COCKTAILS

STARS HOLLOW — 15
bourbon, bauchant, orange, demerara, fall spice

FREEZER MARTINI — 17
blend of gins featuring goldie's, dry vermouth

ESPRESSO MARTINI — 18
grey goose, atomic black coffee liqueur, espresso

PERSEPHONE'S POTION — 16
amaretto, cognac, pomegranate, lime

PICKLED, SPICED, & EVERYTHING NICE — 15
mezcal, pickled jalapeño, lime, tajín

PERA SPEZIATA — 16
select aperitivo, st. george spiced pear, orange, sparkling wine, soda

THE FLOOR IS GUAVA — 16
tequila, guava, spicy agave, ancho reyes

STAR IN THE MAKING — 18
privateer x row 34 single barrel rum, passionfruit, licor 43, lemon

ROTATING MILK PUNCH — 16
Ask your server

TREAT YOURSELF

YUZU MARTINI — 22
ketel one, tsuru-ume yuzu sake liqueur, cranberry

WINE BY THE GLASS

SPARKLING — 16
2024 | CAN SUMOI
Muntanya, Montmell

WHITE — 16
2024 | GAINTZA
Bixigu, Txakoli Blanco

16
2025 | J. DE VILLEBOIS
Sauvignon Blanc, Val de Loire

14
2024 | CELLARIO
Lafrea, Vermentino, Langhe Favorita

16
2023 | CHRISTINA
Grüner Veltliner, Niederosterreich

15
2024 | TERRA DI ASOREI
Albariño, Rías Baixas

17
2023 | MATCHBOOK
The Arsonist, Chardonnay, Dunnigan Hills

15
2024 | GASPARD
Chenin Blanc, Loire Valley

PINK — 14
2025 | MAISON GUTOWSKI
La Dépendance, Côtes de Provence

16
2024 | GOBELSBURG
Rosé, Zweigelt, Kamptal

RED — 15
2025 | BERNABELEVA
Camino de Navaherreros, Garnacha, Vinos de Madrid

16
2022 | BRANDBORG
Bench Lands, Pinot Noir, Umpqua Valley

18
2023 | GAIL
Doris, Cabernet Sauvignon, Sonoma

19
2024 | TENUTA SETTE CIELI
Yantra, Cabernet Sauvigno & Merlot, Tuscany

HALF POURS AVAILABLE UPON REQUEST

ZERO PROOF

PALOMA PEQUEÑA — 12
lime, grapefruit, soda

HUGH-NO SPRITZ — 14
non alcoholic sparkling wine, elderflower, mint

CELESTIAL BLOSSOMS — 13
yu no non alcoholic yuzu gin, cherry blossom tonic

THAT DON'T EMPRESS ME MUCH — 14
empress 0.0 indigo, lemon, cucmber tonic

LITE — 9
N/A Lager, Athletic Brewing / CT
n/a / 12oz

SIP'N — 10
N/A IPA, Lawson's Finest / VT
n/a / 12oz

NA CHOUFFE — 10
N/A Belgian Ale, D' achouffe/ BEL
n/a / 11.2oz

SPORTZOT — 11
N/A Belgian Ale, De Halve Maan/ BEL
n/a / 11.2oz

LITTLE APPLE — 9
N/A Cider, Hudson North / NY
n/a / 12oz

BEER - DRAFT

SCRAG MOUNTAIN — 11
Pilsner, Lawson's Finest / VT / 4.8% / 16oz

TANNENZÄPFLE — 12
Pilsner, Rothaus / GER / 5.1% / 16oz

STET — 11
Düsseldorf-Style Altbier, Fox Farm / CT / 5.0% / 16oz

HEFE WEISSBIER — 12
Hefeweizen, Weihenstephaner / GER / 5.4% / 16oz

BLUEBERRY ALE — 10
Fruited Ale, Idle Hands / MA / 5.5% / 13oz

PHOTON — 12
Pale Ale, Equilibrium / NY / 4.8% / 16oz

LITTLE SIP — 11
IPA, Lawson's Finest / VT / 6.2%/ 13oz

GREEN WIZARD — 11
IPA, Widowmaker / MA / 6.6% / 13oz

THE SUBSTANCE — 13
IPA, Bissell Brothers / ME / 6.6% / 13oz

LUNCH — 13
IPA, Maine Beer Co / ME / 7.0% / 13oz

WITCHES CHANT — 10
Sour Ale, Belleflower / ME / 5.0% / 13oz

BERRIED BONES — 11
Sour Ale, Dudleytown / CT / 5.0 % / 13 oz

ABT 12 — 9
Belgian Quad, St. Bernardus / BEL / 10.0% / 8 oz

Parties of 10 or more will be subject to an automatic 20% gratuity.

*Items served raw or under cooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. — Before placing your order please inform your server if anyone in your party has a food allergy.