

WINE:

WHITE:

Pinot Grigio, Il Cavaliere, Friuli, IT ‘16	7 / 26
Catarratto, Anthilia, Donnafugata, Sicilia, IT ‘16	8 / 30
Alsacian Blend, Amrita, Anne Amie, OR ‘15	10 / 38
Gruner Veltliner, Rutenstock. Roschitz, AT ‘16	10 / 38
Txakolina, Aizpurua. B, Getariako, SP ‘15	11 / 42
Sauvignon Blanc, Virginie Taunt, NZ ‘15	11 / 42
Albarino, La Cana, Rias Baixas, SP ‘16	12 / 46
Chardonnay, Lange, Willamette Valley, OR ‘17	13 / 50
Cotes du Rhone, Chateau Beauchene, FR ‘16	30
Viura, Solar de Randez, Rioja, SP ‘16	30
Vin de Savoie, Philippe Viallet, Savoie, FR ‘16	46
Riesling, Tegernseerhof, Wachau Valley, AT ‘ 16	48
Pinot Gris, G. Metz - Melody, Alsace, FR ‘15	58
Sancerre Cuvee Silex, Alphonse Dolly, FR ‘16	58

RED:

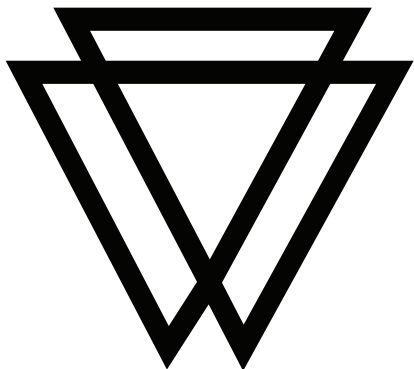
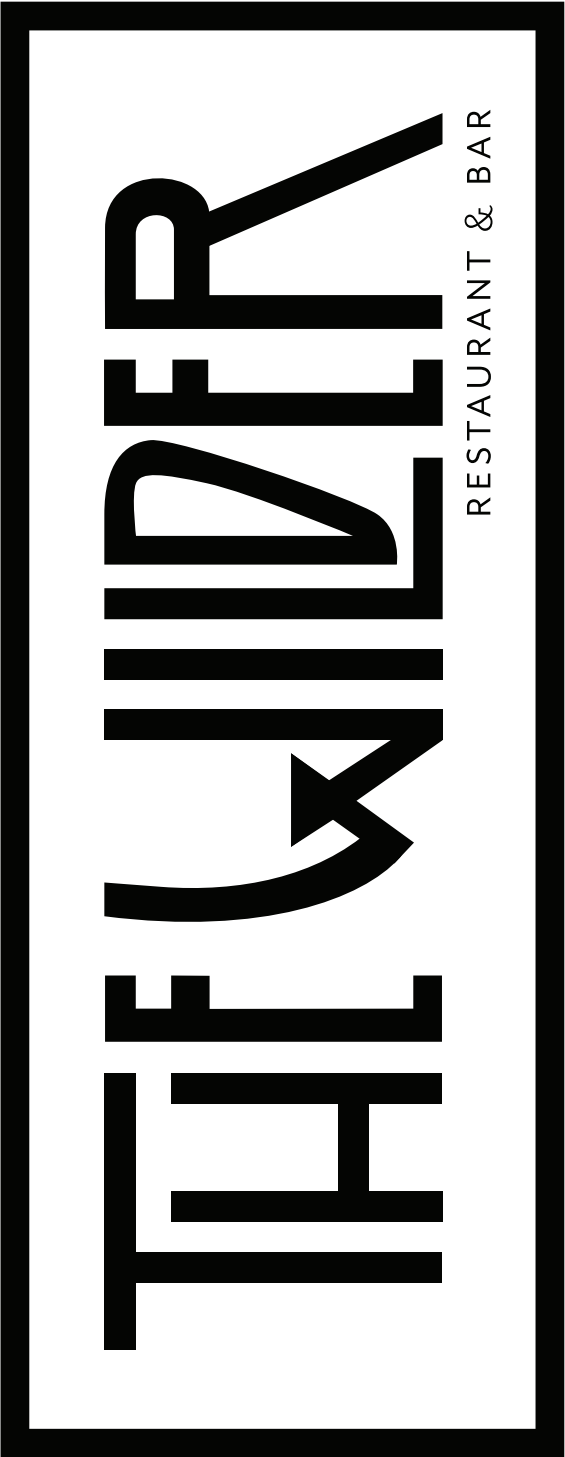
Tempranillo, Flaco, Madrid, SP ‘16	9 / 34
Montepulciano d’Abruzzo, Cerulli Spinozzi, IT ‘12	10 / 38
Malbec, Georges Vigouroux, Cahors, FR ‘16	10 / 38
Cabernet Sauvignon, Black Station, Zamora, CA ‘16	10 / 38
Pinot Noir, Stema, Piemonte, IT ‘15	12 / 46
Bordeaux, Vrai Caillou, Entre-Deux-Mers FR ‘14	12 / 46
Zweigelt Blend, Meinklang, Burgenlandred, AT ‘15	13 / 50
Valpolicella Classico, Masi, IT ‘15	42
Pinot Noir, Rickshaw, Nice, CA ‘16	46
Priorat, Bodegas La Cartuja, SP ‘15	58
Saint-Emilion Grand Cru, Les Cadrans, FR ‘13	72
Barolo, Eredi Vittorio Boschis, IT ‘11	86
Bordeaux Blend, Cenyth, Sonoma, CA ‘14	126

SPARKLING:

Cava Brut, Poema, Penedes, SP	9 / 30
Brut Pinot Noir Rose, Gruet, NM	64
Champagne Brut Rsv, Nicolas Feuillate, Chouilly, FR	80
Champagne Brut Rsv, Duval-Leroy, Vertus, FR	105
Champagne Brut Rsv, Pol Roger, Epermay, FR	112

ROSE:

Nero d’Avola Rose, Stemmari, Sicily, IT ‘16	8 / 30
Band of Roses, Charles Smith, Mattawa, WA ‘17	38
Txakolina Rose, Astobiza, Arabako Txakolina, SP	46



DRINKS

COCKTAILS: \$11

- THE OTTER POP
Vodka, Lustau Fino Jarana Sherry, Concord Grape, Lemon, Creme de Violette, Soda Water
- WELCOME TROLLEY
Lemongrass Infused Tequila Blanco, Pineapple Gomme, Chickpea Water, Lime, Green Cardamom
- FINDING DORY
House Spruce-Melon Liqueur, Rhum Agricole, Lime, Egg White
- LIFE ON MARS
Mezcal, Aged Rums, Passion Fruit, Beet, Lime, Grenadine, African Bird’s Eye Chili, Bitters
- THE JACKALOPE
Fig + Cacao Nib Infused Bourbon, Peated Scotch, Lemon, Ginger, Honey, Garam Masala, Black Pepper, Ginger Beer
- THE SILENE SPRITZ
Gin, Cocchi Americano, Blanc Vermouth, Spiced Pear, Bitters, Cava
- THE FEIST
Coconut-oil washed Rye Whiskey, Fernet Branca, Turbinado, Aromatic Bitters
- DIG, LAZARUS, DIG !!!
Bourbon, Allspice Dram, Dry Curacao, Black Walnut, Salt, Bitters
- THE FINAL FINAL
Green Chile Vodka, Mezcal, Green Chartreuse, Carpano Bianco

GUILTY PLEASURES: \$9

- “ESPRESSO” MARTINI ON NITRO
Nobl Coldbrew Coffee, Vodka, Allen’s Coffee Brandy, Bailey’s Whipped Cream
- ROTATING FROZEN DRINK
Ask your server
- RADLER SNAKE
Raspberry, Bergamot, Aperol, Grapefruit, IPA
- DOLLA DOLLA BILL
Gin, Cream Soda, Black Pepper Tincture
- MULES
Fresh Ginger, Lime, Ginger Beer & a spirit of your choosing

SHOTS: \$5

- HOUSE AMARO BLEND
Rotating blend of our favorite amari & liqueurs
- JACKALOPE JUICE
Fig, Cacao Nib, Garam Masala & Citrus infused bourbon
- WHAT’S IN THE BARREL?
Barrel-Aging Fernet, of course.
- DO YOU HAVE FIREBALL?
We make our own!
- BILL RICKA
Coconut, Pineapple, Rum
- KIRBY PICKLEBACK
Shot of Jameson, House Pickle Brine

DRAFT: \$7

- CZECH PILS · Moat Mountain Brewing - 16oz - 4.9%
- MAGDALENA’S RED KOLSCH · Liar’s Bench - 16oz - 4.7%
- WULF KITTY CIDER· North Country - 16oz - 5%
- HELLES LAGER · Chapel + Main - 16oz - 4.9%
- BERLINER WEISSE · Throwback - 13oz - 3.6%
- FINEST KIND IPA · Smuttynose Brewing - 16oz - 6.9%
- STONEFACE IPA · Stoneface Brewing - 16oz - 7.2%
- SAMOAN DROP PORTER· Banded Brewing- 13oz - 8.4%

BOTTLES & CANS:

- WUNDERKIND · Bantam Cider - 12oz - 6% \$6
- UNIFIED PRESS CIDER · Citizen Cider - 16oz - 5.2% \$6
- POST SHIFT PILSNER · Jack’s Abby - 16oz - 4.7% \$6
- GLORIOUS PALE ALE · Lord Hobo - 16oz - 6.5% \$7
- PERSIAN LIME GOSE · Two Roads - 16oz - 5.2% \$7
- SOUR FLOWER · Henniker Brewing - 16oz - 5% \$7
- BERLINER WEISSE · White Birch - 12oz - 5.5% \$5
- WHITE · Allagash Brewing - 12oz - 5.1% \$6
- DELICIOUS IPA · Stone Brewing - 12oz - 7.7% \$6
- BRIGHTSIDE IPA · Lone Pine Brewing - 16oz - 7.1% \$7
- GRAPEFRUIT SCULPIN IPA · Ballast Point - 12oz - 7% \$7
- TINY BEAUTIFUL SOMETHING · Maine Beer - 16.1oz - 5.5% \$11
- BOOMSAUCE DOUBLE IPA · Lord Hobo - 13oz - 7.8% \$7
- SAISON DUPONT · Brasserie Dupont - 375ml -6.5% \$7
- ISHMAEL COPPER ALE · Rising Tide - 12 oz - 4.9% \$6
- BUCKO’S HOPPY BROWN · Hidden Cove - 12oz -6.5% \$6
- VANILLA PORTER · Great North Aleworks - 12oz - 6.5% \$6
- WINDOW SEAT PORTER · Baxter Brewing - 12oz - 6% \$5
- GUINNESS NITRO · Guinness - 14.9oz - 4.3% \$6
- TECATE ·Tecate Brewing - 16oz - 4.5% \$4
- BUDWEISER · Anheuser Busch - 12oz - 5% \$4
- BUD LIGHT · Anheuser Busch - 12oz - 4.2% \$4
- COORS BANQUET · Coors Brewing - 12oz - 5% \$4
- COORS LIGHT · Coors Brewing - 12oz - 4% \$4
- PBR LAGER · Miller Brewing - 16oz - 5% \$4
- NON-ALCOHOLIC · Erdinger - 12oz - .1% \$4

NO ABV:

- GINGER-AID \$4
Fresh Ginger, Lemon, Sparkling
- PURPLE STUFF \$4
Concord Grape, Lemon, Sparkling
- SODAS \$4
Coke, Diet Coke, Sprite, Gingerale, Ginger Beer, Cream Soda
- REDBULL \$4
Original or Tropical
- NOBL COLD BREW \$3 / \$6
Served Hot or Cold
- AQUA VITEA KOMBUCHA \$6
Hibiscus Ginger Lime