

Beer On Tap

Guinness Stout IRL
 Allagash White ME
 Maine Brewing Peepers Ale ME
 Banded Horn Pilsner ME
 SoMe Seasonal ME
 Unibreau La Fin Du Monde CAN
 Hidden Cove Seasonal ME
 Peaks Seasonal ME

Bottle Beer

Budweiser, Bud Lite, Miller Light,
 Sam Adams Light, Shipyard
 Seasonal, Corona, Heineken,
 Heineken Light, Michelob Light,
 Amstel Light, Chimay, Inedit
 (750ml)
Gluten-Free Red Bridge
Non-Alcoholic
 O'Doul's St Paulie Girl

**What The Chefs
 Are Drinking**
Glass \$13 Bottle \$57



Chronic Cellars
 Sofa King Bueno
 (2014)

Paso Robles

46% Syrah, 27% Grenache, 22%
 Petite Syrah, 3% Mourvedre, 2% Tannat

The life of the party has just arrived and is setting up shop in your mouth. It's approachable, as all good party guest should be, with lively flavors of blackberries, cherries and strawberries to get things started. And this Paso red blend knows how to mingle, introducing milk chocolate, caramel and leather to all those beautiful fruits. It's going to be an interesting night

Cocktails

Sage Against The Machine

Voted Best drink at Maine Restaurant's Week Bartenders competition, 2011

Raspberry Vodka, muddled sage & lime, triple sec, finished with sour mix and St. Germain, on the rocks

Quintessential Blueberry Cosmo

Absolut Raspberry Vodka, Cointreau, cranberry juice and fresh lime juice, finished with blueberry ice

Maine Lemonade

Tito's Vodka, Caravella Limoncello, sour mix and light rum, served tall over ice

Put the Lime in the Coconut

Cruzan Rum, Bacardi Coconut Rum, pineapple juice, grenadine and coconut sorbet with a hint of fresh lime

Mousam Mule

Our spin on this traditional drink combines Tito's vodka, Barrows intense ginger liquor, fresh lime juice and topped with club soda served in a copper mug.

Shanna's "Life-Saving" Negroni

Campari, Aperol, Plymouth gin, and Carpano Antica vermouth, served with a distilled water and brûlée orange slice jumbo life-saver ice cube

Pomegranate Margarita

Jose Cuervo Tradicional, Cointreau, pomegranate liquor, served on the rocks with salt

Basil Squared

Muddled rhubarb bitters, orange, basil, with Basil Hayden's bourbon, simple syrup, and a splash of Amaretto shaken and poured over large cubed ice

Botanical Bubbler

A no guilt spritzer. Choice of Kettle One Cucumber Mint or Peach Orange Blossom served over ice finished with club soda. No carbs, No sugar, Non GMO. No artificial flavors

Wine By The Glass

White

Red

Prosecco, Carpeno Malvolti, Italy (N/V)	\$11	Cabernet Sauvignon, Broadside, Paso Robles.	\$11
Chardonnay, Bulletine, Southeast Australia	\$9.5	Tuscan Red Grape Blend, Centine, Tuscany*	\$10
Chardonnay, Bread & Butter, Napa, CA	\$11	Montepulciano d'Abruzzo, Cantina Zaccagnini	\$9.5
Sauvignon Blanc, Lobster Reef, Marlborough	\$9.5	Merlot, The Velvet Devil, Washington State*	\$9.5
Pinot Grigio, Satori Friuli, Italy	\$9	Pinot Noir, Shooting Star, Lake County, CA.	\$11
Riesling, Chateau Ste. Michelle, Washington*	\$9	Malbec, Crios, Susana Balbo, Argentina	\$9.5
White Bordeaux, Chateau Fage, France	\$8.5	Red Blend, Troublemaker, Paso Robles, CA	\$10
Rose Fleurs de Prairie, Provence, FR	\$9		

* This handpicked wine list is inspired by the O'Heas' love of travel, food & wine. All of these wines have either been featured in a wine dinner or a visit to the winery by the O'Heas.

Our wines are priced below the traditional restaurant market to add value to your dining experience. Enjoy some quality wines at a great price!

Sparkling	Half Bottle	Full Bottle
Rosé, Rosa Regale, Brachetto d' Acqui, Italy (2016)*		\$31
Prosecco, Ruffino, Italy (NV)	\$15	\$26
Brut, Tattinger Domaine Carneros, Carneros (2010)		\$59
Brut Veuve Clicquot Ponsardin, "Yellow Label", France (N/V)	\$45	\$70
Brut Rose, Billecart-Salmon, France (N/V)	\$63	\$110
White Wine	Half Bottle	Full Bottle
Malvasia Bianca, Kenneth Volk, Monterey, CA. (2014)		\$42
Riesling, Tegernseehof, Wachau, Austria (2015)		\$45
Müller-Thurgau, Anne Amie, Yamhill-Carlton, Oregon (2016)*		\$44
Kerner, Lahn, Castelfeder, Alto Addige, Italy (2015)		51
Pinot Gris, King Estate, Eugene, Oregon (2015)	\$18	\$37
Sauvignon Blanc, John Anthony, Napa (2015)		\$50
Sauvignon Blanc, Kim Crawford, Marlborough (2016)	\$19	\$42
Sancerre, Joseph Mellot, Loire Valley, France (2015)		\$33
Fume Blanc, Grgich Hills Napa (2013)*	\$30	\$66
Rhone Blend, Blindfold The Prisoner Wine Company, Napa, CA. (2015)		\$61
Gruner Vetliner, Kamptal Reserve, Austria (2016)	\$29	\$42
Pinot Blanc, Strauss, Austria (2016)		\$44
Abraxas, Robert Sinskey, Sonoma Vineyard, Los Carneros (2014)		\$65
Assyrtiko, Domaine Sigalas, Santorini, Greece (2016)*		\$38
Viognier, Freemark Abbey, Napa Valley (2013)		\$29
Chardonnay, Steele, California (2015)*	\$26	\$55
Chardonnay, Sonoma-Cutrer, Russian River (2015)	\$21	\$44
Chardonnay, Sequoia Grove, Napa, CA (2015)*		\$68
Rosé Wine		Full Bottle
Cinsault, Grenache and Syrah, Miraval , Provence , France (2016)		\$46
Syrah, Charles and Charles, Columbia Valley, Washington (2016)*		\$27
Grenache, A Tribute to Grace, Santa Barbra Highlands, CA (2015)		\$41
Red Wine	Half Bottle	Full Bottle
Merlot, Grgich Hills, Napa (2012)*	\$35	\$74
Grenache, A Tribute to Grace, Santa Barbara (2015)		\$58
Red Blend, The Prisoner, Napa, CA (2016)		\$64
Syrah, 6 TH Sense, Lodi, CA. (2014)		\$34
Pinot Noir, Steele, Carneros (2014)*	\$26	\$45
Pinot Noir, Ken Wright, Willamette Valley OR. (2014)*		\$62
Pinot Noir, Cuvasion, Napa, CA (2014)*		\$78
Zinfandel, Seghesio, Sonoma (2014)	\$21	\$34
Zinfandel, Ghost Pines, Sonoma/Joaquin, CA. (2015)		\$38
Red Blend~POV, Robert Sinskey Vineyards, Napa (2011) <i>certified organic</i>		\$55
Plexus, John Duval, Australia (2012)		\$64
Relentless, Shafer, Napa, Ca. (2013)*		\$92
Beaujolais, Louis Jadot, Burgundy, France (2015)		\$23
Thymiopoulos "Young Vines" Xinomavro Naousa, Greece (2015)		\$37
Cabernet Sauvignon, Hall, Napa Valley (2009)		\$64
Cabernet Sauvignon, Sequoia Grove, Napa, CA. (2012)*		\$68
Amarone della Valpolicella, Bertani, Italy (2012)	\$45	\$80
Montepulciano, Italo Pietrantoni, Italy (2011)		\$36