

HOUSE WINES

CLOS DU BOIS CHARDONNAY, CALIFORNIA 8/30

Brilliant, silver straw yellow hue. Aroma of apple blossom, ripe pear, and sweet lemon. Silky, smooth, buttery texture. Pairs well with a variety of foods including fish, pasta, chicken, and salad.

BELLA SERA PINOT GRIGIO, ITALY 8/30

Crisp and refreshing. Aroma of citrus, flavors of ripe apple and pear. Pairs well with fish and h'ors d'oeuvres

BERINGER FOUNDERS ESTATE CABERNET SAUVIGNON, CALIFORNIA 8/30

Sturdy and flavorful. Flavors of juicy raspberries and cherries, enhanced by oak undertones. Dry, moderately tannic. Pairs well with beef, lamb, poultry, and game.

WHITES

CHARDONNAY:

WILLIAM HILL ESTATES, NORTH COAST CALIFORNIA 11/42

Supple with buttery notes. Flavors of apple, citrus, and pear. Pairs well with chicken, fish, creamy soups, and pasta.

SIMI, SONOMA COUNTY CALIFORNIA 12/46

Light straw color with a golden edge. Flavors of baked pineapple, hazel nut, and oak. Pairs well with cheese, chicken, grilled swordfish, scallops and lobster

PINOT GRIGIO:

MARK WEST, CALIFORNIA 10/36

Bright, fresh fruit flavors, which balance ripeness with crispness. Medium bodied with a lingering fruity finish. Pairs well with salads, chicken, and fish and chips

DAVINCI, ITALY 11/42

Flavors of green apple, juicy citrus, and tropical fruit. Dry, yet crisp and lively. Very versatile which pairs well with fish and chicken.

SAUVIGNON BLANC:

MATUA, NEW ZEALAND 10/36

Crisp, zingy, and bursting with freshness. Pairs well with shellfish, goat cheese, and vegetarian dishes.

ST. SUPERY, NAPA VALLEY CALIFORNIA 12/46

Pale yellow hues with hints of green. Flavors of peach, apricot, green apple, grapefruit, and lime. Smooth, soft, balanced and light bodied. Pairs well with light summery dishes

ROSÉ

BAND OF ROSES, WASHINGTON STATE, 2017

8/30

Pure, vibrant, fresh. Notes of guava, tangerine, and passion fruit. Silky, smooth, light bodied. Pairs well with arugula salad, cheese boards, fish, chicken

REDS

CABERNET SAUVIGNON:

BEAULIEU BV COASTAL ESTATES, CALIFORNIA

9/34

Dark ruby violet color. Flavors of currant, cherry, and chocolate. Deep, yet bordering on sweet. Pairs well with beef, lamb, and poultry

F. COPPOLA BLACK LABEL CLARET, CALIFORNIA

12/46

Flavors of blackberry, blueberry, and dried herbs. Exceptional depth, dry, and smooth. Bordeaux style blend which pairs well with beef, lamb, poultry, mature and hard cheeses

PINOT NOIR:

MACMURRAY CENTRAL COAST, CALIFORNIA

11/42

Flavors of red cherry, sweet vanilla, and oak. Smooth, medium body, dry. Pairs well with beef, veal, and poultry

MEIOMI, SONOMA, CALIFORNIA

12/46

Rich cherry flavor with additional notes of cedar, raspberry and strawberry. Elegant and medium bodied. Pairs well with turkey, salmon, and beef dishes.

RED BLEND:

7 MOONS, CALIFORNIA

9/34

Smooth, soft, sweet, easy to drink. Blended from 7 different grape varietals. Tastes of ripe fruit, with chocolate and vanilla streaks. Pairs well with a broad range of food.

MALBEC:

ALAMOS, ARGENTINA

9/34

Silky, elegant, and well balanced. Medium bodied and smooth with bold velvety fruit flavors. Pairs well with beef, lamb, poultry

BEER

BOTTLES

Budweiser

Bud Light

Clausthaler N/A

Coors Light

Corona

Heineken

Mich Ultra

Stella Artois

Stella Artois Cidre

CANS

603 Scenic IPA

Bud

Bud Light

Coors Lite

Jack's Abby Blood Orange Wheat

Miller Lite

Moat Czech Pilsner

Sam Adams Summer

Whiteclaw Black Cherry

Bottle and can quantities are subject to availability.

DRAFTS

Ask your server about our New England craft beer options! Draft beer selections are rotated regularly and are subject to availability.

SPECIALTY COCKTAILS

AUTUMN NIGHTS

Bulleit Rye, apple brandy, boiled cider, muddled orange slices, stirred and garnished with a cinnamon-dusted orange slice

INDIAN SUMMER REFRESHER

Absolut Citron, elderflower liqueur, fresh lime juice, peach puree, topped off with orange juice and garnished with a lemon slice

LEAF PEEPERS PUNCH

Bacardi rum, Mt. Gay rum, Captain Morgan rum, pineapple juice, blended with a splash of coke, drizzled with grenadine, and garnished with an orange slice and cherry

MAPLE WHISKEY MOJITO

Cabin Fever Maple Whiskey, muddled lime wedges, fresh mint, brown sugar, topped off with club soda and garnished a lime wedge and sprig of mint

PUMPKINTINI

Bailey's, vanilla vodka, and pumpkin liqueur gently blended and served with a chocolate graham cracker crumb rim. Topped with a sprinkle of nutmeg on top.

COFFEE DRINKS

Served with your choice of, either hot chocolate, OR, our own local Mad River Coffee House fresh ground coffee

BAVARIAN COFFEE

Peppermint schnapps and Tia Maria, garnished with whipped cream and a cherry

CARIBBEAN COFFEE

Captain Morgan Spiced Rum and amaretto, garnished with whipped cream and a cherry

FRENCH COFFEE

Cognac and amaretto, garnished with whipped cream and a chocolate drizzle

IRISH COFFEE

Jameson whiskey and a dash of brown sugar, garnished with whipped cream and a cherry

KEOKE COFFEE

Kahlua and Crème de Cacao, garnished with whipped cream and a chocolate drizzle

NUTTY IRISHMAN COFFEE

Frangelico and Bailey's Irish Cream, garnished with whipped cream and a sprinkle of nutmeg

SPANISH COFFEE

Bacardi rum and Tia Maria, garnished with whipped cream and a cherry