



## SPARKLING

Hoya de Cadenas Cava Brut	<b>10/40</b>
Carpene Prosecco 187ml	<b>10</b>
Heidsieck Champagne 187ml	<b>18</b>
Moet Chandon Champagne 187ml	<b>24</b>

## WHITE

William Hill, Chardonnay	<b>8/32</b>
George DuBoeuf, Pouilly Fuisse "Flowers"	<b>14/56</b>
Silverado, Chardonnay	<b>15/60</b>
Rombauer, Chardonnay	<b>16/64</b>
Lagaria, Pinot Grigio	<b>8/32</b>
Leone d'Almerita, White Blend	<b>10/40</b>
Tohu, Sauvignon Blanc (New Zealand)	<b>10/40</b>
Wise Guy, Sauvignon Blanc (Washington State)	<b>10/40</b>
Pizzolato, Organic Moscato	<b>9/36</b>
Boundary Breaks, Dry Riesling	<b>12/48</b>
Trimbach, Pinot Gris	<b>16/64</b>

## RED

Drumheller, Merlot	<b>8/32</b>
Emmolo, Merlot by Caymus	<b>15/60</b>
Kenwood Yulupa, Cabernet Sauvignon	<b>8/32</b>
B.R. Cohn Silver Label, Cabernet Sauvignon	<b>15/60</b>
Obsidian, Cabernet Sauvignon	<b>16/64</b>
Lamùri Nero d'Avola Sicilia	<b>10/40</b>
La Posta, Angel Paulucci Malbec	<b>12/48</b>
Amancaya, Malbec Cabernet Blend	<b>14/56</b>
Francis Coppola, Red Zinfandel	<b>9/36</b>
Masciarelli Montepulciano d'Abruzzao	<b>9/36</b>
Hahn, Pinot Noir	<b>10/40</b>
Migration, Pinot Noir by Duckhorn	<b>16/64</b>
Robert Oatley, G-18 Grenache	<b>12/48</b>

## OTHER WINES

Pacific Bay, White Zinfandel	<b>7/28</b>
Vera Blanco, Vihno Verde	<b>7/28</b>
Chateau de Campuget, Rose	<b>10/40</b>

## DRAFT BEER 16 OZ

Allagash White (5.2% ABV)	<b>8</b>
Rising Tide Back Cove Pilsner (5.2% ABV)	<b>8</b>
Geary's Seasonal (6.0% ABV)	<b>8</b>
Maine Beer Company Lunch (7.0% ABV)	<b>8</b>
Freeport Brewing Co. Seasonal (5.2% ABV)	<b>8</b>
Geaghan Bros. Higgins Irish Red Ale (5.5% ABV)	<b>8</b>

## BOTTLED BEER

Maine Beer Company (Ask your server)	<b>10</b>
Foundation Brewing Afterglow	<b>8</b>
King's Pine IPA	<b>8</b>
Ricker Hill Mainiac Gold Cranberry	<b>8</b>
Urban Farm Fermentory Super Dry Cidah - (GF)	<b>6</b>
Sam Adams Boston Lager	<b>5</b>
Corona	<b>5</b>
Stella Artois	<b>5</b>
Guinness Draught Pub Can	<b>5</b>
Geary's Ixnay - Gluten Free	<b>5</b>
Buckler Non-Alcoholic Beer	<b>5</b>
Bud Light	<b>4.25</b>
Budweiser	<b>4.25</b>
Coors Light	<b>4.25</b>
Miller Light	<b>4.25</b>
Michelob Ultra	<b>4.25</b>

## OTHER BEVERAGES

Carrabassett Organic Coffee, Decaf and Tea	<b>2.75</b>
Cappuccino	<b>4.25</b>
Espresso	<b>4</b>
Coke, Diet, Sprite, Gingerale	<b>2.25</b>
Iced Tea	<b>2.75</b>
Flavored Iced Tea	<b>3</b>
Maine Root Beer, Blueberry, Ginger Beer	<b>3.75</b>
Assorted Juices - Orange, Apple, Cranberry	<b>2.50</b>
Saratoga Sparkling 12oz/28oz	<b>3.75/7.50</b>
Tourmaline Flat 33oz	<b>3</b>

**FULL WINE LIST AVAILABLE BY REQUEST**



## **COCKTAILS**

Basil Hayden Manhattan - Sweet Vermouth, Bitters and a Cherry.....	<b>13.00</b>
Mimosa - House Champagne with a Splash of Orange Juice.....	<b>11.00</b>
Kir Royale - House Champagne with a Splash of Chambord .....	<b>11.00</b>
Harraseeket Bloody Mary - Absolut Peppar, House Made Bloody Mary Mix.....	<b>10.25</b>
Cranberry Margarita - Patron Silver, Cointreau, Cranberry Juice, Sour Mix & Sugar or Salt Rim.....	<b>18.00</b>
Cold River Blue Arrow - Cold River Blueberry, Lemon, Cointreau, Benedictine.....	<b>11.50</b>
Grey Goose Cosmopolitan - Cointreau, Cranberry Juice & Fresh Lime .....	<b>11.00</b>
Pearl Pomegranate Cosmopolitan - Cointreau and Pomegranate Juice.....	<b>10.25</b>
Cold River Martini - Vodka or Gin, Served Chilled or Over Ice with Olives or a Twist.....	<b>11.00</b>
Knob Creek Old Fashioned - Soda, Bitters, Muddled Sugar, Orange and Cherry.....	<b>11.50</b>
Godiva Chocolate Martini - Stoli Vanilla, Godiva Liquor and Cream .....	<b>10.25</b>
Espresso Martini - Stoli Vanilla, Kahlua, Baileys and Espresso.....	<b>10.25</b>
Dark and Stormy - Gosling's Dark Rum, Maine Root Ginger Beer.....	<b>10.00</b>
Honey Badger - Wild Turkey Honey, Gingerale, Lemon Juice, Orange Peel.....	<b>9.50</b>

***FULL WINE LIST AVAILABLE BY REQUEST***