



## Red Wine

'17 Placido Chianti	<b>Sangiovese</b>	<i>Tuscany, Italy</i>	<b>7.95</b>	<b>29</b>
'16 Marques Aldeanueva Crianza	<b>Tempranillo</b>	<i>Rioja, Spain</i>	<b>8.95</b>	<b>33</b>
'16 Aquinas	<b>Cabernet</b>	<i>Napa Valley, Ca.</i>	<b>10.95</b>	<b>39</b>
'16 Klinker Brick 1/2 btl	<b>Zinfandel</b>	<i>Lodi, Ca</i>		<b>19</b>
'18 Sorrentino Lacryma Christa	<b>Aglianico</b>	<i>Campania, Italy</i>	<b>10.95</b>	<b>37</b>
'17 La Garmatxa Fosca	<b>Garnacha</b>	<i>Priorat, Spain</i>		<b>34</b>
'18 Foris Vineyards	<b>Pinot Noir</b>	<i>Rogue, Or.</i>	<b>11.95</b>	<b>42</b>
'16 Wine & Soul Manoella	<b>Blend</b>	<i>Douro, portugal</i>		<b>39</b>
'17 Catena 1/2 btl	<b>Malbec</b>	<i>Mendoza, Argentina</i>		<b>21</b>
'13 Espirit de Clocher 1/2 btl	<b>Merlot</b>	<i>Bordeaux, France</i>		<b>22</b>
'15 Muxa Reserva 1/2 btl	<b>Tempranillo</b>	<i>Rioja, Spain</i>		<b>23</b>
'13 Cacciano Chianti Classico	<b>Sangiovese</b>	<i>Toscana, Italy</i>		<b>41</b>
'16 Campo Alle Comete	<b>Cabernet</b>	<i>Toscana, Italy</i>		<b>41</b>
'16 Frassinello 'Le Suxhere'	<b>Sang/Cab</b>	<i>Toscana, Italy</i>		<b>44</b>
'15 Enza La Fauci 'terrai vento'	<b>Red Blend</b>	<i>Sicilia, Italy</i>		<b>48</b>
'15 Alto Moncayo 'Veraton'	<b>Grenacha</b>	<i>Campo De Borja, Spain</i>		<b>49</b>
'17 Punch Vineyards	<b>Cabernet</b>	<i>Napa Valley, CA</i>		<b>51</b>
'15 Giovanni Rosso	<b>Barolo</b>	<i>Piemonte, Italy</i>		<b>55</b>

## White Wine

'18 Borgo Boshetto	<b>P. Grigio</b>	<i>Fiuli, Italy</i>	<b>7.95</b>	<b>29</b>
'19 Crowded House	<b>Sauv Bl</b>	<i>Marlborough, NZ</i>	<b>8.95</b>	<b>33</b>
'18 Antinori Campogrande Class.	<b>Orvieto</b>	<i>Umbria, Italy</i>	<b>9.95</b>	<b>36</b>
'18 hopler 'Pannonica'	<b>Rose</b>	<i>Burgenland, Austria</i>	<b>9.95</b>	<b>36</b>
'18 Mountain View Winery	<b>Chardonnay</b>	<i>Monterey, Ca</i>	<b>10.95</b>	<b>39</b>
'17 Sonoma Cutrer 1/2 btl	<b>Chardonnay</b>	<i>Russian River, CA</i>		<b>21</b>
'19 Biancardi 'Solo'	<b>Fiano</b>	<i>Puglia, Italy</i>	<b>11.95</b>	<b>42</b>
Bellusi Sparkling	<b>Prosecco</b>	<i>Veneto, Italy</i>	<b>9.95</b>	<b>33</b>
Gramona	<b>Cava</b>	<i>Penedes, Spain</i>		<b>44</b>

## Bottle Beer

16oz Narragansett, RI 5.0%	<b>4</b>	Lagunitas Daytime IPA, MA 5.2%	<b>6</b>
Coors Lite, Colorado 4.2%	<b>5</b>	Allagash white, ME 5.2%	<b>7</b>
Oxbow Farmhouse Ale, ME 6.0%	<b>6</b>	Boulevard Tank '7, MS 8.5%	<b>8</b>
Tecate, Mexico 5.0%	<b>5</b>	Augustinerbrau Gem. 5.8%	<b>7</b>
Clausthaler N/A, Germany	<b>6</b>	Downeast cider, Boston 5.1%	<b>7</b>
Hieneken, Netherlands 4.5%	<b>6</b>	16oz Jack's Abby Lager, MA 5.2%	<b>6</b>
16oz 14th Star	<b>8</b>	16oz Lord Hobo	<b>9</b>
Maple Breakfast Stout, Vt 6.5%		Boom Sauce IPA, MA 7.8%	
16oz Exhibit 'A'	<b>9</b>	16oz Jack's Abby Amber Lager	<b>7</b>
Briefcase Porter, MA 5.2%		Shipping out to Boston, MA 5.3%	

Please ask your server about rotating draft selections

## Martinis 12

### Sophia Loren

Pinnacle citrus vodka,  
fresh lemon juice, sugar, mint  
with a sugar rim

### Federico Fellini

Tanqueray, elderflower,  
grapefruit & basil

### Al Martino

Cucumber vodka, dash of sugar, mint &  
Limes, splash of prosecco

### Cosmopolitan

Pinnacle citrus vodka, triple sec,  
cranberry & fresh lime juice

### Juan Valdez

Three Olives vanilla vodka, Kahlua,  
Baileys, shot of espresso

## Margaritas 10

### Silver

Sauza Hornitos Plata, Luxardo  
Triplum, sour & Limes

### Cadillac

Cuervo gold, Torres Gran Orange  
sour, orange & Limes

### Grapefruit

Sauza Hornitos Plata,  
Luxardo Triplum,  
grapefruit & Limes

## Specalties 10

### Spritz

Aperol, Campari or Blood Orange  
with prosecco and soda water

### Mojito

Bacrdi light rum, muddled limes,  
mint, sugar, splash of soda

### Moscow Mule

Grainger Organic Vodka, ginger beer,  
muddled Limes in a copper mug

### Sangrita

Cuervo Gold, triple sec,  
muddled Limes and sangria

### Sangria

Our famous housemade sangria  
glass \$9  
carafes \$21/\$38

### Bravazzi Italian

### Hard Seltzers 7

Grapefruit, Blood Orange, Lemon

## Available for Take Out:

All Beer and Wine

64oz Growler of Sangria \$35

Grotto Martinis \$20 (3 full martini servings, add ice, shake and strain)