

COCKTAILS \$16

Blush Cosmo

pink peppercorn vodka, cranberry, hibiscus, rose

Maple Tide Old Fashion

Maker's Mark bourbon, Angostura, brown butter

Herb Garden Spritz

Lillet Blanc, Cucumber Mint Syrup, Soda Water

La Marea

Tequila, Guajillo, Corn. Liqueur, Lime, Agave

The Beekeeper

Earl Grey, Gin, Chamomile, Bee Pollen

The Wharf Punch

White and Dark Rum, Coconut, Passionfruit, Allspice, Lime

B & B Martini

Gin, Fino Sherry, Suze, Pickle Brine

Blueberry Hill \$12

Non-Alcoholic

Maine Wild Blueberry, Chamomile, Lemon, Soda Water



BEER

DRAFT

Maine Beer Co. Lunch IPA 7% \$10

Allagash White Wheat Beer 5.2% \$9

CANS & BOTTLES

Goodfire Prime Hazy IPA 6.5% \$12

Oxbow Luppolo Pilsner 5% \$10

Batson River Acadian Skies Dark Lager \$7.50

Guinness Irish Stout 4.2% \$7

Miller High Life Light Lager 4.6% \$3.50

Red Stripe Jamaican Lager 4.7% \$4.50

Farnum Hill Cider 6.5% \$6.50

Athletic N/A Golden Ale \$6

WINE BY THE GLASS

Avinyo Cava Xarel-lo, Macabeau \$15 / \$60

Cava DO Penedes, Catalonia, Spain NV

festive and bubbly; green apple, ripe pear, almond brioche

Arcán Albariño \$16 / \$64

Rías Baixas, Galicia, Spain

bright and coastal; white peach, lemon zest, grapefruit, saline

Domaine de la Verpaille 'Vieilles Vignes' \$20 / \$80

Chardonnay | Mâcon-Villages, Burgundy, France 2023

generous and mineral; white peach, almond, yellow flower, creamy lees texture

Triennes Rosé Cinsault, Grenache, Syrah, Merlot \$13 / \$52

Provence, France 2025

pale and precise; wild strawberry, white peach, white flower, vanilla, clean dry finish

Ovum 'Ezy Tgr' Pinot Noir \$18 / \$72

Willamette Valley, Oregon 2023

dark fruited and earthy, black cherry, dark chocolate, forest floor, winter spice

Guidobono Nebbiolo \$15 / \$60

Langhe DOC, Monforte d'Alba, Piedmont, Italy 2023

elegant and approachable; red cherry, wild strawberry, violet, rose petal, chalky grip



SOFT DRINKS \$ 4

Maine Root Mexicane Cola

Maine Root Root Beer

Sprite

Fever Tree Tonic

Fever Tree Ginger Beer

Diet Coke

Regular French Press \$5

Decaf French Press \$5

Tea \$4

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