHIRTS: \$20 (both tax included)
 OPEN FOR DINNER EVERY NIGHT – LUNCH FRI/SAT/SUN
 TUESDAY NIGHT = PITCHER NIGHT

THURSDAY NIGHT = HALF PRICED THIMBLE ISLAND BOTTLED/CANNED BEER

SPARKLING:

prosecco: adriano adami garbel brut	full flavor, notes of crisp fruit	10/30
franciacorta: antica fratta brut n.v.	full bodied chardonnay based, champagne-like	65

WHITE:

pinot grigio: riff <i>progetto lageder</i> 2016	light + crisp with a flowery aroma	8/24
grechetto: sportoletti <i>assisi</i> 2016	tangy, full bodied chardonnay like indigenous to umbria	26
vermentino: argiolas <i>costamolino</i> 2016	notes of stone fruit, vibrant, textural, lingering acidity	28
arneis: tintero 2014	ripe pears, soft mineral notes	10/30
chardonnay: alois <i>lageder</i> 2016	medium bodied structure with lively acidity	12/32
fanghina: cautiero <i>fois</i> 2014	mineral notes, peach, apple + pear, chewy finish	32
pinot grigio: schioppetto 2014	exotic fruits, flower petals, full body + minerals	34
chardonnay: viberti 2015	dry with exotic fruit and floral notes	42
roero arneis: vietti 2015	dry, medium-bodied w/ floral + citrus flavors	44
vermentino: punta <i>crena</i> 2014	bright, lemony freshness, elegant finish	46

RED:

chianti: le terre di monna lisa 2015	savory notes with red and black cherry characters	8/24
montepulciano d'abruzzo: cirelli 2016	full, fruity, plummy, quaffable	10/30
bandinello toscana: villa di geggiano 2013	unfiltered, medium body, fruity tones	12/34
primitivo: fatalone 2013	intense flavor with tart tannins	35
etna rosso: setteporte 2015	medium body with pleasant acidity	38
sangiovese: le ragnaie <i>troncone</i> 2015	light, balanced of fruits and savory tones	42
barbaresco: vicenziana 2014	tart berry mixed with earthy aromas + spice	75
barolo: cascina dardi <i>bussia</i> 2012	rich, deep fruit, full tannins, classic style	90

BOTTLED + CANNED BEER:

pilsner: von trapp - vt	5
belgian wheat ale: revival night <i>swimmah</i> - ri	6
american pale ale: <i>graanport harbor harbor ale</i> - ny	5
winter lager: <i>brooklyn</i> - ny	5
ipa: <i>ommegang nirvana</i> - ny	5
ipa: sixpoint brewery <i>bengali</i> – ny	5
dipa: thimble island <i>ghost island</i> - ct	6
vanilla porter: breckenridge brewery - co	5
chocolate stout: clown shoes <i>chocolate sombrero</i> – ma 9%	6
cider: downeast original blend	5
imperial ipa: green flash <i>le freak</i> 22oz	10
n/a: <i>clauthaler</i>	4

DRAFT BEER:

ipa: thimble island	7/18
-hint of citrus complimented with a strong malt profile	

N/A BEVERAGES:

avery sodas (ask about our weekly flavors!)	3
lemon san pellegrino	3
blood orange san pellegrino	3
s. pellegrino – 1 liter bottle	5