



White

Satellite Sauvignon Blanc 2023 (New Zealand - Marlborough)	\$11	\$48
Echeverria Reserve Chardonnay 2022 (Chile - Curico Valley)	\$10	\$47
Joseph Cattin Riesling 2022 (France - Alsace)	\$12	\$56
Dr. Konstantin Frank Semi-Dry Riesling 2021 (NY - Finger Lakes)		\$56
Ameztoi Txakolina 2023 (Spain - Basque)		\$68

Rosé and Sparkling

Conta-me Vinho Verde Rosado 2022 (Portugal)	\$9	\$40
Les Costes Nobles Terres Rosè 2023 (France - Rhone)	\$16	\$68
Ameztoi Txakolina Rosè 1.5L Magnum (Spain - Basque)		\$95
J.P. Chenet Blanc de Blancs (France - Cotes de Gascogne)	\$13	\$50
Bisol Jeio Prosecco Superiore Brut N.V. (Italy)		\$52
Ruinart Blanc de Blancs Champagne N.V. (France - Champagne)		\$168

Red

Clos Des Fous Pinot Noir 2020 (Aconcagua, Chile)	\$15	\$68
Chateau Toutigeac Bordeaux 2020 (France)	\$13	\$52
Luigi Giordano Langhe Nebbiolo 2021 (Italy)	\$18	\$75

Craft Beer, Cider & Hard Seltzer

Narragansett Lager (Rhode Island)	\$6	
Allagash White Wheat Beer (Portland, ME)	\$7	
Maine Lunch IPA (Freeport, ME)	\$12	
Fogtown Stout (Ellsworth, ME)	\$11	
Norumbega Classic Dry Cider (New Gloucester, ME)	\$11	
Baxter Maine Lemon/Lime Hard Seltzer	\$6	

Cocktails

Letters from an Orange Mailbox Beeswax gin, pollen, sage, lemon and birch.	\$14
Penobscup Gin, fernet, ginseng, cider, and cucumber.	\$16
Midcoast Fashioned Black trumpet amaro, star anise, and dandelion.	\$14
Norumbega Martini Vodka, gin, tomato leaf, and dry vermouth.	\$15
Blue Rooster Vodka, blueberry, lavender, eggwhite, and olive.	\$15
First Sister Mezcal, corn, charred onion, and lime.	\$16
Pacha Mama Pisco, passion fruit, leche de tigre, epazote.	\$15

Non-Alcoholic

Duché de Longueville Sparkling Cider (France)	\$36
Athletic Brewing Co. Lemon Radler (Stratford, CT)	\$6
Sumac and Hops Mocktail	\$13
Sodas, Coffee & Tea (Coke, Diet Coke, Sprite, Ginger Ale, Club Soda)	\$4
Double Espresso or Lattè	\$5 / \$7
Ice Coffee	\$4
Sanpellegrino Sparkling Water 1L	\$8

We accept Visa, Mastercard, Discover, and American Express. We are unable to accept cash payments. 20% gratuity for parties of 6 or more. Thank you!



Small Plates

Ceviche (DF, optional GF) Fresh local halibut, avocado, red onion, corn nuts, and leche de tigre.	\$22
Guacamole (GF, DF, VEGAN) House-made guacamole, house-made corn tortilla chips, salsa roja	\$14
Causa Duo (GF, DF) Spiced potato cakes and avocado served two-ways; with fresh poached lobster + huancaína sauce and with tuna poke salad + sriracha aioli.	\$19
Spring Rolls (DF, optional Vegan) Sesame miso baby shrimp, avocado, carrot, and spinach, deep fried, served over a bed of mixed greens with a lo macho sauce + watermelon cilantro soy vinaigrette.	\$18
Crab + Artichoke Dip (optional GF) New England staple served with grilled sourdough.	\$17
Polleria Wings (GF, optional DF) Roasted chicken wings, marinated in Peruvian spices, herbs, and dark beer, served with black mint cream and ranchera sauce with a side of hand-cut french fries.	\$19
Chicken Pollada Skewers (GF, DF) Pan fried chicken breast, marinated in Aji panca, garlic, cumin, and dark beer. Served with roasted potatoes and Aji Amarillo sauce on the side.	\$18
Lomo Saltado Sliders (DF, optional GF) Stir-fried Sirloin, ají amarillo paste, tomatoes, red onions, and cilantro. Served on homemade brioche with huancaína sauce and hand-cut french fries.	\$20

Weekly Special

Papa Rellenas (GF, DF) Deep fried potatoes stuffed with lomo saltado and served with salsa criolla, ocopa cream, and roccoto aioli.	\$17
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Something Sweet

Tres Leches Cake Genoise sponge cake with Italian port meringue and caramel garnish.	\$10
Manjar Blanco Crème Brûlée Homemade manjar blanco (similar to dulce de leche), cinnamon and clove infused custard, served with mini alfajor cookies and fresh berries.	\$12

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. GF = Gluten Free, DF = Dairy Free.

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