

cocktail~

the lone ranger

casamigos tequila, cava rose (sparkling rose brut from spain) lemon juice on the rocks in a tall glass with a twist of lemon 18

draft beer ~

otter creek free flow ipa

full of falconer's flight, citra, and galaxy hop goodness with a hit of oats thrown in the mash to create a smooth, hazy profile
10/glass 6 % abv

elysian brewing space dust ipa

balances bitterness with a sweetness of hop flavors, grapefruit, mango & orange aromas, medium body, dry finish
10/glass 8.2 % abv

canned beer ~

devil's purse brewing co. 🐱

handline kölsch 16oz. can

profile of lemon, pears, sour dough, caramel, and spices, finishes with sweet malt, a touch of bitter hops.
12/can 5.0 % abv

shock top

belgian white ale 16oz can

european style wheat beer brewed with coriander and citrus fruit peels
12/can 5.2% abv



wines~

pink

Domaine Laroche "la Cheveliere" **Rose** Languedoc, France

an exemplary blush from the south of france ...pale hue, medium fruit, dry and clean ... a bit fuller and rounder than the typical provencal examples with lovely balance of ripe fruit and clean mineral notes
16/52 12.5% abv

white

La Mariniere **Muscadet** sevre et Maine Loire Valley, France

dry, super clean & fresh varietal example of *melon de bourgogne* (aka muscadet) - pleasant aromatics & balancing acidity of soft fruit w/ mineral notes
15/45 13.3% abv

red

Arnaldo -Capraia Montefalco "**Rosso**" Tuscany, Italy

a superior blend of **70% Sangiovese, 15% Sagratino & 15% Merlot** ... dry but well-structured w/rounded tannins, powerful juicy fruit notes & a touch of spice 17/60 14.5% abv

oysters on the 1/2 shell

with cocktail sauce, mignonette, horseradish & lemon

east coast~

blue point 2.75/ea

long island sound, ny
med-large, local, strong brine

pemaquid 3.50/ea

damariscotta river, maine
medium to large, plump, very firm meats, sweet lemony zest
flavor and solid brininess

katama bay 3.50/ea

martha's vineyard, mass
medium, deep cup unforgettable brine

quonset point 3.00/ea

narragansett bay, rhode island
medium/large, deep cups, a brine which changes from
mild to pronounced, sweet & light, tender meats

moonlight bay 3.50/ea

barnstable bay, massachusetts
sweet, pillowy meats w/solid brine & seaweed finish.

raspberry point 3.50/ea

new london, peimedium, light brininess, clean flavor
with a sweet finish

west coast~

kumomoto 4.00/ea

puget sound, washington state
small/medium, plump, sort of crisp , hints of melon

littleneck clams 1.50/ea

daily specials

classic gazpacho

fresh chives 11

w/jumbo lump crab chunks 20

charcuterie plate for table

cured meats (spicy calabrese, sopresetta, speck),
artisanal cheeses (manchego, stella blue,
caciocavallo), crostini, black bread, jam & nuts,
fruits, cornichons, grain mustard & olives 27

grilled peach salad

arugula, roasted pecans, red onion, goat cheese &
champagne vinaigrette 17
w/ blackened scallops 32

cuban sandwich

roast pork, ham, swiss cheese, pickle, yellow mustard on
a pressed club roll with fries 22

pan seared red snapper filet

grilled asparagus, mashed potatoes & lemon-dill
beurre blanc 36

wifi-1020 Unifi Guest

pw-1020guest

