**HOUSE WINES**

1. **ESTRELLA** Chardonnay, White Zinfandel, Cabernet Sauvignon & Merlot
   **ALVERDI** Pino Grigio
   $9 Glass / $27 Carafe

**WHITES**

1. Prosecco – Ask your server what’s today’s feature
2. Rose – “Sabine” – France
3. Pinot Gris, Italy – J Vineyards, Russian River, California
4. Pinot Grigio – “Lagaria” – Veneto, Italy
5. Chardonnay – “William Hill” – Sonoma, California
6. Chardonnay – “Liberty School” – California $15 / $45
7. Chenin Blanc – “Dry Creek Vineyard” – California
8. Sauvignon Blanc – “Starborough” – New Zealand
9. Sauvignon Blanc – “Angelina” – California
12. Pinot Noir – “Angelina” – California
13. Malbec – “El Rede” – Mendoza, Argentina

**MAINE BEERS ON TAP!**

2. Botinist IPA – Indian Pale Ale, Boothbay Harbor – 7.5
4. Pulp Truck IPA – Marsh Island Brewing Company – 6
6. MITA – Maine Island Trail IPA – 6
8. Shipyard Summer – Shipyard Brewing Company, Portland, Maine – 6

**OTHER FRIENDS ON TAP**

- Sam Adam’s Summer Ale – 6
- Dogfish Head Seasonal Line – 7.5
- Bud Light – 5.5
- Stella Artois – 6

**CIDER & HARD SELTZERS**

- Downeast, Unfiltered Cider – 6
- Freedoms Edge, Cider – Albion, Maine – 6
- Bud Light Mango Hard Seltzer – 5.5
- White Claw Black Cherry Hard Seltzer – 5.5

**BOTTLE BEERS**

- Budweiser • Bud Light – 4.25
- Bud Select 55 – 4.25
- Coors Light – 4.25
- Michelob Ultra – 4.25
- Miller Lite – 4.25
- PBR – 3.75
- Sam Adam’s Boston Lager – 5.50
- Heineken – 5.50
- Corona – 5.50
- Guinness – 5.50
- Twisted Tea – 5.50
- Heineken 00 (Non Alcoholic) – 5

**SOMETHING DIFFERENT?**

- Ker Plunk Blueberry Sour Ale – Liberty Brewing Company, Liberty Maine – 7.50
- SeaQuench – Sour beer with black limes and Maine Sea Salt – 7.50
- Oh - J IPA - Citrus Double IPA – Lone Pine Brewing Company, Portland, Maine – 7.50

**Specialty Cocktails**

- $12

**Maine Blueberry Mule**

Stoli blueberry vodka, ginger beer, blueberries, lime juice

**Mine Mojito**

Rum, fresh mint, topped with club soda and your choice of one of the following: (Classic, Blueberry or Watermelon)

**Grapefruit Gin Fizz**

Gin, Elderflower liqueur, grapefruit juice, club-soda and rosemary

**Strawberry Basil Margarita**

Tequila, triple sec, strawberry, basil, simple syrup

**Blackberry Old Fashion**

Blackberry bourbon, bitters, orange juice and a cherry

**Barmuda Triangle**

3 fruit flavored rums, orange and pineapple juices, grenadine and a dark rum floater

**Pom Mimosa**

Sparkling wine, orange juice and pomegranate juice, served over ice

**Enjoy the freshness!**

$10 Glass / $30 Carafe (unless otherwise noted)
**Bottle Only**

<table>
<thead>
<tr>
<th>BIN #</th>
<th>Name</th>
<th>Country</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>33</td>
<td>Masottina, Prosecco</td>
<td>Italy</td>
<td>Deep nose with notes of pear, peach and almond – 36</td>
</tr>
<tr>
<td>34</td>
<td>Mont Gravet</td>
<td>Languedoc, France</td>
<td>Aromas and flavors of strawberries and raspberries – 30</td>
</tr>
<tr>
<td>35</td>
<td>Sea Sun, Chardonnay</td>
<td>California</td>
<td>Intense and creamy on the palate, with lush fruit and grippy tannins – 30</td>
</tr>
<tr>
<td>36</td>
<td>MacRostie, Chardonnay</td>
<td>California</td>
<td>A mélange of lemon meringue pie, pineapple, blood orange, caramel and spice notes from American Oak – 45</td>
</tr>
<tr>
<td>37</td>
<td>Dry Creek Vineyards, Sauvignon Blanc</td>
<td>California</td>
<td>Tropical aromas of pineapple, passionfruit and melon – 40</td>
</tr>
<tr>
<td>38</td>
<td>St. Urbans-HOF, Riesling</td>
<td>Mosel, Germany</td>
<td>Brilliant fruit and mineral flavors, lively acidity and floral – 40</td>
</tr>
<tr>
<td>39</td>
<td>Raw Bar, Vinho Verde</td>
<td>Portugal</td>
<td>Emerald straw color with aromas and flavors of cream and dried lemon – 27</td>
</tr>
<tr>
<td>40</td>
<td>Martin Codax, Albarino</td>
<td>Spain</td>
<td>Lemon yellow color with a greenish reflection, aromas and flavor of citrus and tangerine – 30</td>
</tr>
<tr>
<td>41</td>
<td>Domaine de La Fruitiere, Muscadet</td>
<td>Loire, France</td>
<td>Green and flinty, a perfect paring with oysters – 35</td>
</tr>
<tr>
<td>42</td>
<td>Pavette, Cabernet</td>
<td>California</td>
<td>Briar patch fruit, dark cherry, toasted vanilla, black pepper and cedar notes – 27</td>
</tr>
<tr>
<td>43</td>
<td>Matchbook, Cabernet Sauvignon</td>
<td>Lake County, California</td>
<td>This wine evolves in the glass with rich flavors of chocolate beans, blackberries and blueberries, finishing with silky, well integrated tannins – 40</td>
</tr>
<tr>
<td>44</td>
<td>King Estate, Inscription, Pinot Noir</td>
<td>Willamette Valley, Oregon</td>
<td>King Estate is known as “The King of Pinot”! – 36</td>
</tr>
<tr>
<td>45</td>
<td>Catena, Violas Flores, Malbec</td>
<td>Argentina</td>
<td>Ripe concentrated dark and red fruit aromas with delicate floral notes of lavender, violet and mocha – 36</td>
</tr>
<tr>
<td>46</td>
<td>Clos du Bois, Merlot</td>
<td>California</td>
<td>Delicious black cherry, brown spice and light toasty oak – 36</td>
</tr>
</tbody>
</table>