

THREE COURSE CHEF-INSPIRED MENU

Looking for the perfect pairing? Try one of our featured wines by the glass or bottle.
See reverse for details and pricing.

FIRST COURSE

Spinach & Artichoke Dip

spinach, artichoke, feta cheese, tortilla chips

featured pairing: Seeker Sauvignon Blanc

** Caprese Salad [gf] [v]*

burrata, vine ripe tomatoes, imported evoo, aged balsamic, fresh basil

featured pairing: La Fiera Pinot Grigio

** Steak Tartare [gf]*

filet mignon, shallot, fried capers, fresh herbs, quail egg, toast points

featured pairing: Van Ruiten Cabernet Sauvignon

SECOND COURSE

** Bison Bacon Burger*

american buffalo meat, mustard sauce, smoked bacon, mushroom duxelles, american cheese, red leaf lettuce

featured pairing: Lyric Pinot Noir

Mussels Fra Diavolo

pei mussels, spicy tomato sauce, handmade pasta, parmesan cheese, grilled bread

featured pairing: La Fiera Pinot Grigio

** Grilled Pork Loin [gf]*

roasted garlicky broccolini, carrot puree, red wine pan sauce

featured pairing: J. Lohr Chardonnay

THIRD COURSE

Yogurt Panna Cotta [gf] [v]

saffron infused honey, crushed pistachios, gluten free granola

Sticky Toffee Pudding [v]

maple walnut ice cream, toffee sauce

Cookie Dough Bread Pudding [v]

bread pudding stuffed with cookie dough, chocolate peanut butter chip ice cream, vanilla crème anglaise, cookie crumble

Coffee & Donuts [v]

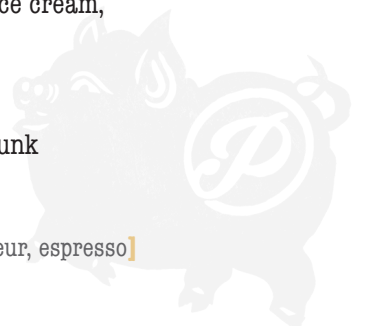
coffee ice cream, espresso brittle, house made mini donuts, nutella dunk

featured pairing:

Espresso Martini 5oz. or 9oz. [stoli vanilla vodka, frangelico, irish cream, coffee liqueur, espresso]

[gf] = gluten free | [v] = vegetarian

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of a food-borne illness. note, some food items prepared may contain nuts or trace amounts of nuts. please alert us with any concerns or allergies.



ADULT LIQUIDS



On Draft:

- Sam Adams Cold Snap [white ale, **MA**, 5.3% abv] 7
- Sam Adams Wicked Hazy [ipa, **MA**, 6.8% abv] 7
- Elysian Space Dust 10oz [ipa, **WA**, 8.2% abv] 8
- Nightshift Whirlpool [pale ale, **MA**, 4.5% abv] 8

B E E R

Bottles & Cans:

- Bud Light [american lager, **MO**, 4.2% abv] 6
- Michelob Ultra [light lager, **MO**, 4.2% abv] 6
- Corona Light [american lager, **mexico**, 4.1% abv] 7
- Cisco Grey Lady [witbier, **MA**, 4.5% abv] 7
- Bud Light Black Cherry [hard seltzer, **MO**, 5% abv] 7
- Bantam "Buzzwig" [hard cider, **MA**, 5.5% abv] 8
- Greater Good Pulp Daddy 16oz [**NE** ipa, **MA**, 8% abv] 13

C *Eat, Drink & Cranberry*
buffalo trace bourbon, spiced cranberry syrup, lemon 13

O *Man With No Name*
don julio blanco, grapefruit, agave, lime 12

C *Sunset Old Fashioned*
bulleit bourbon, honey saffron syrup, angostura bitters, muddled cherries 13

K *Espresso Martini*
stoli vanilla vodka, frangelico, irish cream, coffee liqueur, espresso 13
[go big: make it 'El Jefe' for 19]

T *Spa Water*
ketel one botanicals cucumber & mint, rosemary simple syrup, splash soda 13

A *You Sound Like You're From London*
salcombe rosé sainte marie gin, blackberry liqueur, lemon, soda 13

I *Red Sangria*
house red wine, citrus fruits 12

L *Luchador*
bribon silver tequila, muddled cucumber & mint, simple syrup, ginger beer, lime 12

S *Turn Me Up*
tito's vodka, housemade beet syrup, pineapple, mint, lime 13

Q *Quaran-tini*
ketel one botanicals grapefruit & rose, elderflower liqueur, grapefruit 13

G *Get Busy Livin'*
salcombe gin, lemon, simple syrup, raspberries 12

S *Spiked Cider*
goslings rum, apple cider, ginger beer, lime 12

J *Jack Talk Thai*
new amsterdam vodka, orgeat, lime, pineapple 12

WINE

Bubbly

	6oz.	9oz.	BOTTLE
Mionetto Prosecco DOC [treviso]	11	—	42
Mionetto Prosecco DOC magnum 1.5L			65

White

La Fiera Pinot Grigio [veneto, 2018]	10	15	38
The Seeker Sauvignon Blanc [new zealand, 2016]	10	15	38
J.Lohr Riverstone Chardonnay [monterey, 2018]	10	15	38

Rosé

Vanderpump [côtes de provence, 2018]	12	18	46
Vanderpump magnum 1.5L			82

Red

El Origen Reserva Estate Malbec [mendoza, 2017]	10	15	38
Boneshaker Zinfandel [lodi, 2017]	12	18	46
MacMurray Pinot Noir [central coast, 2017, WE 90pts]	12	18	46
Van Ruiten Cabernet Sauvignon [lodi, 2016]	13	19	50
Locations by Dave Phinney "CA" Red Blend [CA]	13	19	50

MAY WE INTEREST YOU IN...

A Bottle of Red

2015, Meritage, Rodney Strong, Symmetry, California	89
2018, Pinot Noir, Belle Glos, Clark & Telephone, Santa Barbara	99
2017, Pinot Noir, Elk Cove La Boheme, Willamette Valley	99
2017, Pinot Noir, Migration, Sonoma Coast	109
2017, Pinot Noir, Paul Hobbs, Russian River	119
2015, Cabernet Sauvignon, Merryvale, Napa Valley	109
2016, Cabernet Sauvignon, Jordan, Alexander Valley	119
2015, Cabernet Sauvignon, Silver Oak, Alexander Valley	159
2018, Cabernet Sauvignon, Caymus, Napa Valley	189

A Bottle of White

2017, Sauvignon Blanc, Wither Hills "Rarangi", New Zealand	59
2019, Sauvignon Blanc, Twomey, Napa Valley	65
2019, Pinot Grigio, Santa Margherita, Alto-Adige	65
2014, Chardonnay, Argyle "Nuthouse", Willamette Valley	89
2019, Chardonnay, Rombauer, Carneros	89

Sparkling

NV, Moet et Chandon Brut Imperial	150
2008, Veuve Clicquot, La Grande Dame, Reims	250
2008, Dom Perignon, Epernay	350