

Crudo

BEET CURED SALMON CRUDO 13.99

Celery root-turmeric puree, pistachio dust

TUNA CRUDO 18.99

Avocado, passion fruit pearls, scallion,
ponzu, chili oil, wasabi

NANTUCKET BAY SCALLOP CRUDO 19.99

Yuzu, melon, pickled Fresno chili, tobiko

Soups

CLAM CHOWDER - Cup 6.99, Crock 8.99

LOBSTER BISQUE - Crock 14.99

Appetizers

LOBSTER XO DUMPLINGS 14.99

Steamed lobster-filled dumplings with chili-soy vinaigrette and green onion

TUNA POKE 13.99

Diced Yellowfin tuna, avocado, scallions and cilantro in an Asian style sauce.
Served on crispy fried wontons.

BLACKENED TUNA NACHOS 14.99

Blackened tuna, house fried tortillas, seasoned black beans, four cheese blend,
pickled Fresno chilies, avocado-lime crema, micro cilantro

SEAFOOD DIP 15.99

Shrimp, scallops, and crab stick mixed with three cheeses and a touch of spice.
Served warm with fried corn tortillas

GOAT CHEESE CROSTINI 14.99

Goat cheese spread, apple and jalapeño salsa, strawberry and local honey.

CLAMS CASINO 16.99

Baked whole clams, bacon, pimento and green pepper.

WILD SPANISH OCTOPUS 16.99

Marinated Spanish octopus prepared sous vide,
served with Yukon potato, chorizo sausage, pickled chili, arugula.

OVEN ROASTED CRAB CAKES 16.99

Over chipotle corn remoulade and arugula with lemon vinaigrette.

FRIED CALAMARI 15.99

Classic with marinara sauce, or with sliced cherry peppers and lemon butter.

BANG BANG SHRIMP 13.99

Lightly fried baby shrimp with a spicy sweet Thai chili sauce.

STEAMED MAINE MUSSELS 16.99

Fresh Maine mussels tossed in a coconut curry sauce, served with grilled focaccia bread.

STEAMED MAINE CLAMS 19.99

1 lb. with butter and broth.

FRIED WHOLE BELLY CLAMS 23.99

FRIED CLAM STRIPS 14.99

CRAB RANGOONS 14.99

The Raw Bar

CHILLED SEAFOOD PLATTER

Shrimp, Oysters, Clams & Mussels 39.99

With Chilled 1.25 lb. Lobster 74.99

With 1 lb. King Crab Leg 119.99

With Chilled 1.25 lb. Lobster & 1 lb. King Crab Leg 149.99

OYSTERS ON THE HALF SHELL

Each 3.50 | Half Dozen 19.99 | Dozen 38.99

CHERRYSTONES ON THE HALF SHELL

Each 2.25 | Half Dozen 12.99 | Dozen 23.99

Served with cocktail sauce, horseradish, ponzu sauce, pickled shallots.

JUMBO SHRIMP COCKTAIL

Four Shrimp 13.99 | Half Dozen 19.99 | Dozen 38.99

Sushi

All sushi orders are served with pickled ginger, low-sodium soy sauce and wasabi.

**Soy wrap available for an extra charge of 1.00*

RAINBOW MAKI 15.99

Tuna, salmon, avocado, cucumber, cream cheese, rolled inside-out with sesame seeds.

SPICY TUNA CRUNCH 15.99

Tuna, avocado, fried sweet potato, sriracha,
rolled inside-out with sesame seeds then drizzled with spicy mayonnaise

VOLCANO ROLL 15.99

Crab stick and avocado with a soy wrap.
Topped with baked chopped scallop, crab stick and spicy mayonnaise

SUNSHINE ROLL 15.99

Lobster, avocado, eel sauce, mango-sriracha drizzle, toasted coconut, and scallions

HIGHLAND STREET ROLL 14.99

Shrimp, avocado, and cucumber, rolled inside-out.
Topped with salmon tartare, masago, eel and wasabi sauces.

DYNAMITE ROLL 17.99

Tuna, tempura shrimp, spicy mayonnaise,
rolled inside-out then topped with spicy crab stick and house pickled jalapeños.

FIRECRACKER SUSHI 18.99

Lobster meat, avocado, fried sweet potato, spicy mayonnaise.
Served inside-out with sesame seeds

BUSTER ROLL 15.99

Jumbo Lump crab meat, spicy mayonnaise, crab stick, cucumber, and scallion,
topped with wasabi sauce and toasted panko crumbs

TIGER EYE 16.99

Tuna, salmon and asparagus, tempura fried,
topped with scallions, spicy mayonnaise, eel sauce and masago

CALIFORNIA SHRIMP ROLL 13.99

Shrimp, avocado, cucumber.

**Consuming raw or undercooked seafood or meat may increase your risk of food-borne illness, especially if you have certain medical conditions.*

☞Before placing your order, please inform your server if a person in your party has a food allergy ☞

Salads

All dinners include a Mixed Greens Salad.

*For an additional charge you may substitute Clam Chowder \$3,
Lobster Bisque \$8 or Caesar Salad, Pear & Walnut Salad, or Beet & Burrata Salad \$7*

MIXED FIELD GREENS SALAD 7.99

House-made cider vinaigrette over mixed field greens,
cherry tomatoes, cucumber, and pickled shallots

BEET & BURRATA SALAD 11.99

Red beets, arugula, mandarin oranges, toasted pistachios,
micro greens, and lemon vinaigrette.

PEAR & WALNUT SALAD 11.99

Romaine and arugula tossed with a honey tarragon vinaigrette, walnuts,
dried cranberries and Bleu cheese. Topped with red wine poached pears.

CAESAR SALAD 10.99

Fresh chopped romaine lettuce with our house-made Caesar dressing,
croutons, grated Parmesan cheese and Parmesan crisp.

Lobster and Crab

All dinners include a Mixed Greens Salad.

*For an additional charge you may substitute Clam Chowder \$3,
Lobster Bisque \$8 or Caesar Salad, Pear & Walnut Salad, or Beet & Burrata Salad \$7*

1.25 LB. LOBSTER 42.99

Steamed, served with French fries and coleslaw.
Stuffed with Sea Scallops, Shrimp, or Lobster Meat Add \$9

2 LB. LOBSTER 53.99

Steamed, served with French fries and coleslaw.
Stuffed with Sea Scallops, Shrimp, or Lobster Meat Add \$18

HALF POUND LOBSTER ROLL 39.99

Served with French fries and coleslaw.

KING CRAB LEGS 99.99

One pound of steamed King crab legs, served with French fries and coleslaw.

NEW ENGLAND LOBSTER BAKE

One whole Maine Lobster, Maine Steamer Clams,
Maine Mussels, corn on the cob, and baby potatoes

1.25 Pound Lobster Bake \$55.99

2 Pound Lobster Bake \$69.99

Also
available as
a take-home.
Ready to
Cook Kit!

Fried Dinners

Served with French fries and coleslaw.

*All dinners include a Mixed Greens Salad. For an additional charge you may substitute Clam
Chowder \$3, Lobster Bisque \$8, or Caesar Salad, Pear & Walnut Salad, or Beet & Burrata Salad \$7*

FRIED GULF SHRIMP 28.99

1 LB. FRESH FISH & CHIPS 28.99

FRIED FRESH NORTH ATLANTIC HADDOCK 29.99

FRIED FRESH ALL NATURAL SEA SCALLOPS 42.99

FRIED WORKS PLATTER 38.99

Fried scallops, shrimp, Blue cod, and clam strips

Land and Sea

*All dinners include a Mixed Greens Salad. For an additional charge you may substitute Clam
Chowder \$3, Lobster Bisque \$8 or Caesar Salad, Pear & Walnut Salad, or Beet & Burrata Salad \$7*

BAKED STUFFED SHRIMP & FILET 46.99

House cut Choice filet and two jumbo baked, crab-stuffed shrimp,
topped with lemon butter, served with Yukon gold mashed potatoes
and roasted asparagus with demi-glace.

FILET & LOBSTER TAIL 49.99

House cut Choice filet and hard shell Maine lobster tail served with
Yukon gold mashed potatoes and roasted asparagus with demi-glace.

NEW YORK SIRLOIN 42.99

Twelve ounces of well-marbled and closely trimmed New York sirloin, served
with Yukon Gold mashed potatoes and roasted asparagus topped with demi-glace.

BRAISED SHORT RIB 39.99

Fork tender, served with fontina and gorgonzola au gratin potatoes and sautéed
bacon, apple, and Brussels sprouts. Topped with fried shallots and demi-glace.

Side Dishes

French Fries 6.99

Jasmine Rice 6.99

Roasted Fingerling Potatoes 6.99

Parmesan Roasted Broccoli 6.99

Yukon Gold Mashed Potatoes 6.99

Sautéed Spinach and Garlic 6.99

Roasted Asparagus 9.99

Mac & Cheese 10.99

Shrimp Fried Rice 11.99

Lobster Mac & Cheese 17.99

Sole Classics

All dinners include a Mixed Greens Salad.

*For an additional charge you may substitute Clam Chowder \$3,
Lobster Bisque \$8 or Caesar Salad, Pear & Walnut Salad, or Beet & Burrata Salad \$7*

SOLE MEUNIÈRE 34.99

Sautéed George's Bank sole over fingerling potatoes and spinach with a brown butter lemon-caper sauce.

TUNA STEAK BARCELONA 35.99

Yellowfin tuna steak coated with cracked black peppercorns, sliced and stuffed with feta cheese, sun-dried tomatoes, scallions and basil, then grilled to medium-rare. Served with jasmine rice and roasted asparagus, finished with a lemon beurre blanc.

BLACKENED TUNA STEAK SASHIMI 39.99

Yellowfin tuna, slightly blackened and served extra rare, with sweet sesame slaw. Served with sweet soy sauce, wasabi, pickled ginger.

BAKED STUFFED SHRIMP 34.99

Three super jumbo shrimp with a crab stuffing. Served over jasmine rice and sautéed spinach with a lemon-butter sauce.

BOURBON PEACH GLAZED ARCTIC CHAR 32.99

Seared Arctic char fillet with a bourbon peach glaze served over a savory corn pudding and bacon braised greens.

BAKED SCALLOPS 42.99

Fresh all natural sea scallops rolled in Ritz crumbs and baked golden brown. Served with fingerling potatoes and roasted asparagus.

SEAFOOD SAUTÉ 35.99

Lobster meat, shrimp and scallops sautéed in garlic, leeks, and clam juice served over squid ink pasta.

HADDOCK WITH LOBSTER NEWBURG 37.99

North Atlantic haddock fillet baked with seasoned Ritz crumbs, topped with lobster meat and Newburg sauce. Served with fingerling potatoes and roasted asparagus.

LOBSTER RISOTTO 36.99

Lobster meat sautéed in butter with smoked bacon, cherry tomatoes, and fresh basil, served over creamy lobster risotto.

BAKED SEAFOOD PLATTER 46.99

The tail from a Maine lobster, Atlantic haddock with Ritz crumb, crab cake, clams casino, and baked stuffed Super Jumbo shrimp.

CHIMICHURRI SWORDFISH 38.99

Grilled fresh swordfish over a Mexican street corn cake with jalapeño coulis, chimichurri sauce, and crispy fried jalapeños

MEDITERRANEAN SALMON 34.99

Seared fresh salmon fillet on a bed of lemon cous cous topped with a salad of arugula, artichokes, chickpeas, olives, tomatoes, and feta cheese

CHILEAN SEA BASS 44.99

Caramelized leeks, Brussels sprouts, toasted pepita, butternut puree, apple cider brown butter

FRESH NANTUCKET BAY SCALLOPS 39.99

Seared Nantucket Bay scallops over roasted butternut squash, fennel, and mascarpone orzo, topped with brown butter and crispy sage.

Boat to Table

All dinners include a Mixed Greens Salad.

For an additional charge you may substitute Clam Chowder \$3, Lobster Bisque \$8 or Caesar Salad, Pear & Walnut Salad, or Beet & Burrata Salad \$7

CHOOSE FROM OUR STOCKED FISH MARKET

FRESHNESS CUT TO ORDER™ All our fresh fish is cut and prepared to order. If you would like your fish cooked more or less, please tell your server.

Broiled | Grilled | Seared | Blackened | Ritz Crumbs

Fresh Fish

All fish served with roasted asparagus & fingerling potatoes

Fresh Tuna Steak (always cooked medium rare)	39.99	Fresh Arctic Char	32.99
Fresh Swordfish	38.99	Fresh North Atlantic Haddock (with seasoned Ritz crumbs)	29.99
Fresh All Natural Sea Scallops	42.99	Fresh North Atlantic Salmon	32.99
Chilean Sea Bass	44.99	Fresh North Atlantic Sole	32.99
		Super Jumbo U8 Shrimp	32.99

**Consuming raw or undercooked seafood or meat may increase your risk of food borne illness, especially if you have certain medical conditions.*

& Before Placing Your Order, Please Inform Your Server if a Person in Your Party has a Food Allergy &

Wines by the Glass

CHARDONNAY

Chalk Hill, Russian River, 2023	11
Joseph Drouhin “Macon Villages”, FR, 2021	13
La Crema, Russian River, 2022	13
Rombauer, Carneros, WW 91 , 2022	17
Far Niente, Napa Valley, WW 92 , 2022.....	18

SAUVIGNON BLANC

Oyster Bay, New Zealand, JS 90 , 2023.....	11
Blank Stare by Orin Swift, Russian River, 2022 ..	15
Gitton Père & Fils, Sancerre, 2020.....	16

OTHER WHITES

“Territori” Pinot Grigio by Salvalai, DOC, Veneto, 2023...	11
Urban Riesling, Mosel, 2022.....	11
Miraval Rosé, Provence, 2023.....	13
Santa Margherita Pinot Grigio, DOC, Alto Adige, 2023...	14

CABERNET SAUVIGNON

Juggernaut Hillside Cabernet, California, 2021 ..	12
J.Lohr “Hilltop”, Paso Robles, JS 91 , 2021	13
Quilt Napa Cabernet, WE 92 , 2022.....	14
Louis M. Martini, Napa, WE 94 , 2019.....	15
Austin Hope Cabernet, Paso Robles, 2022.....	17

PINOT NOIR

Argyle "BloomHouse", Willamette Valley, 2022...	12
Elouan, Oregon, 2021	13
Caymus, Belle Glos “Dairyman”, Russian River, 2021 ..	15

MERLOT & MALBEC

*Pizzolato Merlot, Italy, 2022	11
Catena, Vista Flores Malbec, 2021	13

OTHER RED VARIETALS

Santa Cristina, Chianti Superiore, Italy, 2022.....	11
Claré J.C. D.D.O.C, Langhe, Nebbiolo, 2023.....	13
Dry Creek Zinfandel, Sonoma, 2021	13

SAKE

“Fair Maiden” Kuro No Hana	13
Koshi No Kanbai, “Blue River”, Junmai-ginjo Sai...	14

SPARKLING

Cavas Masachs Mas Fi Brut, Spain, N.V.	12
Candoni, Prosecco, DOC, N.V.	14
Nicolas Feuillatte Rosé, France, WS 91 , N.V.....	21

HALF BOTTLES

Chateau La Freynelle, Bordeaux, WW 90 , 2023 ..	22
Cantina Gabriele, Moscato, Italy, 2023.....	23
Côtes du Rhône, E. Guigal, France, 2019.....	23
Mâcon-Villages Chardonnay, Louis Jadot, 2022 ..	23
J. Lohr “Seven Oaks”, Cabernet, Paso Robles, WE 91 , 2021	23
Alexander Valley Merlot, Sonoma, 2021.....	24
Cannonball, Cabernet Sauvignon, Sonoma, 2021..	24
Lucien Albrecht Brut Rosé, Crémant d’ Alsace, WW 91 , N.V.	24
Trimbach, Riesling Alsace 2022	24
A to Z Pinot Noir, Oregon, 2019.....	25
Chateau St. Michelle Cabernet, Columbia Valley, 2017 ..	25
Kim Crawford Sauvignon Blanc, Marlborough, 2023 ...	25
Château Chapelle d’Alienor, Bordeaux, 2019	26
Rombauer Zinfandel, California, 2020	35
*Grgich Hills “Estate” Chardonnay, Napa, 2022 ..	39
de Ladoucette, Pouilly-Fumé, France, 2019.....	40
Frog’s Leap Estate Cabernet, Napa, 2018	42
Moutard Champagne, Grande Cuvée Brut ..	50

Wines by the Bottle

CHARDONNAY

Chalk Hill, Russian River, 2023	44
Escudo Rojo Reserva by Philippe Rothschild, Chile, JS 92 , 2021.....	49
Decoy Limited, Sonoma Coast, 2022.....	50
Joseph Drouhin “Macon Villages”, FR, 2021.....	52
La Crema, Russian River, 2022	52
J.J. Vincent “Marie Antoinette”, Pouilly-Fuisse, 2022...	59
Four Hearts Vineyard, Hartford Court, Russian River, 2021	62
Rombauer, Carneros, WW 91 , 2022	68
Far Niente, Napa Valley, WW 92 , 2022.....	72
Patz & Hall “Dutton Ranch”, Russian River, 2019 ...	72
Paul Hobbs, Russian River, JD 94 , 2021.....	75
Jayson by Pahlmeyer, Napa, 2021.....	80
Chateau Montelena, Napa, 2021	90
Favia Carbone Combsville, Napa, JD 94 , 2019..	90
DuMol Estate, “Wester Reach”, Russian River, JD 94 , 2021	95
Shafer “Red Shoulder” Select, 2022.....	95
Shibumi Knoll, Russian River Valley, RP 94 , 2017..	125

SAUVIGNON BLANC

Oyster Bay, New Zealand, JS 90 , 2023.....	44
Cloudy Bay, Marlborough, 2023.....	59
Blank Stare by Orin Swift, Russian River, 2022 ..	60
Knights Bridge “Pont de Chevalier” Sauvignon Blanc, Knights Valley, WE 90 , 2021	64
Gitton Père & Fils, Sancerre, 2020.....	64

OTHER WHITE VARIETALS

“Territori” Pinot Grigio by Salvalai, DOC, Veneto, 2023.....	44
Urban Riesling, Mosel, 2022	44
Miraval Rosé, Provence, 2023.....	52
Allende Rioja, Spain, 2020	55
Santa Margherita Pinot Grigio, DOC, Alto Adige, 2023...	56

SAKE

Imayo Tsukasa, Junmai, 300 ml.....	24
“Fair Maiden” Kura No Hana, 500ml.....	55
Koshi No Kanbai, “Blue River”, Junmai-ginjo Sai, 720 ml...	68

CHAMPAGNE & SPARKLING WINE

Torresella Prosecco, DOC, Italy, WW 90 , N.V. ..	48
Canard-Duchêne, Champagne, N.V.	70
Moët & Chandon Imperial Brut, N.V.	95
Perrier Jouet, Blason Rosé Champagne, N.V. ...	115
Veuve Clicquot Ponsardin Brut (Yellow Label), France, WS 90 , NV	115
Dom Perignon, D 98 , 2012.....	340

CABERNET SAUVIGNON & MERITAGE

Juggernaut Hillside Cabernet, California, 2021 ..	48
J. Lohr “Seven Oaks”, Paso Robles, JS 91 , 2021	48
J.Lohr “Hilltop”, Paso Robles, TP 93 , 2021.....	52
Quilt Napa Cabernet, 2022	56
Black Stallion Cabernet, Napa, 2020.....	58
Scattered Peaks Cabernet, Napa, WW 92 , 2021 ..	58
Louis M. Martini, Napa, WE 94 , 2019	60
Crown Point “Relevant”, Santa Ynez, CA, JD 96 , 2019 ..	64
Hall Cabernet, Napa Valley, WS 90 , 2019	70
Jordan, Sonoma, 2019	79
Austin Hope Cabernet, 1 Liter, Paso Robles, WE 94 , 2022...	85
Merryvale Cabernet, Napa, WE 92 , 2018.....	87
Silverado “Geo”, Coombsville, Napa Valley, 2019...	100
Jayson by Pahlmeyer Cabernet, Napa, WS 91 , 2020..	110
Mason, Oakville, WS 93 , 2019.....	115
Quilt Reserve Cabernet, Napa, 2018.....	115
Caymus Cabernet, Napa Valley, CA, WW 93 , 2021 ..	120
Silver Oak, Alexander Valley, D 95 , 2019.....	140
DuMol Cabernet, Napa, WS 93 , 2019	135
Far Niente Cabernet, Napa, WE 96 , 2019	168
Caymus “Special Selection” Cabernet, Napa, 2019 ..	215
Joseph Phelps “Insignia”, Meritage, Napa, WE 98 , 2018..	290
Shafer,”Hillside Select”, Napa, JS 99 , 2018	335
Opus One, Napa, RP 99 , 2019	350

MERLOT & MALBEC

*Pizzolato Merlot, Italy, 2022	44
Catena, Vista Flores Malbec, 2021	52
PlumpJack Merlot, Napa, JD 94 , 2019.....	110

OTHER RED VARIETALS

Santa Cristina, Chianti Superiore, Italy, 2022.....	44
Claré J.C. D.D.O.C, Langhe, Nebbiolo, 2023.....	52
Dry Creek Zinfandel, Sonoma, 2021	52
Leviathan, Oakville, CA, JS 93 , 2021	59
8 Years in the Desert by Orin Swift, California, 2022 ..	85
Gulielmus Taurasi Riserva, DOCG, WS 95 , 2017..	100
Peter Michael, L’Esprit des Pavots, Sonoma, JS 97 , 2018 ...	140

PINOT NOIR

Argyle "BloomHouse", Willamette Valley, 2022.....	48
Elouan, Oregon, 2021	52
Caymus, Belle Glos “Dairyman”, Russian River, 2021 ..	60
Goldeneye Pinot Noir, Anderson Valley, WS 92 , 2021 ...	60
Roar, Santa Lucia Highlands, 2021	82
Wayfarer, Fort Ross, Sonoma County, JS 96 , 2021 ...	130
DuMol, Macintyre Estate Vineyard, Sonoma Coast, V100 , 2021	150

Sole Cocktails

Tito’s Handmade Vodka is donating \$1 per specialty cocktail up to \$10K from Nov. 1, 2024–Jan. 31, 2025, to CASA Project Worcester County.

THE FIG DEAL \$14

Tito's Vodka, Galliano, and soda with a fig, pear, and thyme nectar.

ESPRESSO MARTINI \$14

How do you take yours?

Black -Double Espresso vodka & Tuaca
With Cream - Double Espresso vodka & Bailey’s

MOJITOS \$14

Coconut - Coconut rum, mint leaves, lime, cream of coconut, and soda with a sugared rim
Mango - Mango rum, mango fruia, mint leaves, lime juice, and soda with a sugared rim
Strawberry - Malibu strawberry rum, mint leaves, lime juice, strawberry purée, and soda with a sugared rim

FLIRTINI \$14

Triple berry vodka, orange liqueur, peach liqueur, pineapple juice, champagne

ULTIMATE MARGARITA \$14

Calirosa Rosa Blanco tequila, Grand Marnier, Cointreau, orange juice, lime

SOLE BOWL \$13

Coconut rum, white rum, blue curaçao, and mixed fresh fruit juices. For Two \$22

EARL'S NEGRONI \$14

Hildegard von Bingen Gin by Treehouse Distillery infused with Earl Grey tea and vanilla, Campari, sweet vermouth and orange.

THE ANCIENT AZTEC \$14

Calirosa Añejo tequila, crème de cacao, Xocolatl molé bitters, Tabasco, ginger ale, orange.

SORREL PUNCH \$14

Richley Rum by Treehouse Distillery, Domaine de Canton, and a winter-spiced hibiscus-pineapple nectar.

THE MOUNTAIN HOUSE \$14

Jefferson’s bourbon, blueberry, maple, and lemon with a Pinot noir float

Barrel Aged Cocktails

RED SANGRIA \$12

Aged for 6 weeks in used Rum Barrels, our Sangria is infused with premium liquors. For Two \$22

DAVE'S MAI TAI \$14

Dave’s spin on a classic. Bacardi rum, Gosling’s dark rum, almond liqueur, orange and pineapple juices and splash of crème de noyaux.

Beer List

DRAUGHT BEERS

Pacifico, 4.5% ABV	9
Fiddlehead IPA, 6.2% ABV	9
Guinness 20 oz., 4.1% ABV	9
Lunch Car by Double Down, 16 oz., 6.5% ABV...	9
Sam Adams, 5% ABV	9
Sam Adams Seasonal	9
Wachusett Blood Orange, 4.5% ABV.....	9
Be Smooth, Wormtown, 6.8% ABV	9
Pulp Daddy by Greater Good, 13 oz., 8% ABV ...	10

CRAFT BEERS

Run Wild IPA by Athletic Brewing Co. Non-Alc....	7
Sam Adams, Just the Haze, Non-Alc	7
Allagash Tripel, 12 oz., 9% ABV	8
Allagash White, 16 oz., 5.2%	8
Left Hand Milk Stout Nitro, 16 oz., 6%	8
Cold Harbor, Juice Freak, N.E. I.P.A 6.5%.....	8
Sam Smith Organic Chocolate Stout, 12 oz., 5%	8
Stowe , Tips Up Cider, Vermont, 6.5%	8
Sip of Sunshine, IPA, Lawson’s Finest Liquids, 16 oz., 8%...	9
Wrench, Industrial Arts Brewing Company, 16 oz., 7.1% ...	9
Becky Likes the Smell Double IPA, 16oz., 10%....	10
Greater Good, Funk Daddy Sour, 8%.....	9

Wine Ratings

WS - Wine Spectator, RP - Robert Parker’s Wine Advocate, WN - Wine News, WE - Wine Enthusiast, W+S - Wine+Spirits, ST - Stephen Tanzer, CG - California Grape, JS - James Suckling, V - Vinous, D - Decanter - *Wine vintages are subject to change*