

# 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*

## GRUNER VELTLINER

### **HUGO GRÜNER VELTLINER, AUSTRIA 11/40**

*Dry and typically aromatic on the nose, with white peach and lime fruit character. Ideal with lightly aromatic Thai dishes, salads, grilled asparagus, fish, or poultry 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 varieties. 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*

## MERLOT:

### **BLACKSTONE MERLOT, CALIFORNIA 8/30**

*Rich blackberry, plum and raspberry flavors with hints of vanilla and toasted French bread.*

# SPECIALTY COCKTAILS

## NOR'EASTER

*Bulleit bourbon, Jagermeister, fresh lemon juice, cinnamon simple syrup, maple syrup. Shaken and served over ice. Garnished with a lemon wheel.*

## FIZZY SNOW OWL

*Amaretto, fresh lemon juice, topped off with club soda. Served over ice in a wine glass. Garnished with a lemon wheel.*

## CLASSIC HOT TODDY

*Jim Beam whiskey, fresh lemon juice, honey, topped off with hot water. Garnished with a lemon wheel and a cinnamon stick.*

## WINTERBERRY MARTINI

*Stoli Orange vodka, elderflower liqueur, fresh lime juice, cranberry juice, splash of ginger ale. Served in a chilled martini glass. Garnished with an orange wheel.*

# B E E R

## BOTTLES

Budweiser

Bud Light

Clausthaler N/A

Coors Light

Corona

Heineken

Mich Ultra

Stella Artois

Stella Artois Cidre

*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.

# DESSERTS

## **KAHLUA CRÈME BRULEE**

*Velvety custard with bruleed sugar in the raw for a sweet and crunchy topping*

## **BREAD PUDDING WITH HOME-MADE MAPLE BOURBON ICE CREAM**

*Warm bread pudding with raisins and white chocolate topped with our very own Maple Bourbon ice cream. Comes with candied walnuts and caramel sauce*

## **CAMPFIRE S'MORES LAVA CAKE**

*A play on the classic lava cake, this chocolatey dessert has a warm fluffy marshmallow center*

# 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*