

SPECIALTY COCKTAILS

Spice Mélange

Mezcal, Amaro, Honey-Anise Liqueur,
Ancho Chile, Lime, Cinnamon
\$15

La Vie en Rose Sangria

Rose, White Rum, Peach, Aquavit,
Grenadine, Grapefruit
\$12

Negroni Di Strada

Gin, Amari blend, Vermouth
\$12

Curtain Call

Bourbon, Amaro, Rabarbaro, Pasubio,
Strawberry, Basil, Lemon
\$14

Kisses and Poppies

Spicy Tequila, Damson Plum,
Elderflower, Lemon, Floral Aromatics
\$15

Carlos

Rye Whiskey, Amaro, Bitter Bianco,
Madeira, Bitters
\$14

LOCAL BEER AND CIDER

Lone Pine – Time and Temp – 12oz 4.8% American Lager – Portland, ME	\$8
Bunker Brewing - Machine Pilz – 16oz 5.2% Pilsner – Portland, ME	\$10
Allagash - White – 12oz 5.2% Belgian Wheat – Portland, ME	\$8
Banded – Wicked Bueno – 16oz 4.3% Mexican-Style Lager – Portland, ME	\$10
Rising Tide - Daymark – 16oz 5.5% American Pale Ale – Portland, ME	\$10
Orono Brewing –Tubular – 16oz 7.2% Juicy IPA – Orono, ME	\$10
Farnum Hill Cider – 12oz 6.5% Farmhouse Cider – Lebanon, NH	\$10
Athletic Brewing - Upside Dawn – 12oz .5% Non-Alcoholic Golden Ale – Stratford, CT	\$6

HOUSE MOCKTAILS

Italian Ice

Lemon, Rosemary, Grapefruit, Verbena,
Ginger Beer
\$10

Funky Little Bird

Kiwi Shrub, Soda Water, Orange Bitters
\$10