

## DRINK LIST \$13

### LISA'S FAVORITE

House Jalapeño Infused Tequila, Agave Nectar,  
Fresh Muddled Orange & Cilantro, Lime Juice

### AMARO NEGRONI

Greylock Gin, Amaro, Aperol, Sweet Vermouth

### ALTA'S RED SANGRIA

### EMPRESS ME

Empress Gin, St Germain, Lemon Juice

### MAPLE MANHATTAN

Makers Mark, Wormwood Bitter, Maple Syrup

### SPICED PEAR

Ice Glen Vodka, Pear Nectar, Lemon Juice, Cinnamon Simple Syrup

## WINE FLIGHT SELECTION \$14

Sample 3 Wines Of Your Choice From The List  
Or Pick One Of Our Flights:

### Chardonnay Tour

JW Morris, Jadot Burgundy, Wente California

### Palate Surprise

Sancerre, Rosé, Malbec

### Oenophile

Muscadet, Côtes du Rhône, Genesis

### Mediterranean

**White:** Pinot Grigio, Picpoul de Pinet, Rosé

**Red:** Gamay, Montepulciano, Monastrell

### Natural

Pajot, Round Hill Cabernet, Zweigelt

## WINES BY THE GLASS

\* Denotes wines that are Sustainably, Organically,  
or Biodynamically farmed

### SPARKLING

\*Ca' Di Rajo, Prosecco, Treviso, Extra Dry, Italy 'NV \$11

Bouvet, **Rosé**, Excellence Brut, Loire, France 'NV \$12

### SWEET WINE

Barton et Guequier, Bordeaux, Sauternes '16 \$13

### REDS

\* Marcel Lapierre, **Gamay**, Raisin Goulois, Beaujolais, '20 \$12

\* RJ Vinedos, **Malbec**, Mendoza, Argentina, '19 \$12

Luzon, **Monastrell**, Jumilla, Spain, '19 \$11

Genesis, **Meritage**, Washington, '17 \$14

Bench, **Pinot Noir**, Sonoma Coast, '19 \$14

\* Round Hill **Cab. Sauvignon**, California, '19 \$9.5

\* E. Guigal, **Syrah-Grenache**, Côtes du Rhone, France, '18 \$13

Cosentino Wine, The Franc, **Cabernet Franc**, Napa, '19 \$12

\* Gran Sasso, **Montepulciano**, Abruzzo, Italy, '19 \$12

\* Ancient Peaks, **Cabernet Sauvignon**, California, '19 \$13

\* Judith Beck, **Zweigelt**, Ink, Burgenland, Austria '17 \$12

### WHITES

\* JW Morris, **Chardonnay**, California, '17 \$9.5

\* Chapelle St Victor, **Rosé**, Provence, France, '20 \$13

Louis Jadot, **Chardonnay**, Macon-Village, Burgundy '20 \$13

Wente, Estate Grown **Chardonnay**, California '20 \$13

La Marina, **Sauvignon Blanc** Blend, Gascony, France '20 \$12

Saint-Peyre, **Picpoul de Pinet**, Languedoc, France, '20 \$11.5

Blondeau, **Sancerre**, Sauvignon Blanc, Val de Loire '20 \$15

\* Domaine des Cognettes, **Muscadet**, France '19 \$12

Ca'Stele, **Pinot Grigio**, Friuli, Italy '20 \$11.5

\* Villa Wolf, **Riesling**, Pfalz, Germany, '20 \$11

## DRAFT BEERS

**Guinness \$7:** Guinness Storehouse  
Dublin, Ireland

Style: Irish Dry Stout ABV 4.20% IBU 45

**Allagash White \$7:** Allagash Brewing Company  
Portland, ME

Style: Belgian Witbier ABV 5.10% IBU 13

**Steel Rail \$8:** Berkshire Brewing Company  
South Deerfield, MA

Style: American Extra Pale Ale ABV 5.30% IBU 20

**Shabadoo \$8:** Berkshire Brewing Company  
South Deerfield MA

Style: American Porter/Black and Tan ABV 6.30% IBU 27

**American Lager \$7:** Big Elm Brewing  
Sheffield, MA

Style: American Adjunct Lager ABV 5.00% No IBU

**Rotating IPA \$9:** Ask your server for our current IPA



## SMALL BREWERY CRAFT BEER CANS

**Jam Up the Mash: \$9** Collective Arts Brewing  
Ontario, CDN

Style: American Wild Ale/Sour ABV 5.20% No IBU

**Mayflower Porter: \$8** Mayflower Brewing Company  
Plymouth, MA

Style: English Porter ABV 5.50% IBU 33

**Inhopnito IPA: \$8** Berkshire Brewing Company  
South Deerfield, MA

Style: Indian Pale Ale ABV 6.20% IBU 40

**Easy Like NEIPA: \$9** Berkshire Brewing Company  
South Deerfield, MA

Style: New England IPA ABV 6.7% IBU 0

**Exotic Technologies IPA: \$10** Shire Breu-Hous Dalton, MA  
Style: Dry-Hopped IPA w/ Azacca Eldorado, Citra, Mosaic  
ABV 6%, IBU 30

**Shire Breu Firemans Ale: \$10** Shire Breu-Hous Dalton, MA  
Style: American Amber/Red Ale ABV 5.30% IBU 23

**Anxo**, Dry Cider (12oz can) \$4.75

**Tips Up**, Stowe Cider, Semi-dry(16oz can): \$6

## DRINK LIST

### BOTTLE BEERS 12oz

O'Douls Non Alc \$4

Sam Adams \$4.25

Heineken \$4

Bud Light \$3.50

Amstel Light \$3.75

Michelob Ultra \$3.50