

## WINE – BEER – HARD CIDER

### WHITE

	<u>\$bottle/glass</u>
Mohua Sauvignon Blanc, New Zealand, 2017	32/9.5
Les Charmes Chardonnay, Macon -Lugny, 2015	40/11.5
Cantina Zaccagnini Pinot Grigio, Italy, 2017	38/11.5
BEX, Reisling, Germany, 2014	28/10

### RED

Nobilo Icon Pinot Noir, New Zealand 2016	38/11
Chateau Recougne Bordeaux Superieur, 2016	36/10.5
Aqua de Piedra Malbec, Argentina, 2017	32/9.5
Les Darons Languedoc, France 2017	36/10.5
Masciarelli Montepulciano, Italy 2017	29/10

### ROSÈ

Commanderie De La Bargemore Rose, France, 2019	39/11
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### SPARKLING

Mionetto Il Prosecco, Italy	38/11.5
Rosa Regale Sparkling Red, Italy	38
DiBon Cava Brut Reserve, Spain	30
Moet & Chandon Champagne, France	80
Piper Heidsieck Champagne, France	95

### BEER & HARD CIDER \$6.00 except as noted

603 Winni Amber Ale - Londonderry, NH	
603 Summer Session Ale - Londonderry, NH-16 oz	\$8
Stoneface IPA - Newington, NH -16 oz	\$8
Woodstock Inn Pig's Ear Brown Ale - North Woodstock, NH	
Allagash White Belgian-Style - Portland ME	
Allagash Black - Stout- Portland ME	
Samuel Adams Light - Boston, MA	
Samuel Adams Lager - Boston, MA	
Harpoon IPA- Boston, MA	
Red Stripe -Kingston, Jamaica	
Clausthaler Non-Alcoholic Malt Beverage - Germany	
Guinness Extra Stout - Dublin, Ireland	
Citizen Cider, "The Dirty Mayor" - Burlington, VT	\$8
Samuel Smith's Chocolate Stout - Tadcaster, England	\$11

## ESSENTIAL COCKTAILS

### CLASSICS

Hancock Inn Manhattan	12
<i>Bulleit Rye bourbon and sweet vermouth combined with Angostura bitters, orange bitters and Peychaud's bitters, garnished with a maraschino cherry</i>	
Old Fashioned	13.5
<i>Woodford Reserve Bourbon and Angostura bitters with a flamed orange</i>	
New Sazerac	12
<i>Bulleit Rye, Cognac, a dash of Pernod and Peychaud's bitters</i>	
Brooklyn	12
<i>Bulleit Rye Whiskey, dry vermouth, Angostura bitters and maraschino liqueur</i>	
Seelbach	12
<i>Woodford Reserve bourbon, Cointreau, sparkling wine, Angostura and Peychaud bitters. Twist of orange</i>	
Whiskey Sour	8
<i>Jim Beam Bourbon, freshly squeezed lemon juice, egg whites and a maraschino cherry</i>	
Gin Rickey	8
<i>Beefeater Gin, club soda, freshly squeezed lime juice and a twist of lime served in a tall glass</i>	
Sidecar	9
<i>Brandy, Cointreau and freshly squeezed lemon juice</i>	
Vesper Martini	12.5
<i>Beefeater Gin, Grey Goose Vodka and Lillet with a twist of lemon</i>	
Sangria	12
<i>Rioja wine, Spanish brandy, fresh fruit</i>	
Classic Margarita	12
<i>Los Altos silver tequila, Cointreau, fresh lime juice, rim of Kosher salt</i>	

### MODERN CLASSICS

Moscow Mule	11
<i>Chopin Vodka, ginger beer and freshly squeezed lime juice</i>	
Fox Tavern Bloody Mary	9.5
<i>Grey Goose vodka, house-made vegetable juice, spices and olives</i>	
Caipirinha	11
<i>Flor de Caña, freshly squeezed lime juice and sugar</i>	
Pomegranate Cosmopolitan	12
<i>Organic pure pomegranate juice, Grey Goose vodka, Cointreau and freshly squeezed lime juice</i>	
La Paloma	10.5
<i>De Los Altos tequila, grapefruit soda, salt and freshly squeezed lime juice</i>	
Maple Margarita	9
<i>De Los Altos tequila, freshly squeezed lime juice and pure maple syrup</i>	
Dark and Stormy	8
<i>Gosling's Black Seal rum, ginger beer and a wedge of lime</i>	
Aviation	10
<i>Bombay Gin, maraschino liqueur, Creme de Violette and freshly squeezed lemon juice</i>	
Hemingway Daiquiri	11
<i>Flor de Caña Dark rum, maraschino liqueur, lime juice, grapefruit juice, maple syrup</i>	
<b>BUBBLES</b>	
Champagne Cocktail	15
<i>Mionetto Prosecco, Remy Martin cognac, Angostura bitters and a sugar cube with a twist</i>	
French Martini	15
<i>Grey Goose Vodka, Chambord and pineapple juice</i>	
French75	10
<i>Bombay Sapphire gin, sparkling wine, lemon juice and powdered sugar</i>	