

# VINTAGE ROOM

SPIRITS & SNACKS

## Dishes

### Salumi \$18

Assorted imported & local cheeses & cured meats, pate, pickles, local honey, chocolate espresso beans, crackers

### Chips & Dip (gf/vg) \$9

Zaatar spiced white bean puree, curry dusted tortilla chips

### Lounge Snacks (vg) \$11

Marinated Castelvetrano olives, spiced cashews, truffle popcorn, garlicky pretzels, cornichons, honey mustard

### Shrimp Cocktail (gf) \$16

Gulf shrimp escabeche, horseradish crema, tomato jam

### Korean Noodle Salad (vg) \$14

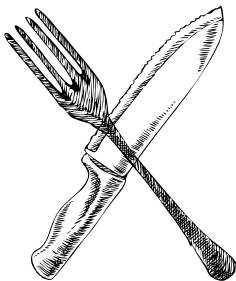
Chilled rice noodles, crisp snap peas & carrots, herbs, gochujang dressing, sesame

### House Sausage (gf) \$18

Lemongrass pork sausage, cabbage, cucumber, cilantro, short grain rice

### Grilled Vegetables Tonnato (gf) \$15

Chilled zucchini & eggplant skewers, mint, tonnato sauce, crispy capers



## Desserts

### Chocolate Torte (gf) \$8

Black peppercorn berries, pecan toffee, vanilla cream

### Brunch Pot de Crème (gf) \$8

Toast & brown butter pudding, candied bacon, maple whipped cream

### Carrot Cake \$7

Cardamom spice cake, cream cheese frosting

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## 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

### The Red Eye \$10

Tito's Vodka, Griffin's Wharf Coffee liquor, House-made Espresso Syrup

### The Gilded Age \$11

El Jimador Silver Tequila, pineapple, lime, house made cinnamon syrup, habanero bitters

### The New Standard \$12

Beefeater Gin, Dolin Dry Vermouth, Orange Angostura bitters

### Dealer's Choice

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

## Zero Proof

### Faux-Jito 7

Simple syrup, lime juice, cucumber slices, mint, club soda

### Strawberry Sunset 7

Fresh strawberries, mint, lime, club soda

### A Cinderella Story 7

Pineapple, orange, lemon, agave

### A Spring Evening 7

Pomegranate & lemon juice, cinnamon syrup, rosemary, club soda

### Hibiscus Lemonade Fizz 7

Hibiscus syrup, lemon juice, club soda

### Cucumber-Basil Gimlet 7

Cucumber slices, basil syrup, lime juice

### Daiquiri Sans Hemingway 7

Lime, grapefruit and cherry juice, simple syrup

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## 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 Fruittiere Muscadet, France	\$13	\$46
Mercouri Estate Foloji, Greece	\$12	\$42
Domaine Spiropoulos Mantinia, Greece	\$13	\$44
<b>Reds</b>	<b>g</b>	<b>b</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>	<b>g</b>	<b>b</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



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## 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

