

Cocktails

12

Bartlett Pear

premium vodka, pear nectar, rosemary

Mariachi

100% agave Silver tequila, chipotle honey,
fresh lemon, orange twist

Rose Wharf

gin, fresh lemon, rose water

Skinny Rita

(also available with jalapeno)

100% agave silver tequila, Combier, fresh lime

White Sangria

peach, dragonfruit, elder flower

Red Sangria

blood orange, raspberry, dragonfruit

Barbados Old Fashioned

reserve barbados rum, fruit bitters, orange twist

Beers

Bud Light	6
Amstel Light	6
Peroni	6
Stella Artois	6
Lagunitas Czech Pils	6
Blue Moon	6
Allagash White	6
Cysco Brewing Co. Grey Lady	6
Mystic Saison Renaud	9
Sierra Nevada Pale Ale	6
Maine Beer Co. Peeper Ale (16oz)	11
Ballast Point Grapefruit Sculpin IPA	6
Cambridge Brewing Co. Flower Child IPA	6
Troegs Perpetual IPA	6
Unibroue Maudite (Amber-red Ale)	8
Unibroue La Fin du Monde (triple wheat)	8
Left Hand Nitro Milk Stout	6
Lindeman's Framboise Lambic	8
Downeast Hard Cider	6
Beck's N/A	5

Cocktails

12

Bartlett Pear

premium vodka, pear nectar, rosemary

Mariachi

100% agave Silver tequila, chipotle honey,
fresh lemon, orange twist

Rose Wharf

gin, fresh lemon, rose water

Skinny Rita

(also available with jalapeno)

100% agave silver tequila, Combier, fresh lime

White Sangria

peach, dragonfruit, elder flower

Red Sangria

blood orange, raspberry, dragonfruit

Barbados Old Fashioned

reserve barbados rum, fruit bitters, orange twist

Beers

Bud Light	6
Amstel Light	6
Peroni	6
Stella Artois	6
Lagunitas Czech Pils	6
Blue Moon	6
Allagash White	6
Cysco Brewing Co. Grey Lady	6
Mystic Saison Renaud	9
Sierra Nevada Pale Ale	6
Maine Beer Co. Peeper Ale (16oz)	11
Ballast Point Grapefruit Sculpin IPA	6
Cambridge Brewing Co. Flower Child IPA	6
Troegs Perpetual IPA	6
Unibroue Maudite (Amber-red Ale)	8
Unibroue La Fin du Monde (triple wheat)	8
Left Hand Nitro Milk Stout	6
Lindeman's Framboise Lambic	8
Downeast Hard Cider	6
Beck's N/A	5

Sparkling

Prosecco Bollicini, Italy	11
Brut Rose Gruet Brut Rose, USA	12
Champagne Nicolas Feuillatte, Chouilly, France	16

White Wine

Pinot Grigio Benvolio, Friuli, Italy	10
Albarino Martin Codax, Rias Baixas, Spain	11
Chenin Blanc Pine Ridge, California	10
Sauvignon Blanc	
Wither Hills, Marlborough, New Zealand	11
Patient Cottat Sancerre, Loire, France	13
Riesling S.A. Prum "Essence," Mosel, Germany	11
Chardonnay	
Domaine Roux Bourgogne, Burgundy, France	12
Matanzas Creek Winery, Sonoma, California	13

Rosé Wine

Cinsault Triennes, Provence, France	11
--	----

Red Wine

Pinot Noir Lyric by Etude, Santa Barbara, California	12
Super Tuscan Altesino Rosso, Tuscany, Italy	12
Malbec Jean Bousquet, Mendoza, Argentina	10
Cotes du Rhone Dauvergne Ranvier, Rhone, France	11
Cabernet Sauvignon Foley Johnson, Napa, CA	14
Zinfandel Edmeades, Mendocino, California	12

Reserve Reds

by Coravin

Petite Sirah

2013 Stags Leap Winery, Napa Valley, CA	18
---	----

Blend (Cabernet, Petit Verdot, Malbec)

2013 Flora Springs "Trilogy," Napa Valley, CA	30
---	----

Sparkling

Prosecco Bollicini, Italy	11
Brut Rose Gruet Brut Rose, USA	12
Champagne Nicolas Feuillatte, Chouilly, France	16

White Wine

Pinot Grigio Benvolio, Friuli, Italy	10
Albarino Martin Codax, Rias Baixas, Spain	11
Chenin Blanc Pine Ridge, California	10
Sauvignon Blanc	
Wither Hills, Marlborough, New Zealand	11
Patient Cottat Sancerre, Loire, France	13
Riesling S.A. Prum "Essence," Mosel, Germany	11
Chardonnay	
Domaine Roux Bourgogne, Burgundy, France	12
Matanzas Creek Winery, Sonoma, California	13

Rosé Wine

Cinsault Triennes, Provence, France	11
--	----

Red Wine

Pinot Noir Lyric by Etude, Santa Barbara, California	12
Super Tuscan Altesino Rosso, Tuscany, Italy	12
Malbec Jean Bousquet, Mendoza, Argentina	10
Cotes du Rhone Dauvergne Ranvier, Rhone, France	11
Cabernet Sauvignon Foley Johnson, Napa, CA	14
Zinfandel Edmeades, Mendocino, California	12

Reserve Reds

by Coravin

Petite Sirah

2013 Stags Leap Winery, Napa Valley, CA	18
---	----

Blend (Cabernet, Petit Verdot, Malbec)

2013 Flora Springs "Trilogy," Napa Valley, CA	30
---	----

Spirits 2oz

Rum

Mount Gay XO, Barbados	12
Plantation Barbados 20th Anniversary	12
Ron Zacapa 23yr, Guatemala	12

Tequila

Patron Silver	12
Don Julio Blanco	12
Don Julio Reposado	13
Don Julio Anejo	14
Don Julio 1942	30
Herradura Silver	12
Herradura Reposado	13
Herradura Anejo	14
Chamucos Reposado	13

Rye and Bourbon Whiskey

Bulleit Rye	11
Michters Rye	12
Templeton Rye 4yr	12
Whistle Pig Rye 10yr	16
Bulleit Bourbon	11
Maker's Mark	11
Basil Hayden's	12
Knob Creek	12
Booker's 6yr	13
Blanton's	13

Single Malt Scotch Whiskey

The Glenlivet 12yr	12
The Glenlivet 15yr	15
The Glenlivet Nadurra 16yr	18
Dalwhinnie 15yr	14
Cragganmore 12yr	14
Oban 14yr	15
Balvenie 12yr Doublewood	14
Lagavulin 16yr	16
Laphroaig 10yr	14
The Macallan 12 yr	14
The Macallan 15yr	22
The Macallan 18yr	35

Cognac

Hennessy VS	12
Hennessy VSOP	14
Delamain XO	27

Spirits 2oz

Rum

Mount Gay XO, Barbados	12
Plantation Barbados 20th Anniversary	12
Ron Zacapa 23yr, Guatemala	12

Tequila

Patron Silver	12
Don Julio Blanco	12
Don Julio Reposado	13
Don Julio Anejo	14
Don Julio 1942	30
Herradura Silver	12
Herradura Reposado	13
Herradura Anejo	14
Chamucos Reposado	13

Rye and Bourbon Whiskey

Bulleit Rye	11
Michters Rye	12
Templeton Rye 4yr	12
Whistle Pig Rye 10yr	16
Bulleit Bourbon	11
Maker's Mark	11
Basil Hayden's	12
Knob Creek	12
Booker's 6yr	13
Blanton's	13

Single Malt Scotch Whiskey

The Glenlivet 12yr	12
The Glenlivet 15yr	15
The Glenlivet Nadurra 16yr	18
Dalwhinnie 15yr	14
Cragganmore 12yr	14
Oban 14yr	15
Balvenie 12yr Doublewood	14
Lagavulin 16yr	16
Laphroaig 10yr	14
The Macallan 12 yr	14
The Macallan 15yr	22
The Macallan 18yr	35

Cognac

Hennessy VS	12
Hennessy VSOP	14
Delamain XO	27

Dessert Wines

By the Glass

Moscato D'Asti

2009 Michele Chiarlo "Nivole", Piedmont, Italy

10

Limoncello

Pallini, Amalfi Coast, Italy

9

Riesling

N/V Kracker Trockenbeeren Auslese, Austria

16

Port

Taylor Fladgate 10yr Tawny

10

Port

Taylor Fladgate 20yr Tawny

12

Desserts

9

Passion Fruit Mousse

topped with a French macaron

Maple Cheesecake

caramel sauce, white chocolate shavings

Cinnamon Orange Crème Brulee

almond biscotti, fresh berries

Warm Apple Walnut Bread Pudding

salted caramel ice cream, dulce de leche sauce

Flourless Chocolate Torte

candied orange, fresh strawberry, raspberry coulis

Royale Brulee Chocolate Cake

chocolate mousse cake filled with crème brulee

French Macarons

Assorted flavors

\$3 each

Dessert Wines

By the Glass

Moscato D'Asti

2009 Michele Chiarlo "Nivole", Piedmont, Italy

10

Limoncello

Pallini, Amalfi Coast, Italy

9

Riesling

N/V Kracker Trockenbeeren Auslese, Austria

16

Port

Taylor Fladgate 10yr Tawny

10

Port

Taylor Fladgate 20yr Tawny

12

Desserts

9

Passion Fruit Mousse

topped with a French macaron

Maple Cheesecake

caramel sauce, white chocolate shavings

Cinnamon Orange Crème Brulee

almond biscotti, fresh berries

Warm Apple Walnut Bread Pudding

salted caramel ice cream, dulce de leche sauce

Flourless Chocolate Torte

candied orange, fresh strawberry, raspberry coulis

Royale Brulee Chocolate Cake

chocolate mousse cake filled with crème brulee

French Macarons

Assorted flavors

\$3 each

Non-Alcoholic

Drinks

7

Pear Bubbler

pear nectar, sparkling water

Lime Bubbler

fresh sparkling lime-ade

Virgin Bloody Mary

medium spiced, on rocks

Juices

6

Orange

Grapefruit

Cranberry

White Grape

Tomato

Soft Drinks

4

Coke

Diet Coke

Ginger Ale

Sprite

Lemonade

Iced Tea

28oz Still or Sparkling Water

8

Non-Alcoholic

Drinks

7

Pear Bubbler

pear nectar, sparkling water

Lime Bubbler

fresh sparkling lime-ade

Virgin Bloody Mary

medium spiced, on rocks

Juices

6

Orange

Grapefruit

Cranberry

White Grape

Tomato

Soft Drinks

4

Coke

Diet Coke

Ginger Ale

Sprite

Lemonade

Iced Tea

28oz Still or Sparkling Water

8

Illy Café

Coffee regular and decaf	3.50
Iced Coffee	4.50
Americano	4.50
Espresso	3.50
Double Espresso	4.50
Espresso Macchiato	4.95
Cappuccino	5.50
Mochaccino	6.50
Latte	5.50

Teas

5

Ginger Lemon
English Breakfast
Earl Grey
Lemon Chamomile
Mint
Roobois
China Green

Bar Manager–Phil Murray

Illy Café

Coffee regular and decaf	3.50
Iced Coffee	4.50
Americano	4.50
Espresso	3.50
Double Espresso	4.50
Espresso Macchiato	4.95
Cappuccino	5.50
Mochaccino	6.50
Latte	5.50

Teas

5

Ginger Lemon
English Breakfast
Earl Grey
Lemon Chamomile
Mint
Roobois
China Green

Bar Manager–Phil Murray