

## House Specialty Drinks:

Ask your server what house infused liquors & house made mixers we have today!

### Maine Blueberry Sangria

Glass: \$8.50 Pitcher: \$25.50

Maine blueberry vodka with winterport blueberry wine, orange, cranberry & ginger ale

### Sangria Glass: \$8 Pitcher: \$24.50

wine punch made in house with a mix of red wine, southern comfort, and juices

### Summer Breeze \$9

American Harvest vodka paired with barenjager honey liquor, house-made peach simple syrup, and soda. Mint leaves to brighten.

### Italian Margarita

A classic margarita with your choice of Italian liquors. tequila mixed with triple sec, lime.

Disaronno Amaretto \$9

Solerno blood orange \$9

### Bellini \$8

Italian Sparkling wine pair with house made peach simple syrup.

### Lemon Basil Reposado \$8

Muddled fresh basil & lemon topped with gold tequila and soda water. Refreshing!

### Mojito \$8

fresh mint muddled with fresh lime, rum and soda water, with a Meyers floater.

### Maine Blueberry Lemonade: \$9

Maine Cold River Blueberry vodka with lemonade.

## Martinis:

### Maine-tini \$11

Maine-made 22 vodka paired with triple sec and sour with:

Maine Raspberry Puree

~or~

Maine Blueberry Puree

### Italian Lemon Drop Martini \$9

Housemade Lemoncello paired with Skyy vodka, triple sec and a splash of sour. Served with a sugared rim.

### Negroni \$9

An Italian cocktail featuring equal parts of gin, compari, and red martini. A uniquely bitter cocktail.

### Tiramisu Martini \$10

White Godiva paired with vanilla vodka, Tia Maria, and fresh brewed espresso.

### Belfast Grove \$10

American Harvest organic gluten free vodka, Italian blood orange liquor paired with house made peach puree & fresh-squeezed orange juice.

### Bellatini \$9

Italian prosecco with vodka, triple sec, and peach puree.

### Girly Martini \$9

Skyy vodka with Chambord, peach schnapps, and orange juice

## Non-alcoholic Beverages:

San Pellegrino \$3.99

Soda, milk, or juice \$2.50

Captain Eli's Root Beer \$3.25

Captain Eli's Ginger Beer \$3.25

Espresso dark or decaf \$3.99

Cappuccino \$4.99

## Draft Beers:

\$4.75

Stella Artois Shipyard Export Ale

Andrews Pale Guinness

Belfast Lobster Ale Peaks organic IPA

Maine Atlantic Brewing IPA

## Bottled Beers:

\$3.25

Miller Light Bud Light

Coors Light Budweiser

Michelob Light Michelob Ultra

\$4.00

Seadog Blueberry Heineken

Original Sin Cider Peroni

Sam Adams Corona

Einbecker N/A Amstel Light

## Digestifs:

Grappa \$6.50  
Dry & quite strong sipping cordial.

Lemoncello \$6  
Made in house. Italian liquor served cold in a brandy snifter. Very sweet and aromatic.

Flying Dutchman (Maine) \$6  
A hearty dessert wine with added brandy. Perfect with chocolate.

## Coffee Drinks: \$7one/\$8two

Maine-roasted **Wicked Joes coffee** paired with:

Galliano St Germain

Frangelico Baileys

Disaronno Kahlua

Baileys Tia Maria

Grand Marnier Godiva chocolate

Solerno blood orange liquor Godiva white chocolate

## White Wine

House White: Sensi, Tuscan White (Italy/2012) Light and refreshing with slight hints of lemon on the palate.	\$6	
Reisling, Light House (Germany/2012) This bottle is sweet and refreshing.	\$8	\$34
White Zinfandel, Stonewood (California) Sweet and light with a blush.	\$7	\$26
Fat Monk Chardonnay: Paso Robles (California/2010) Lightly oaked and full of flavor. This wine is very well balanced.	\$8	\$30
Satellite Sauvignon Blanc (California/2013) Elegant, medium weight, subtle and dry.	\$8	\$30
Adriano Adami Prosecco (Italy) Italian champagne. Small bubbles, light & refreshing.	\$8	\$24
Riff Pinot Grigio: Alto Adige (Italy/2012) Medium bodied with light citrus notes.	\$9	\$34
Vagnoni Vernachia: Toscana (Italy/2011) Light and flowery on the nose with a crisp finish.		\$30
Seabiscuit Chardonnay (California/2012) Full-bodied and rich with balanced oak. This wine is a winner!		\$46
Reverdy Sancerre: Loire (France/2012) 100% Sauvignon Blanc loaded with citrus fruit and mineral.		\$42

## Red Wine

House Red: La Monica Montipulciano (Italy/2012) Classic Italian beauty! Dry and earthy.	\$6	
House Chianti: Terre Toscana: Tuscany (Italy/2011) Sangiovese grapes. Dry and light. This is a classic red wine.	\$7	\$26
Tenuta San Antonio Nanfre Valpolicella: (Italy/2011) Medium bodied & smooth. Ripe flavors of black raspberry & cherry.	\$8	\$30
Domaine Bousquet Malbec: Mendoza (Argentina/2012) Full bodied and rich. Great with rich and meaty dishes.	\$9	\$32
Curator Shiraz Blend (Southern Australia/2011) Full Bodied with black pepper, this wine has a spicy finish	\$9	\$34
Luigi Bosca Pinot Noir: Mendoza (Argentina/2011) Packed full of blackberry fruit and well balanced.	\$11	\$38
Selvapiani Chianti (Italy/2012) Earthy with supple fruit. Gorgeous Chianti!	\$11	\$38
Vietti Barbera d'Asti (Italy/2013) From the Northwest of Italy comes this lovely, smooth, earthy wine.		\$38
Barbera d'Alba (Italy/2011) Bold and outstanding wine. Pairs well with other bold flavors		\$40
Savese Pichierri (Italy/2010) Made from the Primitivo grape, full-flavored with hints of raisins.		\$30
Elderton Shiraz (Australia/2012) Estate grown 100% Shiraz grape. A classic Shiraz red.		\$54
San Savino Picus (Italy/2010) A blend of Sangiovese & Montepulciano gives this wine a rich taste of red berries and dark fruits		\$42
Querciavalle Chianti Classico: Toscana (Italy/2009) From a small family winery, this Tuscan wine is a classic example of the region.		\$42