

WINES BY THE GLASS

Created by Derek Jakoboski, Wine Director

Our list is created to emphasize craftsmanship, tradition and wine of the highest value. Many of these wines are created by small family producers who dedicate themselves to perfection in their wine. The vast majority of these wines are bio-dynamic, organic, or sustainably produced. We bring you wine from the unsung corners of the world alongside wines of time-tested distinction.

WHITE WINES BY-THE-GLASS

Newton “Red Label” Chardonnay, Sonoma County, CA 12

A crisp and refreshing California-style chardonnay from the coastal areas of Sonoma. Crisp, clean, with only enough oak to add depth and body while still letting the natural chardonnay flavors shine – apple, lemon, lime, and a touch of coastal minerality.

Fabelist “163” Chardonnay, Central Coast, CA 12

California’s soft and flavorful side. Lightly oaked, tasting of vanilla rather than wood. Green apple, an interesting peach note that is a bit different for California chardonnay, and a garden’s worth of floral aromas. Unique for a distinct honey finish. A bit of a rule-breaker in California-style chardonnay, and better for it.

Anthony Road Winery Reisling, Finger Lakes, NY 10

The Finger Lakes are rapidly becoming a distinct style of riesling, and this wine explains why. It is just sweet enough to put a smile on your face, but without being cloying or a dessert wine. Lychee, honeysuckle, and of course, the distinct “petrol” riesling aroma. Drink this with almost anything.

La Battistina Gavi di Gavi, Piedmont, Italy 12

This is the prize white wine of Piedmont, Italy, and it has found a firm place in wine history. Melon, peach, lemon, and lime, with a touch of minerality. This is an “every food, every occasion” white wine that is delicious with anything you’d like. If a reliably delicious glass of wine is what you are looking for, try this Gavi di Gavi.

Alphonse Dolly Sauvignon Blanc, Pays d’Or, FR 11

A sauvignon blanc that has a bit more to offer than simple citrus. Look for white peach and grapefruit, of course, but in a controlled manner that keeps the searing citrus flavors from overwhelming the more subtle aspects of sauvignon blanc – fresh green peppers, delicate white flowers, and wet stone.

Columna Albarino, Rias Baixas, Spain 11

Spain’s pride white wine, and a phenomenal seafood wine. The salinity of the relatively nearby ocean seems to carry over into the wine, with an ocean-air nose. The aromas and flavors seem very alive in this wine, a complex layering of eucalyptus, tangerine, and a distinct “green garden” quality.

Palagetto Vernaccia, San Gimignano, Italy 11

Vernaccia is a grape that isn’t spoken about as often as it should be. An example of excellence in obscurity. You’ll find rich citrus, deep floral notes, an interesting almond character, and a long finish.

ROSE & BUBBLES BY-THE-GLASS

Rebel Coast “Sunday Funday” Provençal Blend”, Sonoma Coast, CA 12

A relaxed and easy glass of wine for relaxed and easy afternoons. Rich, soft, and bright. Watermelon, citrus, and strawberry. Sunday Funday comes from a young prodigious winemaker whose philosophy is that wines should be of great quality but they don’t have to be so serious. Have some fun with one, and look for some surprises on the label.

Hillinger Estates Sparkling Rose, Burgenland, Austria 10

A summer back porch alternative to still rosé. There is nothing about this wine to not like – fruity up front, a little pinot noir-esque earth, but bubbles add life and plenty of acid lift. This wine is just fun.

Maschio Prosecco, Treviso, Italy 12

A dry, easy sparkling wine. Fruitier than one may expect, but still bone dry. Floral on the nose, and mineral on the palate. Sparkling wine isn’t just for a special occasion, you can drink this with almost any food, and for any reason – preferably because it is delicious.

Vietti Cascinetta, Muscat, Moscato d’Asti DOCG, Italy 12

Vietti is one of the staple muscato houses in Italy. This is traditional style muscato, which means sweet honeysuckle, incredible floral aromatics, and lively acid to keep the sweet in balance. Tiny bubbles, delicate flavors. Akin to drinking bubbly honey. Not just for dessert, muscato has a place on a dinner table.

RED WINES BY-THE-GLASS

Franciscan Vineyards Cabernet, Napa Valley, CA 14

Lighter and brighter for cabernet. Bright cherry driven, fruity and tart nose, espresso finish, and firm but smooth tannins. Very long on the palate. Great with steak, but this wine truly ratchets up a notch with chocolate.

Sokol Blossor Pinot Noir, Willamette Valley 18

A smaller estate with a big reputation for quality. This single vineyard pinot noir with juicy yet delicate red fruits, sweet earth, silky tannins, and a long finish will likely turn you into an instant fan of the still family owned estate.

Anton Bauer, Pinot Noir, Wagram, Austria 12

Austria seems to be more enticing as a wine region with every passing year. Considering the climate is so similar to Burgundy, it is no surprise that pinot noir excels here. Anton Bauer produced this classic pinot noir, showcasing light red raspberry and tart cherry, sweet game, light damp earth and crystal clean mineral finish.

Mi Terruno “Uvas” Malbec, Mendoza, Argentina 10

Casually delicious. A great glass of wine for almost any food. Black and red fruits up front, like plum and cherry, with a good dose of vanilla. Warm oak and sweet tannins finish off the flavor profile. Mendoza is too high altitude for most pests and pesticides have little use here, so you can drink this wine knowing this is just grapes.

Generaj La Tur, Barbera, Barbera d’Alba, Italy 12

Barbera is one of the most reliably delicious red wines from Italy, and one of the most famous. If you like heavy or spicey California pinot noir, you might find a new favorite here. Juicy and jammy red fruits up front. Cooking spices like nutmeg, cinnamon, and vanilla on the palate, and a little black licorice to keep things interesting.

Trefethen Vineyards Merlot, Oak Knoll, CA 13

Trefethen has been around for decades, and the quality has never slipped. If you’re looking for good American merlot, you can stop your search right here. This wine is huge, giant black fruit flavors to start, powerful and velvety smooth body, cooking spice from the French oak barrels, and vanilla in the finish. Long on the palate. This is some well-made merlot.

WINE FLIGHTS

A sampling of your choice of four of our wines by-the-glass

25

SANGRIA

Red, White or Peach
10/Glass 30/Pitcher

COCKTAILS

12

Lotus Eaters Dream

Pisco, amaro, house-made spiced nasturtium
hibiscus syrup, blood orange, lime, fancy sugar rim

The Canterbury Tales

Spiced rum, house-made lavender pear shrub, iced tea

Enchanted

Cognac, black currant, lemon, house-made orange bitters,
sparkling pinot noir, pearl dust

A Girl Named Ruby

White whiskey, house-made rhubarb syrup,
apricot, lime, bitters

The Secret Garden II

Cucumber vodka, basil, house-made grapefruit
and pink peppercorn shrub, ginger, bitters

MARTINIS

13

The Spruce Goose

Gin, creme de violette, maraschino, lemon,
house-made chamomile citrus bitters

Berried Treasure

House-made raspberry vodka, strawberry, lemon, ginger,
lychee, framboise, strawberry sugar rim

Wicked Games

House-made hibiscus tequila, pomegranate, elderflower,
lime, hibiscus salt rim

INGREDIENTS TO KNOW

Amaro: An after dinner drink. Herbal, bitter & lightly sweet.

Cognac: A variety of brandy made in France. Aged in barrels, notes of vanilla, apricot, baked apple, and an elegant floral note.

Creme de Violette: Gently sweet and floral, reminiscent of violettes. Pairs well with citrus to balance gin.

Elderflower: Light floral & smoothly sweet.

Framboise: A traditional raspberry beer from Belgium.

Hibiscus: Juicy, slightly sweet, and floral. The tropical version of cranberry, without the bitterness.

Lychee: A South East Asian fruit. Juicy, sweet, and delicate. Tastes of plum and grape.

Nasturtium: An orange flower with a light peppery flavor.

Pearl Dust: Edible sparkles traditionally used in cake decorating. Adds a lustrous touch to a cocktail.

Pink Peppercorn: Peppercorns that are mostly sweet with a touch of pepper spice.

Pisco: A spirit made from grapes in Chile & Peru. Lively aromas and flavors of apricot, cucumber, and celery salt. Bright and fruity.

Rhubarb: Sour, bitter, and sweet all at the same time.

Shrub: Equal parts vinegar, sugar, and fruit. If you like kombucha, this is for you.

BEER

Please Ask Your Server About Limited Release IPA & Seasonal Beers on Draft.

IPA

To Øl | Garden Of Eden 16oz, 6.4% 10

There was a time when everyone was walking around naked, just sipping IPAs, and in several biblical records, Adam and Eve were putting fruits in their IPA to compliment the fruity mosaic hops. Bursting with apricot, guava, mango, and passion fruit make this an intense IPA, with more fruit aromas that you never will come across in any other beer.

Cambridge Brewing | Flower Child, 4.2% 6

Session IPA done right, coming from a brewpub in Boston. Golden color with pine-scented hops on the nose, a bit more citrus on the palate, and a very subtle sweetness of something mysterious, perhaps pineapple. Crisp and fresh.

Arrogant Brewing | Arrogant Bastard 22oz, 7.2% 15

Aptly named, this beer is strongly flavored and better because of it. Pleasantly rough and blunt, bitter finish, and more flavors than you can name. Dark amber color, caramel malt, and a touch of hops. Loud, unpolished, and excellent.

BELGIAN STYLE

Brasserie Dupont | Saison Dupont, 6.5% 7

A beer for any occasion and every food. Light yellow, fruity, and spicy. The chained-down cork on the top of the bottle should be an indication of how carbonated it is: the last fermentation happens inside the bottle, champagne-style, and adds terrific lift to the flavor profile.

Clown Shoes | Clementine Witbier, 6.0% 4.5

Delicious. A fluffy, fresh wheat backbone with strong citrus up front without being overwhelmingly orange. This is not orange juice and beer, this is exactly what it sounds like: well crafted wheat beer with hints of clementine. If it's summer and you're sitting on the patio, this beer should be in your hand.

Cambridge Brewing | Triple Threat 22oz, 10% 20

A beautiful beer indeed. Triple Threat is the first Belgian ale produced in America. Cambridge didn't try to reinvent the wheel here, they just made a perfect Belgian ale, and said "Well, that's done." They haven't touched the recipe since. Hops take a back seat and allows more subtle and smoother flavors to shine. Pear, apple, clove, and pepper. You'll never guess this beer is 10%.

Brouwerij Huyghe | Delirium Tremens 22oz, 8.5% 15

The quintessential Belgian wheat ale, a gold standard for the category. This beer is just the right amount of everything - a little bit sweet but not too much, a little dry but pleasantly so, and complex without being esoteric. There's a good reason this beer has been around since 1906.

Brouwerij Duvel Moortgat | Duvel, 8.5% 6

A classic, and rightfully so. Elegance before power, this beer is quietly excellent. Spice rather than fruit, lighter despite the 8.5% alcohol that is difficult to detect, with a dry crisp finish. This beer has been around for ages, and for good reason.

ALES/PILSNERS/LAGERS

Whalers | Rise, 5.5% 4.5

It is only proper to drink your neighbors beer. Rise is a pale ale that hasn't been messed with - easy citrus, floral, a sturdy but balanced body, slightly minerality, and the beer does a good job of being light while still maintaining presence. Whalers is made in Wakefield, Rhode Island, and that means they're basically your neighbors, so do the proper thing and open a can of Rise.

Meinklang | Ancient Grains Amber Ale, 4.7% 6

From an entirely self-sustaining farm and winery comes not just wine, not just animals, food, or herbs - all of which Meinklang provides - but also beer. Made from heirloom varieties of grains used in biblical times, such as spelt and khorasan. Cloudy and unfiltered. Almost the color of an amber ale but with the maltiness of a pilsner. Smooth, robust, and very easy to drink.

Sixpoint Brewery | The Crisp, 5.4% 4.5

As crisp as the name implies, Sixpoint Pilsner is your relaxed, introverted, and quietly perfect beer. While many beer producers try to crank up the volume on strange ingredients, this one happily takes a break from being loud, and brings across a sense that this beer is best enjoyed on a long walk with your head in the clouds. Floral hops on the nose, gentle malt, hints of spice, a touch of lemon - no, we couldn't find anything wrong with it either.

Stillwater Artisanal Ales | Yacht 16oz, 4.2% 7

A perfect sipper for cruising on a sailboat - Yacht is your standard light lager with some added twists. The beer is dry hopped and somewhat cloudy, speaking to unfiltered bottling. It's a touch maltier than the standard light lager, but well balanced by dry hop citrus and just a hint of bitterness. We are very glad to have Stillwater around - Yacht is a great break from tired light lagers.

SOURS & FRUIT FORWARD

To Øl | Sur Citra 16oz, 5.5% 10

A tastefully sour ale - more tart than outright sour, and if you're worried that adding the bitterness of dry hops to a sour ale will be too much - it works, we promise. Tropical fruits galore in this brew. Apricot, tangerine, grapefruit; flavors that linger for a remarkably long time. Terrific finish. Wonderfully thirst quenching.

Freigeist | Geisterzug Gose Rhubarb 16 oz, 5.0% 12

Geisterzug Rhubarb features all the complexity, funkiness, and body of a Gose but go one step further by adding tart and flavorful real fruits and vegetables during fermentation. The resulting brew is incredibly lively, characterful, and thirst-quenching.

Timmerman's | Framboise Lambic, 4.0% 4.5

A beer for those who like raspberry. A touch sweet but not overly so, and loaded with raspberry juiciness. Timmerman's was the brewery that defined the lambic style of beer, and have been around for hundreds of years. This is it, the original lambic.

Shacksbury | Dry Cider, 6.5% 5

This is definitely dry cider. If you've had enough of overly sweet sugar-injected ciders, try this. This is cider made from old "forgotten" varieties of apples. Fermented with wild yeasts and aged for six months before bottling. If one tried to make champagne from apples, this would be the result.

STOUTS

New Holland | Dragon's Milk Stout, 11% 7

This stout is a phenomenal oatmeal stout. Huge, rich, and without being cloying. Deep coffee and cocoa flavors that hang around for a long time and do not let go, this beer sits on your palate and takes it's time. Dark caramel, burned malt, and vanilla linger in the background. Dry and creamy finish.

SAKE

Amabuki | Shuzo Strawberry Flower 6oz, 16.5% 10

Strawberry flower sake yeast is used to give this sake a uniquely refreshing sweetness and fruitiness that is indeed reminiscent of plump & ripe strawberries. A succulent bottle loaded with new and interesting flavors. Pairs well with fig, prosciutto, spanish sauces, carpaccio, and lamb dishes.

Amabuki | Shuzo Sunflower 6oz, 17% 10

Enriching your most relaxing times with elegant and unique fragrances and flavors. Notes of wildflowers and anise, a smooth palate and crisp finish. The unique sunflower yeast provides a rounded flavor you won't soon forget. Pairs beautifully with herb or spiced oils, blue cheese, cream cheese, seafood dishes.

CLASSICS

Coors Light	4.2%	5
Guinness	4.2%	6.5
Stella Artois	5.2%	5
Corona Extra	4.5%	5
Peroni Draft	5.1%	6.5
Kaliber	NA	6.5

WHISKEY

Defiant Single Malt Whiskey 12
Nikka Coffee Grain Japanese Whiskey 15
Bully Boy White Whiskey 10
Gentleman Jack Tennessee Whiskey 12

BOURBON

(limited availability)
Woodford Reserve Bourbon 12
Maker's Mark Bourbon 12
Bulliet Bourbon 12
Knob Creek Bourbon 14
Knob Creek Single Barrel Reserve 120 Proof 15
High West American Prairie Bourbon 10

RYE

Knob Creek Rye 14
Bulliet Rye 12
Angel's Envy Rum-Finished Rye 14

SCOTCH

Bunnahabhain 12yr 14
Laphroaig 10yr 14
Lagavulin 16yr 22
Glenlivet 12yr 15
Glenfiddich 15yr 20
Glenfiddich 14yr 18
The Balvenie 14yr 20
Oban 14yr 20
Glenmorangie "The Lasanta" Sherry Cask 12yr 15
The Macallan 12yr 16
The Macallan 18yr 38
Johnny Walker Black Label 14

*Once, during prohibition,
I was forced to live on nothing
but food and water.*

-W.C.Fields