

# On Tap

20 oz

*Rotating & Seasonal Lines*

<b>Shed Mountain Ale</b>	<b>The Shed Brewery</b> Middlebury VT	<b>6.25</b>
<b>Sam Adams</b> Seasonal	<b>Boston Beer Co</b> Boston MA	<b>5.75</b>
<b>Cape Cod</b> Porter	<b>Cape Cod Beers</b> Hyannis MA	<b>5.75</b>
<b>Blue Moon</b> Belgian White	<b>Blue Moon Brewing Co</b> Golden CO	<b>5.75</b>
<b>Cape Cod</b> Oyster Stout	<b>Cape Cod Beers</b> Hyannis MA	<b>6.25</b>
<b>Snowdrift Vanilla Porter</b>	<b>J Leinenkugel Brewing</b> Chippewa Falls WI	<b>6.25</b>
<b>Free Flow IPA</b>	<b>Otter Creek Brewing</b> Middlebury VT	<b>6.25</b>
<b>Stella Cidre</b> Cider	<b>Stella Brewing</b> Leuven Belgium	<b>5.75</b>
<b>Martha's Vineyard</b> ESB	<b>Bad Martha Brewing Co</b> Edgartown MA	<b>6.25</b>
<b>Plum Island</b> Belgian White	<b>NBPT Brew Co</b> Newburyport MA	<b>6.25</b>
<b>Lazy Frog</b> Pale Ale	<b>Off Shore Ale Co</b> Oak Bluffs MA	<b>6.25</b>
<b>Coors Light</b> Light Lager	<b>Coors Brewery</b> Golden CO	<b>4.50</b>
<b>Grey Lady</b> Wit Bier	<b>Cisco Brewers</b> Nantucket MA	<b>5.75</b>
<b>Harpoon IPA</b>	<b>Harpoon Brewery</b> Boston MA	<b>5.75</b>
<b>Island Time IPA</b>	<b>Shipyard Brewing Co</b> Portland ME	<b>5.75</b>
<b>Whaletale</b> Pale Ale	<b>Cisco Brewers</b> Nantucket MA	<b>6.25</b>
<b>Devils Purse</b> Kolsch	<b>Devils Purse Brewing</b> S. Dennis MA	<b>6.25</b>
<b>Irish Red Ale</b>	<b>Swithwicks Brewery</b> Kilkenny Ireland	<b>5.75</b>
<b>Stella Artois</b> Pale Lager	<b>Stella Brewing</b> Leuven Belgium	<b>5.75</b>
<b>Fat Tire</b> Belgian Style Ale	<b>New Belgium Brewing</b> Ft Collins CO	<b>5.75</b>
<b>Bud Light</b> Light Lager	<b>Anheuser Busch</b> St Louis MO	<b>4.50</b>
<b>Guinness</b> Irish Dry Stout	<b>Guinness and Co</b> Ireland	<b>6.25</b>
<b>Lagunitas</b> IPA	<b>Lagunitas Brewing Co</b> Petaluma CA	<b>6.25</b>

# Bottles /Cans

## *More Local Catch*

<b>Cranky IPA</b>	<b>Branford CT</b>	<b>4.75</b>
<b>Narragansett</b>	<b>Pawtucket RI</b>	<b>3.00</b>
<b>Sea Dog Blue</b>	<b>Bangor ME</b>	<b>4.75</b>
<b>Sam Adams</b>	<b>Boston MA</b>	<b>4.75</b>

## *Noteable*

<b>Shock Top</b>	<b>5.25</b>	<b>Modelo Especial</b>	<b>4.75</b>
<b>Piraat</b>	<b>7.25</b>	<b>Red Stripe</b>	<b>4.75</b>
<b>Gulden Draak</b>	<b>7.50</b>	<b>Smirnoff Seltzer</b>	<b>4.75</b>
<b>Magners</b>	<b>4.75</b>	<b>Omission (GF)</b>	<b>4.75</b>

## *Ol' Reliables*

<b>Budweiser</b>	<b>3.75</b>	<b>PBR</b>	<b>3.75</b>
<b>Landshark</b>	<b>4.75</b>	<b>Mike's Lemonade</b>	<b>4.75</b>
<b>Twisted Tea</b>	<b>4.75</b>	<b>Michelob Ultra</b>	<b>3.75</b>
<b>Amstel Light</b>	<b>4.75</b>	<b>MGD</b>	<b>3.75</b>
<b>Miller Highlife</b>	<b>3.75</b>	<b>Miller 64</b>	<b>3.75</b>
<b>Miller Lite</b>	<b>3.75</b>	<b>Coors Original</b>	<b>3.75</b>
<b>Coors Light</b>	<b>3.75</b>	<b>Corona</b>	<b>4.75</b>
<b>Corona Light</b>	<b>4.75</b>	<b>Heineken</b>	<b>4.75</b>
<b>O'Doul's NA</b>	<b>4.75</b>	<b>Bush NA</b>	<b>2.50</b>
<b>Bud Light</b>	<b>3.75</b>	<b>Bud Light Lime</b>	<b>3.75</b>

## Whites

**Glass**   **Bottle**

<b><u>Kris Pinot Grigio</u></b>	<i>Italy</i>	<b>7.50</b>	<b>27</b>
Refreshing on the palate, finished with orange blossom and honey			
<b><u>Blüfeld Riesling</u></b>	<i>Germany</i>	<b>7.25</b>	<b>25</b>
Light and sweet with peach, lime floral and mineral notes			
<b><u>Monkey Bay Sauvignon Blanc</u></b>	<i>New Zealand</i>	<b>6.75</b>	<b>24</b>
Crisp and refreshing with vibrant ripe citrus and tropical fruit			
<b><u>Estancia Unoaked Chardonnay</u></b>	<i>California</i>	<b>8.25</b>	<b>28</b>
Medium bodied with hints of green apple, pear and apricot			
<b><u>Kendall Jackson Chardonnay</u></b>	<i>California</i>	<b>8.75</b>	<b>32</b>
Tropical flavors of pineapple, mango and papaya. Citrus notes with vanilla, honey and toasted oak, butter on the finish.			

## Reds

**Glass**   **Bottle**

<b><u>Roseenblum Cellars Zinfandel</u></b>	<i>California</i>	<b>7.50</b>	<b>26</b>
Hints of Black cherry, raspberry, rhubarb, violets, and cracked white pepper spice			
<b><u>Mark West Pinot Noir</u></b>	<i>California</i>	<b>7.50</b>	<b>26</b>
Delicate and with raspberry, sweet cherry and nutmeg spice			
<b><u>Donna Laura Sangiovese</u></b>	<i>Italy</i>	<b>6.75</b>	<b>24</b>
Rich red berry fruit, soft with balanced acidity and ripe tannins			
<b><u>Cupcake Vineyards Malbec</u></b>	<i>Argentina</i>	<b>8.00</b>	<b>26</b>
Full of leather, mocha and blueberries with a bite of spiciness			
<b><u>Dreaming Tree Cabernet Sauvignon</u></b>	<i>California</i>	<b>8.75</b>	<b>34</b>
Aromas of blackberry, cherry and dry herb and toasted vanilla			
<b><u>Mont Pellier Pinot Noir</u></b>	<i>California</i>	<b>8.00</b>	<b>26</b>
Delicate and juicy with raspberry, sweet cherry and nutmeg spice			

## House Wines

**Glass**

<b><u>Estrella</u></b>	<i>California</i>	<b>5.75</b>
Chardonnay - Pinot Grigio – Merlot White Zinfandel - Cabernet Sauvignon		
<b><u>Cupcake Vineyards Italian - Prosecco</u></b>		<b>6.00 split</b>
<b><u>Cooks California Champagne – Brut</u></b>		<b>6.00 split</b>

## Cocktails

### **Pumpkintini 8.75**

Smirnoff Vanilla Vodka, Baileys Pumpkin Spiced Irish Cream with a cinnamon sugar rim

### **Caramel Apple Cider 8.75**

Van Gough Caramel Vodka, Hot Spiced Apple Cider and a cinnamon stick

### **Snickertini 8.75**

Van Gogh Caramel Vodka, Godiva White Chocolate, Amaretto, Crème de Cocoa in a caramel swirled glass

### **April's Hot Toddy 8.50**

Jack Daniels Kentucky Bourbon, hot water, cloves, honey and lemon with a cinnamon stick

### **JRB Palmer 8.75**

Fire Fly Sweet Tea Vodka, house brewed iced tea, lemonade, sugared lemon

### **Teaticket Runner 8.75**

Parrott Bay, Captain Morgan, OJ, pineapple juice, Gosling Dark Rum floater, grenadine, cherry and an orange slice