

# WINE BY THE GLASS

## Sparkling/Rosato

- Adami Bosco di Gica Brut **Prosecco Glera** NV - Veneto • 17
- Garofoli Komaros **Montepulciano** 2024/2025 - Le Marche **\*still rosé\*** • 16
- La Leccia Vino Spumante BOH **Sangiovese** NV - Tuscany • 17
- Cantina Della Volta **Lambrusco di Sorbara** NV - Emilia Romagna • 17

## White

- La Mesma Le Rose Gavi **Cortese** 2024 - Piedmont • 16
- Via Alpina **Ribolla Gialla** 2024 - Friuli Venezia-Giulia • 16
- Kettmeir **Pinot Bianco** 2024 - Alto Adige • 17
- La Valentina **Pecorino** 2024 - Abruzzo • 16
- Salvatore Molettieri Irpinia **Coda di Volpe** 2023/2024 - Campania • 17

## Red

- Gorgo Bardolino **Corvina/Rondinella/Molinara** 2023 - Veneto • 17
- Prunotto Fiulot **Barbera D'Asti** 2024 - Piedmont • 17
- La Sabbiona Mammutus **Sangiovese** 2024 - Tuscany • 16
- Masseria Li Veli Primonero **Negroamaro** 2022 - Puglia • 16

# DRAFT

- ME Oxbow “Luppolo” Italian-Style Pilsner • 10
- ME Allagash White **Belgian-Style Wheat Ale** • 10
- RI Whalers “Rise” American Pale Ale • 7
- RI Ragged Island “Tiny Truck” India Pale Ale • 8
- RI Tilted Barn “Cactus” DIPA • 8

# BOTTLES

- MX Corona Extra • 6
- WI Miller Lite • 6
- ITL Menabrea Bionda **Italian Lager** • 9

# FREESTYLE COCKTAILS

**Just Right Spritz** • blood orange, prosecco, select aperitivo • 16  
*light, aromatic, & bright, served on the rocks in a wine glass*

**Bushel and a Peck** • house carbonated apple celery soda, tanqueray gin, luxardo maraschino liqueur • 17  
*vibrant & effervescent, served over a long cube in a collins glass*

**Beetlejuice** • rosaluna mezcal, corazon tequila blanco, beet, aperol, strega • 17  
*smoky, earthy, & savory, served up in a coupe*

**Negroni of the Season** • cacao nib infused campari, contratto rosso, barr hill tomcat gin • 17  
*a seasonal classic, on draft & served over a big cube in a rocks glass*

**Black Walnut Manhattan** • old overholt rye, rucolino, nocello, walnut bitters • 17  
*savory & full bodied, served up in a nick & nora*

**The Dirty Capertini** • ketel one vodka, caper brine • 17  
*dry, briny, & punchy, served up in a nick & nora*

**Gilded Sage\*** • green river rye whiskey, amaro nonino, sage, egg white • 16  
*herbaceous & velvety, served up in a coupe*

# ZERO PROOF DRINKS

**Apple Of My Eye** • house carbonated apple celery soda • 12  
*vibrant & effervescent, served over a long cube in a collins glass*

**Drop a Beet\*** • egg white, lemon, spiced cider, cinnamon, beet • 11  
*velvety, earthy & bright, served up*

Athletic Brewing Run Wild n/a IPA • 7

Athletic Brewing Upside Dawn n/a Golden Ale • 7

\*This item is raw or partially cooked and can increase your risk of foodborne illness. Consumers who are especially vulnerable to foodborne illness should only eat seafood and other food from animals thoroughly cooked.

Please inform your server if you have any allergies