

## spirit free soda 7

Limeade  
Blueberry Lavender  
Pineapple Molé  
Honeydew

## beer

Narragansett / Lager 4  
Bitburger / German Pilsner 7  
Allagash / White 7  
Sloop / Sauer Peach Berliner Weiss 7  
CBW / That IPA 7  
CBW / Great Oat Doors Oat Cream IPA 8  
Jack's Abby / Octoberfest 6  
Sam Smith / Nut Brown 8  
Blackbird Cider / Semi-Dry 7  
Shot & A Beer 7  
  
3 Fonteinien / oude geuze 750mL 48

## wines by the glass

### Sparkling

Bohigas, Reserva, Xarel-lo Blend, Cava, Penedes, Spain NV 12 / 60  
l'Onesta, Lambrusco di Sorbara, Emilia-Romagna, Italy NV 10 / 50  
Champagne of the Day/Bonnet-Ponson, Extra Brut Pinot Noir Blend, NV \* 25/gls

### Rosé & Orange

Domaine Pélaquié, Grenache Blend, Tavel, Rhone Valley, France 2020 12 / 60  
Les Têtes, Tête Orange, Chenin Blanc Blend, Languedoc, France NV 13 / 65  
Malooof, Where Ya PJs At?, Pinot Gris Blend, Willamette Valley, Oregon 2020 15 / 70

### Still White

Cooper Hill, Pinot Gris, Willamette Valley, Oregon 2019 10 / 50  
Menade, Verdejo, Rueda, Castilla y León, Spain 2019 11 / 55  
Forge Cellars, Classique, Riesling, Seneca Lake, NYS 2019 11 / 55  
Clos Julien, Chardonnay, Price Canyon, San Luis Obispo, California 2020 13 / 65  
Le Rocher des Violettes, Chenin Blanc, Loire Valley, France 2020 13 / 65  
Ver Sacrum, Geisha de Jade, Marsanne Blend, Uco Valley, Argentina 2020 12 / 60  
Domaine Huet, Chenin Blanc, Le Haut Lieu Vineyard, Vouvray, France 2020\* 28/gls

### Still Red

Sv Vicenco, Island Red, Plavac Mali, Lastovo Island, Croatia, 2020 12 / 60  
Le Paradou, Cinsault, Languedoc-Roussillon, France 2020 10 / 50  
Monte Rio Cellars, Skull Red Wine, Petite Syrah Blend, California 2019 12 / 60  
Alpamanta, Natal, Malbec, Uco Valley, Mendoza, Argentina 2018 12 / 60  
Vincent Paris, Syrah, Collines Rhodaniennes, Rhone Valley, France 2020 11 / 55  
Argiolas, Costero, Cannonau Blend, Sardinia, Italy 2019 12 / 60

\*limited quantities / from our coravin selection

waxlight  
BAR A VIN

## cocktails \$12

### acid house

daisy // gin blend, salted lime cordial, lime  
tonico // white port, amaro, charred citrus, mint, tonic  
daq // rum blend, lime, pineapple, mole  
tiki // amontillado, madeira, jamaican rum, bell pepper, peach  
sour // pisco, chartreuse, honeydew, spice bush  
caipirinha // cachaca, salers, lime, spiced pomegranate

### house of base

og // whiskey blend, oleo, bitters  
fig // rye, house amaro, oloroso, campari  
whist // aged rum, more rum, calvados, vermouth, celery, passionfruit  
sazerac // rye, brandy, lavender honey, absinthe  
summer negroni // pechuga, vermouth, campari, peach  
el raval absinthe // choice of green, red, or blue \$14

## vermouth \$10

house-blended dry, chilled  
bianco, spritz  
house-blended sweet, spanish