

Mixed Drinks

Oyster Shooter \$7

Local fresh oyster with vodka, tomato juice, horseradish and a little kick

Horseradish and Jalapeno Infused Bloody Mary \$8

Vodka infused with horseradish and jalapeno served with our signature Bloody Mary mix

“Dark and Stormy” \$9

The traditional drink of sailors

White Sangria \$8

White wine infused with orange liqueur and fruit, topped with Ginger-ale

Cold River “Blueberry & Elderflower” Martini \$10

2 parts of Maine’s locally distilled Blueberry Vodka, 1 Part St. Germaine , lemon juice served up

Beers on Draft

Shipyard Seasonal: Portland, Maine - A rotating draft line of fine Shipyard beers

Shipyard Export: Portland, Maine - Flagship beer of Maine with a dry hoppy finish

Allagash White: Portland, Maine - Maine's interpretation of a Belgium Wheat Beer

Moat Pilsner: North Conway, New Hampshire - Clean, crisp, and delicious

Bottles of Beer

Bottles- Budweiser, Bud Light, Miller Lite, Amstel Light, Heineken, Corona, Newcastle Brown Ale, Long Trail IPA, Brooklyn Lager, Guinness (Can), Peeper Ale (16.9oz), Magners Irish Cider, Buckler N/A

Wines By The Glass

Whites	Sparkling
Chenin Blanc/Viognier Pine Ridge California \$8	Prosecco Lunetta Italy 187ml \$7
Pinot Grigio Santa Marta Italy \$7	Brut Domaine Chandon California 187ml \$12
Sauvignon Blanc Oyster Bay New Zealand \$8	Reds
Chardonnay Beringer California \$6	Pinot Noir Angeline California \$8
Chardonnay William Hill California \$8	Malbec Don Manuel Argentina \$8
Bordeaux Blanc Chateau Mezain France \$9	Cabernet Sauvignon Souverain California \$8
	Merlot Sebastiani California \$8

SPECIAL SELECTION – A laminated wine list leaves little room for change. Our friend Tabitha from Crush Distributors will keep the luxury of new varietals and vineyards for the summer months. Please ask your server for the special selection. Enjoy! - Glass \$10 Bottle \$30

Sparkling Wines

Il Colle Prosecco, Italy	\$30	Steininger Cabernet Rose Sekt, Austria	\$45
Domaine Carneros Brut, Tattinger, CA	\$56	Veuve Cliquot Brut, France	\$85

Whites

- Pinot Grigio**, Tommasi, Veneto, Italy-*Medium bodied, traditional Pinot Grigio* \$30
- Gruner Veltliner**, Paul D, Austria -*Alternative to Pinot Grigio, great minerality* \$26
- Vinho Verde**, Vera, Portugal -*Perfect for the summer, light and refreshing* \$20
- White Rioja**, Solar de Randez, Spain- *Light bodied , zippy, citrus and many other not overly used adjectives* \$25
- White Blend**, Caymus “Conundrum” Napa Valley- *Pear, honey, fig, peach and nectarine, pairs well and drinks great by itself* \$44
- Muscadet**, Chevalier, Loire, France-*Refreshing, crisp, premier oyster wine* \$28
- Reisling**, J Lhor, California -*Medium-Sweet, apricots, clean finish* \$26
- Moscato Frizzante**, Berton Vineyards, SE Australia – *fresh and light, soft clean acidity, slightly bubbled* \$28
- Gavi**, La Battistina, Piedmont, Italy- *Rich pear and peach flavors with nice acidity* \$30
- Pinot Gris**, Morgan, Monterey, CA-*Rich fruit, hints of acidity and oak* \$38
- Albarino**, Nessa, Spain -*Medium bodied, fruit and crisp finish* \$24
- Sauvignon Blanc**, Fusional, New Zealand-*Subtle style from this country, tropical fruit* \$36
- Sauvignon Blanc**, Honig, CA-*Ripe citrus with moderate acidity* \$30
- Sancerre**, Blondeau, Loire, France-*Chalk and stone notes, lively citrus* \$42
- Graves**, Chateau Graviille-Lacoste, Bordeaux, France-*Lemon zest, minerally French Sauvignon Blanc* \$40
- Chardonnay**, Sonoma-Cutrer, “Russian River Ranches” CA- *Medium-weight, roasted hazelnut, with subtle vanilla bean* \$32
- Chardonnay**, Bliss, CA-*Mildly oaked hints of tropical fruits and apple* \$30
- Chardonnay**, J Vineyards, Russian River, CA-*Notes of Meyer lemon, peach, vanilla and toasted almond* \$49
- Chardonnay**, Ramey, Russian River, CA-*The standard of California Chardonnay* \$64
- White Blend**, Treana “Mer Soleil”, CA, *Vioignier and Marsanne, Perfect for lobster* \$44
- Viognier**, Graff Family, Chalone, CA-*Delicious citrus and Peach notes, lush yet refreshing* \$38

Reds

- Pinot Noir**, J Vineyards, Russian River, CA-*Crisp acidity balances with raspberry, and vanilla notes* \$49
- Pinot Noir**, A-Z, Oregon-*Medium bodied, a combination of both styles* \$34
- Pinot Noir**, Fess Parker, Santa Barbara, CA-*Round and supple with prominent cherry and cranberry fruit flavors* \$44
- Merlot**, Kenwood “Jack London”, Sonoma, CA-*Smooth and supple, traditional style* \$34
- Malbec**, Finca Decero, Mendoza, Argentina-*Elegant, refined but intense* \$36
- Cotes Du Rhone**, Vieux Clocher, Rhone, France- *Traditional style Rhone wine, medium bodied* \$30
- Syrah Blend**, Atrea, Mendocino, CA- *Oldest Syrah vines in the US, lush and delicious* \$42
- Red Blend**, Bonny Doon “Contra”, CA- *A blend of grapes from the older vineyards of Bonny Doon, a great red wine!* \$30
- Red Blend**, Montevolpe, “Primo Rosso” CA- (*Sangiovese, Zinfandel, Petite Sirah &more*)*Delicious!* \$25
- Zinfandel**, Graziano, Mendocino, CA- *spicy white pepper and hints of toasted oak, ripe raspberry flavors* \$28
- Zinfandel**, Klinker Brick, Lodi, CA-*Toasty oak with a long lingering finish* \$34
- Cabernet Franc**, Acorn Winery, Russian River, CA-*Full bodied, the father of Cabernet Sauvignon* \$60
- Petite Sirah**, Spellbound, California-*Rich, approachable, full-bodied flavors and supple tannins* \$30
- Claret**, Bell, Napa Valley, CA-*Delicious wine with many flavors, a must try red* \$60
- Chateauneuf-du-Pape**, Domaine Paul Autard, Rhone, France- *Possesses abundant black cherry and black currant* \$75
- Cabernet Sauvignon**, Honig, Napa Valley, CA-*Blackberry, plum, and cherry notes , and perfectly balanced by sweet oak* \$60
- Cabernet Sauvignon**, Big Vines, Napa Valley, CA-*Strong dark fruit, integrated oak, smooth fruit driven finish* \$34
- Cabernet Sauvignon**, Caymus, Napa Valley, CA-*Benchmark Napa Cabernet* \$125