

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.

Bottle List Available Upon Request.

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.

Bridge Lane Chardonnay, North Fork, Long Island NY 11

A beautiful unoaked chardonnay. A rich, luscious body that may make you wonder if there is residual sugar in this wine, despite the fact it is actually bone dry, and this speaks to the cornucopia of flavors here – tropical fruit, high citrus notes, garden flowers, and a long pleasing finish.

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, Sancerre, 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.

Otella “Le Creete” Turbiana, Lugana, Italy 14

A wine to ponder. This is truly fine white wine, with a quiet presentation of its offerings – a surprisingly rich and smooth body, gentle citrus flavors that hang in perfect balance with almond, wet stone, and exotic tropical flavors. The richness and balance are outstanding. Great with seafood, but seems to have an affinity for cheese pairings.

ROSE & BUBBLES BY-THE-GLASS

Bridge Lane Rose, North Fork, Long Island, NY 11

Cabernet Franc based rosé. Strawberry and fruit-driven, but weightier on the palate than the traditional rosé. Lychee, and floral notes follow the strawberry. Pleasant, rich, and clean. Mineral on the finish.

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.

Vincent Wine Co “Ribbon Ridge” Pinot Noir, Willamette Valley 18

A true Willamette pinot noir, from a winemaker with family ties to our town. Bright red fruit. Sweet earth. Easy on the tannins, and easy on the palate. This is produced with as little intervention as possible – no oak, no blending other grape varieties, this is just carefully grown pinot noir grapes at their best.

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.

Tre Monti “Campo di Mezzo” Sangiovese, Romagna, Italy 11

Romagna makes a case that Chianti isn’t the only region that can do sangiovese well. This is unoaked sangiovese for anyone looking for a gripping, dry, and exciting red. Strawberry, hay, and cinnamon lead the way, with a firm tannins that don’t let go.

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.

La Tur Toro, Barbera, DOC 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 spicy 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.

SANGRIA
RED, WHITE OR PEACH
10/GLASS 30/PITCHER

WINE FLIGHTS
A sampling of your choice of
four of our wines by-the-glass
25

MULLED WINE
SERVED WARM
10

BEER

CLASSICS

Amstel	3.5%	4.5
Bud Lite	4.2%	3.5
Coors Light	4.2%	4.5
Corona Extra	4.5%	4.5
Guinness	4.2%	6.5
Kaliber	NA	6.5
Redbridge Amber Ale	4.0%	4.5
Sam Adams Seasonal Release	3.4%	5.5
Stella Artois	5.2%	5

CRAFT

Arrogant Bastard 22 oz 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.

Cambridge Brewing Flowerchild IPA 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.

Clown Shoes Clementine Witbier 6% 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.

Delerium Tremens 22 oz 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.

Dupont Saison Farmhouse Ale 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.

Dogfish Head 90-Minute IPA 9% 5

It's been called "the best IPA in America". That might be a stretch, but not by too much: this is simply delicious double IPA. Citrus and hops, of course, but also more interesting things often found in wine: tobacco, black tea, and tropical fruit.

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.

Meinklang Ancient Grains Amber Ale 4.7 6

From an entirely self-sustaining winery comes not just wine, but also beer. Made from heirloom varieties of grains used in biblical times, such as spelt and khorasan. Cloudy and unfiltered. The color of an amber ale but with the maltiness of a pilsner. Smooth and very easy to drink.

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 its time. Dark caramel, burned malt, and vanilla linger in the background. Dry and creamy finish.

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.

Eden Dry Cider 8.5% 18 (375mil)

Normandy-style cider. Incredibly aromatic, pouring this cider smells like walking into an apple orchard. Nutmeg, cinnamon, fresh baked bread. Long, dry finish. This is your cider for fireplaces, sweaters, and good company.

Timmeran's Kriek Lambic 4% 4.5

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

White Birch Berliner 4% 4.5

If you have any interest in sour beer, try what White Birch has to offer. These beers are excellent, our collective staff favorite, with just enough tartness to keep you interested, but with a great fluffy body to keep the beer balanced. White Birch offers sour beers made from blueberry, raspberry, and apple. Ask us which one we offer at the moment, but drink it regardless - they are all delicious.

Please ask your server for draft beer selections

Our philosophy

Our bar team continually sources local and organic ingredients to reflect the flavors of the season.

We believe in maintaining strong relationships with our purveyors and consider them part of our Besos family.

Often, we harvest ingredients ourselves at local farms, putting great thought and passion into our house-created drinks and hand-crafted ingredients.

We celebrate innovation and challenge our staff and customers through the story of our cocktails.

HOUSE-CRAFTED COCKTAILS

CINNAMON BLUES 12

Blueberries, browns sugar, house-made black walnut bitters, blueberry cinnamon bourbon

A PEAR OF DEUCES 12

White rum, lime, benedictine, spiced pear liqueur

NECTARINE DREAM 12

House-made grilled nectarine bourbon, mint, lemon, simple syrup, angostura bitters

MAPLE WALNUT OLD FASHIONED 12

Bourbon, orange rind, maple syrup, house-made black walnut bitters

ACCIDENTALLY ON PURPOSE 12

Reposado tequila, amaro siciliano, lime, agave nectar, house-made orange bitters

MARTINIS

THE BLACK HEART 13

Black fig liqueur, vanilla vodka, fig jam, house-made orange bitters

GLOW WORM 13

House-made fennel and green apple shrub, botanical gin, sparkling wine

AN APPLE A DAY 13

Spiced rum, apple liqueur, amaretto liqueur, angostura bitters, maple syrup

BOBBY BURNS 13

blended scotch whiskey, b nedictine, sweet Italian vermouth, lemon peel

FALL IN LOVE 13

Pear vodka, spiced pear liqueur, ginger liqueur, ginger beer

SWEET POLLY OLIVER 13

House-infused rosemary vodka, cranberry liqueur, elderflower liqueur, lime, house-made ginger simple syrup

BARREL AGED

Pick from one of our seasonal offerings,
served neat or on the rocks, in a snifter or coupe glass.

Old Fashioned BBQ
Boulllevardier
Acornsquash Old Fashioned
Gin Manhattan
Negroni

INFUSIONS

Simply choose one of the flavor profiles
listed below, either up or on the rocks and let our
mixologists assemble a specialty cocktail for you crafted
with our house-made infusions 13

Light & Citrusy
Rich & Smooth
Refreshing & Bubbly

WHISKEY

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

BOURBON

Blanton's Single Barrel Bourbon 14
(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
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
Johnny Walker Blue Label 45