

*Red, White, and Rose
by the glass and by the bottle*

White Wines

By the Glass

- Chardonnay - Mossback, Russian River Valley, Sonoma, CA - 14/44.
- Fiano di Avellino - Torricino, Campania, Italy 2017 - 11/38.
- Falanghina - Botro Magno, Puglia, Italy 2018 - 11/38.
- Pinot Gris - Voix de la Vigne, Willamette Valley, Oregon 2019 - 11/38.
- Sauv. Blanc - Terres de Caillotes, Pouilly Fume, Loire, France- 12/42.

By the Bottle

- Albarino - Benitos Santos, Rias Baxias, Spain 2019 - 38.
- Chenin Blanc - L.A. Cetto, Baja California, Mexico 2018 - 42.
- Chardonnay - Bernard Defaix, Burgundy, France 2019 - 40.
- Inzolia - Az. Agricola Feudo Montoni, Sicilia, Italy 2018 - 42.
- Riesling - Meyer-Fonne , Vin d'Alsace, Alsace, France 2017 - 54.

Rose

- Gren/Clairette/Syr - Ch. de Trinquedede, Tavel, Rhone, France 2020 - 12/42

Red Wines

By the Glass

- Pinot Noir - Maison Camille Paquet, Bourgogne, France 2017 - 14/50.
- Carignan - La Fleur Grantour, Pays D'OC, France 2017 - 11/38.
- Cabernet/Merlot - Ch. Argadens, Bordeaux, France 2017 - 15/52.
- Barbera d'Asti - Cantine Bava, "Libera", Piemonte, Italy 2018 14/48.
- G/S/M - Kermit Lynch, Côtes du Rhône, France 2019 - 12/42.

By the Bottle

- Cabernet Sauv. - Cliff Lede, Stag's Leap Dist., Napa CA 2017 - 120.
- Pinot Noir - Adelsheim, Willamette Valley, Oregon 2019 - 58.
- Pinot Noir - Ramspeck, Napa Valley, CA 2018 - 48.
- Touriga Franca/Tinta Amarela - Pombal de Vesuvio, Douro 2017 - 48.
- Cabernet Franc - Voix de la Vigne, Red Mountain, WA 2016 - 75.
- Perricone - Feudo Montoni, DOC Sicilia, Italy 2017 - 48.

CRAFT BEERS

Bottled/Canned Beers - \$8. ea /Draught Beers - \$7. ea

ALES

Narraganset Light - Rochester, NY - 3.8%

Witte Wheat Ale - Ommegang Brewery, Cooperstown, NY - 5.2%

Barn Rocker Session Ale - Oyster Bay Brewing, Oyster Bay, NY - 4.5%

Allagash White - Allagash Brewing Co, Portland, ME - 5.2%

Fat Tire Amber Ale - New Belgium Brewing, Fort Collins, CO - 5.2%

INDIA PALE ALES

Peak - Peak Organic Brewing, Portland, ME - 6.2%

Juice Bomb - Sloop Brewing, Hopewell Junction, NY - 6.5%

Money - Barrier Brewing, Oceanside, NY - 7.3%

Run Wild - Athletic Brewing, Stratford CT - 0.4%

PILSNERS

Fresh Cut - Peak Organic, Portland, ME - 4.7%

The Crisp - Sixpoint Tier Brewing, Lakewood, NY - 6.0%

Imposter - Barrier Brewing, Oceanside, NY - 5.0%

CIDER

Wolffer No 139 Dry Rose Cider - Wolffer Estate, Rochester, NY - 6.9%

DRAUGHT BEERS

Battalion 5 Pilsner - Garvies Point, Glen Cove NY - 5.3%

Beach Beer (Kolsch style Ale) - Coney Island Brewery, Brooklyn, NY - 4.6%

Celtic Ale - Long Ireland Beer Co., Riverhead, NY - 5.3%

Lager - Narragansett Brewing Co., Providence, RI - 5%

Artisan Cocktails

STRAWBERRY GIN FIZZ

Beefeater Gin + Strawberries + Mint - 12.

SEACLIFF MARTINI

Cucumber + Mint + Ketel One Botanical +
Simple Syrup - 15.

BLOOD ORANGE MARGARITA

Aldez Anejo + Campari + Blood Orange
Puree + Lime - 12.

JAY'S CHAI MULE

Serafine Chai Vodka

+ Ginger Liqueur + Q Ginger + Lime- 12.

MEZCAL NEGRONI

Campari + Carpano Antica Vermouth +
Mezcal Negra + Cocchi Americano - 14.

MAI TAI

Spiced Rum + Light Rum + Amaretto +
Splash of PJ + Cherries - 14.