

House Specialty Drinks:

Ask your server what house infused liquors & house made mixers we have today!

Maine Blueberry Sangria

Glass: \$8.50 Pitcher: \$25.50
Maine blueberry vodka with winterport blueberry wine, orange, cranberry & ginger ale

Sangria Glass: \$8 Pitcher: \$24.50
wine punch made in house with a mix of red wine, southern comfort, and juices

Summer Breeze \$9

American Harvest vodka paired with barenjager honey liquor, house-made peach simple syrup, and soda. Mint leaves to brighten.

Italian Margarita

A classic margarita with your choice of Italian liquors. tequila mixed with triple sec, lime.

Disaronno Ameretto \$9
Solerno blood orange \$9

Bellini \$8

Italian Sparkling wine pair with house made peach simple syrup.

Lemon Basil Reposado \$8

Muddled fresh basil & lemon topped with gold tequila and soda water. Refreshing!

Mojito \$8

fresh mint muddled with fresh lime, rum and soda water, with a Meyers floater.

Maine Blueberry Lemonade: \$9

Maine Cold River Blueberry vodka with lemonade.

Martinis:

Maine-tini \$11

Maine-made 22 vodka paired with triple sec and sour with:

Maine Raspberry Puree
~or~

Maine Blueberry Puree

Italian Lemon Drop Martini \$9

Housemade Lemoncello paired with Skyy vodka, triple sec and a splash of sour. Served with a sugared rim.

Negroni \$9

An Italian cocktail featuring equal parts of gin, compari, and red martini. A uniquely bitter cocktail.

Tiramisu Martini \$10

White Godiva paired with vanilla vodka, Tia Maria, and fresh brewed espresso.

Belfast Grove \$10

American Harvest organic gluten free vodka, Italian blood orange liquor paired with house made peach puree & fresh-squeezed orange juice.

Bellatini \$9

Italian prosecco with vodka, triple sec, and peach puree.

Girly Martini \$9

Skyy vodka with Chambord, peach schnapps, and orange juice