

COCKTAILS

16

The Paramount Cocktail

prosecco, orange blossom, fresh lemon, aromatics

Barbados Old Fashioned

Barbados Rum, fruit bitters, orange twist

Mariachi

100% agave tequila, chipotle honey, fresh lemon

Rose Wharf

gin, fresh lemon, rose water, orange twist

Skinny Rita

(also available with jalapeno)

100% agave silver tequila, dry curacao, fresh lime

White Sangria

mango, peach, elder flower

Red Sangria

cranberry, blood orange, raspberry

Bartlett Pear

premium vodka, pear nectar, rosemary

BEERS

Bud Light	7
Stella Artois	7
Alagash White	7
Sierra Nevada Pale Ale	7
Maine Beer Co. Lunch IPA (16.9oz) -Freeport, ME	10
Fiddlehead IPA -Shelburne,VT	10
Foundation Epiphany Double IPA-Portland,ME	12
Unibroue Maudite (amber/red double ale)	8
Unibroue La Fin du Monde (triple golden ale)	8
Left Hand Nitro Milk Stout	8
Lindeman's Framboise Lambic	8
Downeast Hard Cider	7
Beck's N/A	7

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Sparkling

Prosecco	Bollicini, Italy	13
Brut Rose	Lucien Albrecht Cremant d'Alsace, France	13
Champagne	Albert Gratien, Epernay, France	19

White Wine

Pinot Grigio	Benvolio, Friuli, Italy	12
Sauvignon	Echo Bay, Marlborough, New Zealand	12
Chenin Blanc	Chateau Soucherie, Anjou Blanc	16
Riesling	S.A. Prum "Essence," Mosel, Germany	12
Chardonnay	Chalone Vineyard, Monterey, California	16

Rosé Wine

Cinsault	Triennes, Provence, France	13
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Red Wine

Pinot Noir	Nielson, Santa Barbara, CA	14
Super Tuscan	Altesino Rosso, Tuscany, Italy	14
Malbec	Domaine Bousquet, Mendoza, Argentina	12
Cabernet Sauvignon	Katherine Goldshmidt, Stonemason Hill, Alexander Valley, Sonoma, CA	16

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Spirits 2oz

Rum

Mount Gay XO, Barbados	13
Plantation Barbados XO 20th Anniversary	13
Ron Zacapa 23yr Solera, Guatemala	14

Tequila

Patron Silver	13
Don Julio Blanco	13
Don Julio Reposado	15
Don Julio Anejo	18
Don Julio 1942	40
Casamigos Blanco	13
Casamigos Reposado	15
Casamigos Anejo	18

Rye and Bourbon Whiskey

Bulleit Rye	14
Michters Rye	14
Templeton Rye 4yr	14
Whistle Pig Rye 10yr	18
Bulleit Bourbon	14
Maker's Mark	13
Basil Hayden's	14
Knob Creek	14
Blanton's	17
Woodford Reserve	15
Elijah Craig 18yr	40

Single Malt Scotch Whiskey

The Glenlivet 12yr	14
The Glenlivet 15yr	16
Dalwhinnie 15yr	15
Cragganmore 12yr	14
Oban 14yr	16
Balvenie 12yr Doublewood	14
Laphroaig 10yr	14
The Macallan 12 yr	16
The Macallan 15yr	40
The Macallan 18yr	60

Cognac

Hennessy VS	14
Hennessy VSOP	16
Remy Martin 1738	20
Delamain XO	27
Remy Martin XO	40

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DESSERT WINES

By the Glass

Moscato D'Asti

2021 Michele Chiarlo "Nivole", Piedmont, Italy
14

Limoncello

Pallini, Amalfi Coast, Italy
12

Riesling

Kracker Trockenbeeren Auslese, Austria
16

Port

Taylor Fladgate 10yr Tawny
12

Port

Ferreira "Dona Antonia" 20yr Tawny
16

DESSERTS

Vanilla Bean and Orange

Crème Brulée 14
almond biscotti

NY Style Cheesecake

14
with strawberry compote and dragon fruit puree

Warm White Chocolate

Bread Pudding 14

salted caramel ice cream, white chocolate sauce, berries

Chocolate Mousse Cake

14
chocolate ganache
Served with chocolate sauce and berries

Turtle Lava Cake

14
caramel sauce, vanilla ice cream, candied walnuts
Gluten free lava cake available upon request

Bomboloni Cup

12
cream filled warm mini Italian donuts with dulce de leche,
served with vanilla bean ice cream

Sorbet of the Day

8
one scoop of Italian sorbet, fresh berries
Served with a cookie

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Non-Alcoholic

Drinks

7

Pear Bubbler

pear nectar, sparkling water

Lime Bubbler

fresh sparkling limeade

Lemon Rose Bubbler

freshsparkling lemonade, rose water

Juices

7

Orange

Pineapple

Cranberry

Apple

Tomato

Soft Drinks

4

Coke

Diet Coke

Ginger Ale

Sprite

Lemonade

Iced Tea

28oz Still or Sparkling Water

8

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Iced Tea

28oz Still or Sparkling Water

8

ILLY CAFÉ

Coffee regular and decaf	5
Americano Coffee regular and decaf	6
Double Iced Americano	8
Espresso	5
Double Espresso	8
Espresso Macchiato	6
Cappuccino	7
Mochaccino	7
Latte	7

MEM TEAS

6

- Ginger Lemon**
- English Breakfast**
- Earl Grey**
- Lemon Chamomile**
- Mint**
- Roobois**

Bar Manager–Phil Murray

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