

OUR CIDERS

[mix and match half pours for a cider tasting experience] [pour sizes - half / full]

- 1 **FLOAT AWAY** 10oz - \$4 / 8
Traditional Dry Cider (7.5%)
feat. Rhode Island Greening, Ashmead's Kernel, Porter's Perfection, and Dabinett apples, fermented with native yeasts, aged in oak barrels, inspired by New England cider traditions
- 2 **FOLKSEL** 10oz - \$4 / 8
Tavern Style Cider (6.8%)
single varietal Golden Russet cider, fermented with our house rustic yeast culture at 50° in stainless tanks for 90 days, cold conditioned on lees for another 60 days
- 3 **FORTUNA: #3** 8oz - \$5 / 10
Single Barrel Rosé Cider (7.7%)
a distinctive barrel of superior grade or Grand Cru status, aged in Barrel #41 for 24 months, single varietal cider of Heue's Crabapples rested on Frontenac Noir grapes skins
- 4 **LIMITS OF DESIRE** 8oz - \$4.5 / 9
Cider with Raspberries (7.8%)
macerated on organic raspberries from Waldoberry Farm in Waldoboro-Maine, spontaneously fermented, features Golden Russet, Goldrush, and Jonagold apples
- 5 **JEWEL OF JUNE** 8oz - \$4.5 / 9
Cider with Strawberries (6.5%)
macerated on organic strawberries from Goranson Farm in Dresden-Maine, spontaneously fermented, features Baldwin & Ben Davis apples
- 6 **PRESERVED MEMORY** 8oz - \$4.5 / 9
Cider with Blueberries (7.7%)
macerated on organic lowbush blueberries from Lost & Found Farm in Gray-Maine, features Northern Spy & Cox Orange Pippin apples, aged in bourbon barrels for a year
- 7 **LOST ART** 10oz - \$5 / 10
Oak Aged Cider (7.3%)
aged in new toasted French oak barrels for 12 months, featuring McIntosh, Winesap, & Rome Beauty apples, bâtonnage during fermentation, inspired by Burgundy white wine
- 8 **SPUR** 10oz - \$5 / 10
Smoked Cider with Early Season Apples (6.8%)
smoked with applewood, featuring Paula Red, William's Pride, & Yellow Transparent apples, native yeasts, inspired by our love of smoked beers
- 9 **ALPINE SUMMER** 8oz - \$5 / 10
Cider with Riesling & Chambourcin (8.9%)
blended with Riesling & Chambourcin wine, featuring Golden Russet & Northern Spy apples, aged for two years in ex-blueberry wine barrels, inspired by alpine wines
- 10 **GROUNDWORK: SANDY RIVER** 10oz - \$4.5 / 9
Single Orchard Cider (7.5%)
made with a field blend of 15 different heirloom apple varieties, native yeasts, aged in oak barrels for 12 months, inspired by the distinct flavors of a place
- 11 **DAYGLOW** 8oz - \$5 / 10
Cider with L'Acadie Grape Skins (6.7%)
rested on L'Acadie grape must, featuring Golden Russet & McIntosh apples, aged in Moscatel barrels for 12 months, inspired by orange wine production

CIDERS CONTINUED

[pour sizes - half / full]

- FOOLS ERRAND** 12oz - \$3.5 / 7
12 Cask Cider (6.8%)
fermented with a Scottish-cider yeast, featuring Dabinett, McIntosh, Cox Orange Pippin, & Chisel Jersey apples, off-dry and unfiltered, inspired by Scottish pub cider
- LOVELY BUNCH (NON-ALC.)** 8oz Can - \$6
made with heirloom apples from Vermont, pressed and canned by Shacksbury Cider
- HONEYCOMB CIDER (NON-ALC.)** 12oz Bottle - \$4
made with heirloom apples, honey, and cinnamon, cider soda bottled by Green Bee

BOTTLES TO TAKEAWAY

ATLANTICA (500ml) - \$12	ALPINE SUMMER (750ml) - \$23
FLOAT AWAY (500ml) - \$12	JEWEL OF JUNE (750ml) - \$23
FOLKSEL (500ml) - \$12	PRESERVED MEMORY (750ml) - \$23
GROUNDWORK (750ml) - \$25	LOST ART (750ml) - \$23
DAYGLOW (750ml) - \$23	SPUR (750ml) - \$23

DRAFT BEERS

[rotating list of draft beers meant for a farmhouse or barn]

- | | half / full |
|----------------------------------------------------------------------------|-------------|
| CUPPA | \$4 / 8 |
| 13 GOODFIRE BREWING CO. | 16oz |
| English Mild - amber pub style ale, lightly hopped (4.0%) | |
| CHIME | \$4 / 8 |
| 14 GOODFIRE BREWING CO. | 16oz |
| Pilsner - American style pilsner with light honey flavor (5.5%) | |
| ATMOSPHERE | \$4 / 8 |
| 15 GOODFIRE BREWING CO. | 16oz |
| Schwarzbier - German-style black lagerbier (5.0%) | |
| ACK ACK ACK! | \$4 / 8 |
| 16 GOODFIRE BREWING CO. | 16oz |
| American Pale Ale - with otherworldly hop flavor (6.0%) | |
| LIGHT SWAY | \$4 / 8 |
| 17 GOODFIRE BREWING CO. | 16oz |
| India Pale Ale - with all Maine grains and New Zealand hops (7.0%) | |
| TRI COMBS | \$4.5 / 9 |
| 18 GOODFIRE BREWING CO. | 12oz |
| Double India Pale Ale - tons of oats and hops, super citrusy (8.0%) | |
| ILLEGAL SMILE | \$4.5 / 9 |
| 19 GOODFIRE BREWING CO. | 12oz |
| Triple India Pale Ale - luxuriously robust and zingy hops (9.5%) | |

GUEST WINES

[old world wines that inspire us, served via coravin] pour sizes - 5oz / bottle

- | | |
|--------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------|
| ROSE | CHATEAU MUSAR ROSÉ \$13 / 57
[ripe apricots, dried dates, rooibos tea]
Bekaa Valley, Lebanon 2017 |
| | MARCHESE SALINE TAISSÉ ZIBIBBO \$11 / 40
[nectarines, marmalade, elderflowers]
Sicily, Italy 2021 |
| | GAINZA TXAKOLINA \$10 / 31
[lemon peel, yellow apples, ocean spray]
Getariako, Spain 2022 |
| WHITE WINES | STEFAN VETTER MÜLLER THURGAU \$12 / 47
[white flowers, pineapple, gooseberries]
Franconia, Germany 2021 |
| | VINOBIZA TSINANDALI \$10 / 32
[ripe peaches with fresh mineral finish]
Tsinandali, Georgia 2019 |
| | PAVESE ERMES BLANC DE MORGEX \$13 / 51
[alpine white peaches, honeysuckle]
Vallée D'Aoste, Italy 2022 |
| RED WINES | DOMAINE CHAPELLE CHIROUBLES \$10 / 33
[dark blueberries and eastern spices]
Beaujolais, France 2020 |
| | VINOBIZA SAPERAVI \$10 / 32
[pomegranate, vanilla, ripe raspberries]
Tsinandali, Georgia 2019 |
| | CHAPOUTIER BILA HAUT \$12 / 42
[coastal berries, rose petals, golden raspberries]
Roussillon, France 2018 |
| NOBLE WINES | PERTICAIA SAGRANTINO \$14 / 59
[red berries, cacao nibs, toasted coconut]
Umbria, Italy 2016 |
| | MARCHESE SALINE TAISSÉ FRAPPATO \$12 / 45
[cherry juice, hibiscus, smashed raspberries]
Sicily, Italy 2021 |
| | VEGAS ALTAS \$11 / 37
[fresh picked blueberries, dry cherry juice]
Extremadura, Spain 2022 |
| DR. HERMANN RIESLING SPÄTLESE \$15 for 4oz
[peach jam over lemon meringue]
Mosel Valley, Germany 2015 | |
| CLOS CUIROUILH JURANÇON \$12 for 4oz
[sweet orchard fruits with rich ginger cookies]
Jurançon, France 2015 | |
| HAUT-MAYNE SAUTERNES \$13 for 4oz
[candied apples covered in vanilla custard]
Bordeaux, France 2018 | |

COCKTAILS

{inspired by historic liqueurs from around the world; no simple syrups, no mixers, just booze}

HALCYON DAYS damson plum gin, giffard crème de wild strawberry, chazalettes bianco, aperol, lemon, orange, egg white	\$13
ROYAL GINGER SOUR ginger brandy, cherry liqueur, rhubarb liqueur, ginger beer, lime, egg white	\$12
MITHRAS tequila, persian handshake amaro, ginger liqueur, luxardo rosso, lemon, orange, tonic	\$14
SANDS OF TIME rye whiskey, luxardo bitter, mazzura aperitivo, cocchi americano blanco, orange	\$13
ENDLESS SKIES gin, elderflower liqueur, crème de violette, lemon, egg white	\$12
ESPRESSO CON PANNA lazzaroni fernet, giffard vanille de madagascar, coffee liqueur, averna, side of cream	\$14
VELVET SLEDGEHAMMER coffee liqueur, nux alpina walnut liqueur, averna, cream	\$13
MOON COMPASS mezcal, génépy des alpes, giffard crème de currants, campari, alma trabanco, lime	\$14
MYKONOS gin, mastiha liqueur, pear liqueur, elderflower liqueur, lime, egg white	\$13
BIRDS EYE brandy, port wine, giffard crème de blackberry, cocchi di torino, lemon, egg white	\$13
CLIFFS OF PARACAS rhum, clément mahina coconut liqueur, casa d'aristi xtacentún, cinnamon cordial, intense ginger liqueur, lime, egg white	\$14
NIGHTINGALE laird's applejack, saxton sapling maple liqueur, becherovka, amaretto, egg white	\$13
TEQUILA POMELO tequila, elderflower liqueur, giffard grapefruit liqueur, lemon, orange	\$13

GILDED AGE APÉRITIF SPRITZ - \$11

{highlighting classic apéritifs, digestifs & bitters, served carbonated on the rocks with citrus}

PERNOD PARIS, lemon the oldest French anise & fennel based liqueur
GALLIANO AUTHENTICO, lemon & orange infused with Italian sandalwood & botanicals
PERSIAN HANDSHAKE, lemon Persian silk road inspired amaro from Maine with hops
BIGALLET THYME, lime thyme & herb based alpine liqueur from southern France
SIBONA CHAMOMILLA, lemon & orange grape brandy infused with chamomile flowers
TEMPUS FUGIT NOYAUX, lemon & orange notes of marzipan, cherry & citrus infused cognac
LUXARDO SOUR CHERRY, lime gin infused with marasea cherries from Italy
LINIE AQUAVIT, lemon potato based spirit infused with botanicals, aged in sherry casks

CANS & BOTTLES OF BEER

The Lagerbiers

AOSTA Schilling Beer Co. Italian Style Pilsner (5.0%)	\$8 / 16oz
NIGHTFALL Oxbow Brewing American Dark Lager (5.0%)	\$8 / 16oz
HELLES DREAM Tripping Animals Brewing Helles Lager (5.0%)	\$8 / 16oz
MEADOWBIER Schenker Beer Company American Pilsner (5.2%)	\$7 / 12oz
VIENNA LAGER Tributary Brewing Company Amber Lager (5.0%)	\$8 / 16oz
GILDED MEADOW Belleflower Brewing Dunkel Lager (4.8%)	\$8 / 16oz
SAN JACINTO ESPECIAL Schilling Beer Co. Mexican Style Lager (5.0%)	\$8 / 16oz
EINEYBOCK Schilling Beer Co. Foeder Aged Bock (7.2%)	\$8 / 16oz
SURF HOUSE Allagash Brewing American Corn Lager (5.5%)	\$6 / 12oz
FRED'S ROGGENBIER OEC Brewing Bavarian Rye Lager (5.4%)	\$8 / 16oz
MACHINE PILS Bunker Brewing Czech Style Pilsner (5.2%)	\$8 / 16oz
SIMPLE UNION Deciduous Brewing Unfiltered Kölsch (4.8%)	\$8 / 16oz

Hoppy Beers - \$9

Foam Brewers - Like Clockwork (Hazy Double IPA, 8.2%)
Foam Brewers - Arc of Petals (Hazy IPA, 6.4%)
Foam Brewers - Dead Flowers (Hazy IPA, 6.2%)
Tilted Barn Brewing - Violet (Hazy IPA, 6.5%)
Tilted Barn Brewing - Peepetoad (Pale Ale, 6.3%)
Grateful Grain Brewing - The Experience (Hazy IPA, 6.0%)
Modestman Brewing - 23' Till Infinity (Double IPA, 8.5%)
Drekker Brewing - Something Around Midnight (Double IPA, 8.0%)
Tributary Brewing - MI-IPA (Michigan IPA, 7.1%)
Deciduous Brewing - Mighty Glad (Double IPA, 8.0%)
Equilibrium Brewing - Fractal Universe (IPA, 6.5%)

CANS & BOTTLES OF BEER

The Classics

SAISON DUPONT Brasserie Dupont Classic Farmhouse Ale (6.5%)	\$9 / 12oz
ORVAL TRAPPIST ALE Brasserie D'Orval Abbey Monastic Amber Ale (6.9%)	\$9 / 12oz
SAISON D'ERPE-MERE De Glazen Toren Belgian Saison (6.5%)	\$9 / 12oz
DULLE TEVE Brouwerij De Dolle Brouwers Belgian Tripel (10.0%)	\$9 / 12oz
CELEBRATOR Ayinger Brauerei Classic Doppelbock (6.7%)	\$9 / 12oz
L'AMBRÉE Brasserie Thiriez Amber Bière De Garde (5.8%)	\$9 / 12oz
VINTAGE PORTER Sinebrychoff Brewers Classic Finnish Porter (7.2%)	\$9 / 12oz
DUNKLER WEIZENBOCK Brauerei Michael Plank Bavarian Dark Wheat Beer (7.8%)	\$9 / 16oz
GRANIT BOCKBIER Brauerei Hofstetten Austrian Granite Bock Beer (7.3%)	\$10 / 16oz
MYTHOS SPEZIAL Klosterbrauerei Ettal Classic Märzen (5.5%)	\$9 / 16oz
ERLE SCHWARZBIER Aecht Schlenkerla Smoked Black Lagerbier (5.5%)	\$10 / 16oz

The Pub Ales

EXTRA DRY Stillwater Brewing Saké Style Saison Ale (4.2%)	\$8 / 16oz
DRAUGHT Magnify Brewing Nitro Milk Stout (6.0%)	\$8 / 16oz
BRAVURA Bissell Brothers Brewing American Brown Ale (5.8%)	\$8 / 16oz
WALCOTT Austin Street Brewing Smoked Brown Ale (5.7%)	\$8 / 16oz
MEAN OLD TOM Maine Beer Company Stout with Vanilla (6.5%)	\$10 / 16oz
ESB Tributary Brewing Pub Style Bitter Ale (6.3%)	\$8 / 16oz