



DRAUGHT BEER

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|-----|--|--------------------------------------|------|------|-------|
| 01. | LORETTA | Oxbow Brewing (Newcastle, ME) | 6.0% | 12oz | \$5.5 |
| | Farmhouse Ale – floral nose of citrus / dry on the palate & medium bodied / balanced with lasting finish | | | | |
| 02. | PEEPER | Maine Beer Company (Portland, ME) | 5.5% | 11oz | \$7~ |
| | American Ale – light golden body / grassy hops, soft citrus & very light malt profile / quenching, dry finish | | | | |
| 03. | LITTLE BRETT | Allagash Brewing (Portland, ME) | 4.8% | 11oz | \$8~ |
| | Hoppy Sour Ale – hazy, straw-colored body / pineapple, bread, grass & mild tartness / easy finish | | | | |
| 04. | HAYSEED | Smuttnose Brewing (Hamton, NH) | 3.8% | 16oz | \$5.5 |
| | Summer Saison – hazy yellow color / nose of malty spice with refreshing, fruity citrus notes / crisp, dry finish | | | | |
| 05. | SPINNAKER | Rising Tide Brewing (Portland, ME) | 4.5% | 12oz | \$5.5 |
| | Hefeweizen – hazy, yellow color / light body & wheaty with hints of vanilla, orange & coriander / soft, dry finish | | | | |
| 06. | PHIL BROWN | Marshall Wharf Brewing (Belfast, ME) | 6.0% | 11oz | \$6.5 |
| | Amber Ale – dark brown body / brown sugar, smoke peat moss & creamy malt profile / smooth, balanced finish | | | | |
| 07. | LUX | Bissell Brothers (Portland, ME) | 5.1% | 16oz | \$8~ |
| | Rye Ale – cloudy orange / scents of tangerine & musk blend with crisp grapefruit, pine & rye / long, slow finish | | | | |
| 08. | BEDROCK | Foundation Brewing (Portland, ME) | 5.8% | 11oz | \$7~ |
| | Porter – rich, bold & dark / roasted flavors of coffee & chocolate tempered with hints of caramel / balanced finish | | | | |
| 09. | MACHINE | Bunker Brewing (Portland, ME) | 5.2% | 12oz | \$6~ |
| | Pilsner – light golden body / breadly malt, Old World hops & grassy notes / refreshing finish | | | | |
| 10. | FESTINA PECHE | Dogfish Head (Milton, DE) | 4.5% | 16oz | \$6.5 |
| | Berliner Weisse – bright, golden color / lemon and peach aromas flow to crisp & tart flavors of citrus / long finish | | | | |
| 11. | WILD HORSE | Brooklyn Brewing (Brooklyn, NY) | 7.3% | 11oz | \$7.5 |
| | Smoked Wild Porter – black-brown body / dark chocolate, hay, soft fruit & subdued tartness / rich, earthy finish | | | | |
| 12. | MONK'S CAFE | Brouwerij Van Steenberge (Belgium) | 5.5% | 11oz | \$7.0 |
| | Sour Ale – hazy, reddish-brown / tart strawberry & cherry nose, tart lemon with balanced sourness / smooth | | | | |
| 13. | BIERE DE GARDE | Oxbow Brewing (Newcastle, ME) | 4.5% | 13oz | \$7.5 |
| | Amber Ale – malt forward, delicately hopped French farmhouse ale / brewed in collaboration with Scott Morrison | | | | |
| 14. | BABY JIMMY | Whaleback Cider (Lincolnvile, ME) | 6.8% | 11oz | \$7~ |
| | Barrel-Aged Cider – hazy, golden / nose of herbs & cedar / tart complex with of bourbon & toasted oak / balanced | | | | |

BEER FLIGHTS

Ask about our bottled cider!

Try 3 different (5oz) beers...mix and match from the 14 taps listed above

\$10

COCKTAILS

APOTEK

Absolut vodka, apple cider, lemon juice, house-made cardamom syrup, orange bitters - 10

THE BITTER CITY

Elijah Craig bourbon, Dolin Rouge vermouth, Campari, house-made brandied cherry - 10

MOJITO

Fresh muddled mint, Bacardi silver, simple syrup & fresh lime juice - 10

GEELY

Rhum Barbancourt 5 Stars aged rum, Pierre Ferrand dry curaçao, lime juice - 10

40 WASHINGTON

Tanqueray dry gin, house-made cucumber-, jalapeno syrup, lime juice - 10

ROOT THEORY

Old Overholt rye, Root liqueur, simple syrup, orange bitters, Laphroaig "rinse" - 10

WINE

White

IL CAVALIERE	Pinot Grigio (Italy)	\$9
RYAN PATRICK	Riesling (Washington)	\$9
BLISS	Chardonnay (CA)	\$9
LEMONGRASS	Sauvignon Blanc (ZA)	\$9

Red

TRUE MYTH	Cabernet Sauvignon	\$9
BLISS	Merlot	\$9
HUMBERTO	Malbec (Argentina)	\$9
RONCIER	Pinot Noir (France)	\$9
CAMINO ALTO	Tempranillo	\$9

Sparkling

NEIRANO (187mL)	Prosecco (Italy)	\$9
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Rosé

PAUL D	Rose (Aut)	\$7
BROADBENT	Vinho Verde (Spain)	\$6
ROSÉ DE LOIRE	Rose (France)	\$8