

Cans To Go

all alcoholic beverages must be accompanied by food

Wine, Cider and Seltzers

De La Costa Red Sangria (California) 375ml	\$7
De La Costa White Sangria (California) 375ml	\$7
Anew Pinot Grigio (Columbia Valley) 250ml	\$6
Ava Grace Rosé (France) 250ml	\$6
Bestie Hard Seltzer Raspberry (East Haven, CT)	\$4.5
Bestie Hard Seltzer Mango (East Haven, CT)	\$4.5

Beer and Cider

New Haven Nighthawk Light (East Haven, CT)	\$7
Thimble Island American Amber Ale (Branford, CT)	\$5.5
NEBCO Sea Hag IPA (Woodbridge, CT)	\$5.5
Counterweight Brewing Headway IPA (Hamden, CT)	\$8
Hoax Brewing <i>Bramble Sleight of Hand</i> Blackberry Sour (CT)	\$7
Beer'd Brewing <i>8 Days a Week</i> Pale Ale (Stonington, CT)	\$8
Black Hog Granola Brown Ale (Oxford, CT)	\$6.5
Narragansett Light Lager (RI)	\$4.25
Clown Shoe's Brewing <i>Clementine</i> White Ale	\$6.25
Ipswich Brewery <i>Celia</i> Saison (MA) gluten free	\$7
Downeast Cider House Original Blend (MA)	\$6



Hand Crafted Cocktails To Go

all alcoholic beverages served on the rocks and must be accompanied by food

Hometown Lemonade

Sugar Island Coconut Rum, Deep Eddy Peach vodka & lemonade
9

Fig Cosmo

A fig infused Rime vodka cosmo
10.5

Chipotle Prickly Pear Margarita

*Tanteo Chipotle infused tequila, Priqly imported Prickly Pear liqueur,
fresh squeezed juices and agave nectar*
10.5

The Moscow Muletini

5th State Distillery's Ginger Zap vodka, Combier, fresh squeezed lime juice
10.5

The New "Old Fashion"

Woodford Reserve, amaretto, dash of bitters & an orange twist
10.5

The HOMEnog Martini

Vanilla infused Rime vodka, Opera White Amaretto, VT Ice Maple Crème
10.5

Sunny Side of Main Martini

44 North Sunnyslope Nectarine, St-Germain, sauvignon blanc & fresh lime juice
11

Main Street Martini

Nolet's gin, Combier, Crème Yvette & fresh squeezed lemon juice
11

Huckleberry Lemonade

44 North Huckleberry, Limoncello and Cedilla
9

Iced Maple Irish Coffee

*Slane Irish Whiskey, Perc coffee liqueur,
chilled Willoughby's espresso and VT Ice maple liqueur*