



## Dishes

### Salumi Board \$18

Assorted imported & local cheeses & cured meats, pickled vegetables, Gorgonzola stuffed dates, crackers & accoutrements

### Smoked Salmon Platter \$17

Ducktrap smoked salmon, red onion pickles, caper creme fraiche, scallion crackers

### Mediterranean Dips \$13 (gf/ vg)

Lemony hummus, smoked baba ghanoush, kalamata tapenade, curry dusted tortilla chips

### Feta fra Diavlo \$12

Spicy local feta served with fresh baked naan

### Grilled Calamari \$16 (gf)

Served chilled with olives, tomatoes, herbs & lemon vinaigrette

### Moroccan Spiced Lamb Skewers \$17 (gf)

Local lamb, savory yogurt dipping sauce, herb salad

### Sicilian Pepperoni Slice \$12

Tomato basil puree, cheddar, giardiniera

### Udon Noodle Stir Fry \$12 (vg)

Bok choy, carrot, charred onion, ginger soy stir fry sauce

## Desserts

### Flourless Chocolate Torte \$8 (gf)

Miso almonds, candied currants, orange

### Chamomile Olive Oil Cake \$7

Raspberries, cocoa nib lace cookie



## Signature Cocktails

### O'Rourke Manhattan \$13

Basil Hayden Bourbon, Carpano Antica, Angostura bitters, Barspoon brandy cherry syrup

### Daiquiri Fraise et Basilic \$12

Bacardi rum, lime juice, strawberry-basil syrup

### La Abogada \$13

Wiggly Bridge Reposado Agave Spirit, Midori, lime, agave, cucumber, Hellfire bitters

### Bay View Boulevardier \$12

Basil Hayden Bourbon, Carpano Antica, Campri

### Solstice Martini \$11

Cold River Vodka, St Germaine, Aperol, lime, simple syrup

### The Standard \$12

Bombay Sapphire, Dolin dry vermouth, Angostura bitters

### Dealer's Choice

Tell your bartender where to start, and we will do the rest!

## Zero Proof

### Strawberry Sunset \$7

Fresh Strawberries, Mint, Lime, Club Soda

### A Cinderella Story \$7

Pineapple, Orange, Lemon, Agave

### Rosemary Takes a Greyhound \$7

Grapefruit, Vanilla, Rosemary, Tonic

### Cucumber Lemon Fizz \$7

Fresh Cucumber, Lemon, Simple Syrup, Club Soda

### Maine Blueberry Lemonade \$7

Maine Blueberry Syrup, Lemon, Club Soda





## Wine Menu

	<b>g</b>	<b>b</b>
<b>Whites</b>		
The Pinot Project Pinot Grigio, CA	\$10	\$36
Sidekick Chardonnay, CA	\$8	\$28
Harbor Town Sauvignon Blanc, NZ	\$11	\$40
Gryphon Crest Riesling, Germany	\$9	\$30
Elicio Rose	\$9	\$30
Notàri Trebbiano D'Abruzzo, Italy	\$15	\$52
The Den Chenin Blanc, South Africa	\$10	\$36
Domaine de la Fruitiere Muscadet, France	\$13	\$46
Mercouri Estate Foloi, Greece	\$12	\$42
Domaine Spiropoulos Mantinia, Greece	\$13	\$44
<b>Reds</b>		
Laya Red Blend, Spain	\$9	\$30
Big Fire Pinot Noir, OR	\$11	\$40
Shannon Ridge Cabernet Sauvignon, CA	\$12	\$42
Renwood Old Vine Zinfandel, CA	\$15	\$52
Cellardoor Monti al Mare, ME	\$15	\$52
Daou Cabernet Sauvignon, Paso Robles, CA		\$62
Shafer TD-9		\$120
Eternally Silenced Pinot Noir		\$122
<b>Sparkling &amp; Dessert</b>		
Warre's Otima 10 Year Tawny Port	\$10	\$36
Tobin James Liquid Love Zinfandel, CA	\$14	\$49
Baron de Seillac Cava Brut	\$8	\$28
Laurent Perrier Brut	\$30	\$90
Laurent Perrier Grand Siecle Champagne		\$250



## Beer Menu

### Maine Bottled Beer & On Draught

On Draught – See Server for Current Selections & Pricing  
 Allagash White, Belgian Wheat \$6  
 Downeast Cider \$5  
 Rising Tide Ishmael, Copper Ale \$6.50  
 Rock Harbor Copper House, English Bitter \$7  
 Orono Tubular, IPA \$8  
 Oxbow Northern Lager \$8  
 Foundation Coffee Burnside, Brown Ale \$8  
 Woodland Farms Monroe, Oatmeal Stout \$8

### Domestic Bottled Beer

Corona \$4  
 Heineken \$4  
 Michelob Ultra \$4  
 Peroni \$4  
 Athletic Brewing Run Wild IPA (Alcohol Free) \$4

