

SPARKLING

- 12 Vai Lambrusco Secco, Italy // vibrant ruby red, dry, fruity, fresh, harmonious, aromatic with violet scent
- 14 Sektkellerei Ohlig Rheingau Sekt Latitude 50 Brut Weiss, Germany // floral, stone fruit, lush mouthfeel
- 18 La Folie Rosé, Maison Mirabeau, Provence, France // aromatic, passion fruit, mango, fine bubbles

WHITE

- 14 Weingut Stadt, Grüner Veltliner, Austria // crisp, clean minerality, peppery finish
- 14 Allen Scott Sauvignon Blanc, New Zealand // pomegranate, passion fruit, citrus, herbacious
- 14 João Vinho Verde DOC Ramos, Portugal // citrus and floral notes, pronounced minerality, long finish
- 16 Dough Chardonnay, North Coast, CA // juicy pineapple, nectarine, crisp fuji apple, crisp, velvety finish
- 16 George Skouras Moscofilero, Greece // crisp acidity, soft, fresh, honeysuckle, violets, rose petals

ROSÉ

- 12 Figuière, Le Saint André, Provence // rich, full of fruit and spice

RED

- 14 Lamadrid Malbec, Argentina // spicy, aromas of blackberry, spice, lavender
- 14 Little James Basket Press 'Micro Cosme,' Rhône, France // crisp blackberry, raspberry, juicy
- 15 Larchago Reserva Rioja Tinto, Spain // oak, clove, cinnamon, gingerbread nose, black cherry, dark fruit
- 16 Annabella, Pinot Noir, Russian River, California // cherry, plum, pepper, nutmeg, vanilla
- 16 Zenato Valpolicella, Italy // black cherry, spices, black currant, chocolate aromas, dry, robust, velvety
- 18 Justin Cabernet Sauvignon, Paso Robles, California // dry, black cherry, cassis, vanilla, oak, leather

BEERS

- 10 Allagash White Witbier //ME// 5%
- 10 2SP Delco American Amber Lager //PA// 4%
- 10 Industrial Arts Metric Pilsner //NY// 4.7%
- 10 Big Truck Farms Hilite American Lager //MD// 4%
- 10 Levante Tickle Parts NEIPA //PA// 7%
- 10 Other Half Green City NEIPA //NY// 7%
- 10 Other Half Broccoli NEIPA //NY// 7.9%
- 10 Tripping Animals Midnight Spice Stout //FL// 7%
- 10 Burlington It's Complicated Being a Wizard NEIPA //VT// 8%
- 9 Athletic Brewing Free Wave IPA //CT// N/A

16 HAND-CRAFTED COCKTAILS

- Diamonds Are Forever // japanese whiskey, miso honey, yuzu, pear
- Market Manhattan // bourbon, cherry walnut bitters*, amaro averna
- The Boardroom // buffalo trace bourbon, caña brava aged rum, brown sugar cordial, fernet, smoked bitters
- Sweetest Taboo // coconut-washed bourbon, cardamom, house-made espresso bitters
- Don't Fig with My Heart // bulleit rye, zucca amaro, fig, lemon, egg white, bitters
- Who Shot JR // botanist gin, passion fruit, vanilla, strega
- Needful Things // mezcal, campari, banana, passionfruit
- If It Ain't Broke // tequila, aperol, genepy, yuzu, angostura bitters, orange peel
- Red Samurai // vodka, blood orange, yuzu, cucumber

16 OUR FAVORITE CLASSIC COCKTAILS

- Paper Plane // bourbon, aperol, lemon, amaro nonino
- Cucumber Gimlet // vodka, lime, muddled cucumber
- Naked & Famous // mezcal, yellow chartreuse, aperol, lime
- Margarita // reposado tequila, orange liqueur, fresh-squeezed lime

Parties of 2-3 are provided 1.5 hours to enjoy their meal. Parties of 4-6 are provided 2 hours to enjoy their meal. Thank you for allowing us to serve you and other guests in a timely manner. *Contains nuts. Please inform us of any food allergies. Consuming raw or undercooked meat, poultry, seafood or shellfish may increase your risk of foodborne illness.

EXECUTIVE CHEF
DWAINE KALUP





WARM ROSEMARY FOCACCIA whipped honey brown butter, sea salt *supplement \$9*



TUNA CRUDO cascabel chile oil, avocado purée, radish, yuzu

GRILLED SPANISH OCTOPUS pistachio mole verde*, pickled red onion-habanero salsa, tomatillo *supplement \$5*



BRAISED BEEF SHORTRIB rice porridge, chinese broccoli, red chile molasses glaze



DAILY SORBETS&ICE CREAMS

— *La Fia* —
BISTRO

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