

<b>Whites</b>	Glass / Bottle	
<b>Pinot Grigio -</b>		
Cavaelre D'Oro, Italy	10	38
<i>Medium bodied with a lean mineral-edge and fruity</i>		
Sterling, Vintner's Collection	14	54
<i>Cherry &amp; plum, vibrant acidity, vanilla nuances</i>		
<b>Chardonnay -</b>		
<b>Darkhorse</b>	9.5	32
<i>Flavors of baked apple &amp; pear with toasted oak</i>		
Casillero del Diablo, Chili	11.5	44
<i>Blend of minerals &amp; subtle peach &amp; pear nuances</i>		
Gewürztraminer, Villa Wolf, Germany	14	54
<i>Clean &amp; fruity, spice &amp; rose aromas, brisk acidity</i>		
Blend, Ruffino Orvieto, Italy	12.5	44
<i>Peach, lemon, lime, melon, orange and a touch of spice</i>		
Riesling, Seaglass	11	40
<i>Medium body, good acidity. Stone fruits, hint of sweetness</i>		
Moscato, Ménage a Trois	11	40
<i>3 wines from different winemakers. Peach &amp; apricot</i>		
White Zin, Beringer	9	32
<i>Strawberry, hint of cherry &amp; citrus. Light sweet finish</i>		
Prosecco, Lunetta, Italy	187ml 14	750ml 42
<i>Fruit aromas &amp; flavor, not overly sweet . Crisp Acidity</i>		

<b>Reds</b>	Glass / Bottle	
<b>Bonterra - Cabernet</b>		
	13.5	50
<i>Blueberry, stone fruit, pepper. Soft tannins, toasty oak</i>		
Plungerhead, Old Vine	13	48
<i>Flavor of complex fruits, cedar. Clove &amp; oak aromas</i>		
Blend, Apothic Red	12.5	44
<i>Full bodied, black cherry &amp; chocolate, smooth finish</i>		
Grenache, André Brunel, France	11	38
<i>exuberance of red fruit, roundness of tannins</i>		
Cotes du Rhone, Amadieu, France	12.5	44
<i>Deep purple color, flavors of black fruit, mint, licorice</i>		
Shiraz, Ravenswood	10.5	38
<i>Dry, medium body, blackberry, black pepper &amp; vanilla</i>		
Merlot, Oyster Bay, New Zealand	12.5	45
<i>Flavors of plums, sweet berries, spice &amp; subtle oak</i>		



## Hand Crafted Cocktails



### Massachusetts's Mule \$14

Ketel One, fresh lime and pineapple juices, bitters, finished with ginger beer

### Cinnamon Sour \$12

Amaretto, Jameson, sweetened lime juice garnished with a cinnamon stick & club soda

### POM-ikazi \$11

Pomegranate vodka, Cointreau, cranberry juice and sweetened lime juice



## Coffee Treats \$10

### Coffee and Cream

Irish Cream, coffee and whipped cream topped with a cherry

### Irish Coffee

Jameson and coffee with whipped cream

### Tony and Patty

Irish Cream, Frangelico, coffee, whipped cream and caramel sauce

### Hot Toddy \$11

Bulleit Rye, hot water, lemon juice, honey and cinnamon

## Aperitifs & Digestifs

### Belle de Brillet \$15

A blend of pear liqueur and fine cognac. 20 pounds of Williams pears are used in each bottle

### Belle Pear Royal \$16

Belle de Brillet and champagne

### Lillet Rouge, Organic \$10

A blend of selected wines & fruit liqueurs, aged in oak

### Traditional Absinthe \$11

### Old Fashioned \$13

Bulleit Bourbon, bitters, sugar, muddled cherry and orange

### Manhattan \$13.5

Bulleit rye, sweet vermouth, bitters

## House Martinis



### New England Cosmo \$13

Stoli Blueberi vodka combined with triple sec and cranberry juice - a classic with a twist

### Caramel Apple \$12.5

Crown Royale apple, Buttershots Schnapps and apple juice in a caramel drizzled glass

### White Chocolatini \$13

White Godiva Liqueur, vanilla vodka & fresh cream

### Hazelnut Truffle \$13

Premium chocolate vodka, Frangelico, crème de cacao and cream

### White Russian \$12

Stoli vodka, Kahlua, and milk



## Cocoa Treats \$11

### Corey Road Cocoa

Hot cocoa with Kahlua and Peppermint Schnapps

### Coconut Brownie

Malibu Rum, hot cocoa & whipped cream

### Triple Chocolate Dream

Godiva, Crème de Cocoa, hot cocoa

## Beer

### Draught

Worm Town ~ Be Hoppy IPA \$8.5

Bud Light \$6.5

Stella Artois \$8.5

Shock Top ~ Belgium White \$8

Switchback Ale \$8.5

Worm Town ~ Winter Ale \$8.5

### Everything Else

Bud Light Aluminum Bottle (16oz) \$8

Budweiser Aluminum Bottle(160z) \$8

Bud Seltzer ~ Lemon Lime \$7.5

Bent Water American Porter \$8.5

Switchback Ale 8

Corona \$7

Michelob Ultra \$8

Sierra Nevada Pale Ale \$8.5

Stella Artois \$8.5

### Non - Beer

City Roots semi-dry Apple Cider \$7.5

O'Doul's \$8