

Cocktails

French 75	12
<i>Barr Hill Gin, Fresh Lemon, Sugar, Sparkling Wine</i>	
Mint Rickey	13
<i>Beefeater Gin, Muddled Mint, Fresh Lime, Soda</i>	
Blood Orange Cosmo	14
<i>Absolut Vodka, Blood Orange Puree, Triple Sec, Fresh Lime, Splash of Cranberry Juice</i>	
Amber Sky	15
<i>Maker's Mark Bourbon, Grapefruit Juice, Maine Maple Syrup, Angostura Bitters</i>	
Easter Island Rum Punch	12
<i>Myer's Dark Rum, Spiced Rum, Pineapple, Cinnamon, Clove, Angostura Bitters, Fresh Lime</i>	
Cruel Summer	15
<i>Espolon Silver Tequila, Passion Fruit Puree, Ghost Pepper Extract, Grand Marnier, Fresh Lemon & Lime</i>	

Beer & Cider

Allagash White	7
<i>Portland, Maine</i>	
Allagash Black	7
<i>Portland, Maine</i>	
Maine Beer Company Zoe	12
<i>Freeport, Maine</i>	
Gneiss 'Gneiss Weiss' Hefeweizen	7
<i>Limerick, Maine</i>	
Peak Organic 'Fresh Cut' Pilsner	6
<i>Portland, Maine</i>	
Peak Organic IPA	6
<i>Portland, Maine</i>	
Miller Light	4
<i>Milwaukee, Wisconsin</i>	
Citizen 'Unified Press' Semi Sweet Cider	7
<i>Burlington, Vermont</i>	

Tapas

Casablanca Olives	5
<i>Cumin, Citrus Zests, Thyme</i>	
Crispy Prawns	9
<i>Espelette Pepper, Basque Ketchup</i>	
Cod Mousse Beignets	7
<i>Beer Batter, Meyer Lemon Aioli</i>	
Lamb Croquettes	8
<i>Currants, Curry, Honeyed Yogurt</i>	
Chick Pea Fries	6
<i>Sea Salt, Pimentón Mayonnaise</i>	
Scottish Smoked Salmon	9
<i>Horseradish Cream, Pickled Onions</i>	
Saucisson Plate	10
<i>Coppa, Chorizo, Saucisson à l'ail, Almonds, Figs</i>	

Maine Oysters

half dozen 19 / dozen 35
Fresh Grapefruit, Champagne Mignonette

Cheese Board

single cheese 6 / three for 15

Lincet Le Delice de Bourgogne
France, Soft Triple Cream, Cow's Milk

Parmigiano Reggiano

Italy, Aged 4 Years, Cow's Milk

Raclette de Bruson

Switzerland, Alpine Aged 3 Years, Cow's Milk

Leonardi Gran Riserva Gorgonzola

Italy, Blue, Cow's Milk

Caña de Oveja Miticana

Spain, Soft Ripened, Sheep's Milk

Montrachet

France, Soft Fresh, Goat's Milk