**WHITE WINES / SPARKLING WINES**

### RED SANGRIA or WHITE SANGRIA • 10

<table>
<thead>
<tr>
<th>White Wine</th>
<th>Glass</th>
<th>¼ Carafe</th>
<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Prosecco Brut Spumante, Mionetto</strong>&lt;br&gt;Valdobbiadene, Italy</td>
<td>11</td>
<td>40</td>
<td></td>
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<tr>
<td><strong>Sparkling Moscato, Dolce</strong>&lt;br&gt;Moscato, Italy</td>
<td>11</td>
<td></td>
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<tr>
<td><strong>White Zinfandel, Coastal Ridge</strong>&lt;br&gt;California</td>
<td>8</td>
<td>15</td>
<td>28</td>
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<tr>
<td><strong>Riesling, Chateau Ste. Michelle</strong>&lt;br&gt;Washington</td>
<td>9</td>
<td>17</td>
<td>32</td>
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<tr>
<td><strong>Rosé, Gerard Betrand “Gris Blanc”</strong>&lt;br&gt;France</td>
<td>12</td>
<td>23</td>
<td>44</td>
</tr>
<tr>
<td><strong>Pinot Grigio, Casalini</strong>&lt;br&gt;Italy</td>
<td>8</td>
<td>15</td>
<td>28</td>
</tr>
<tr>
<td><strong>Pinot Grigio, Ca’ Montini</strong>&lt;br&gt;Trentino Alto Adige, Italy</td>
<td>11</td>
<td>21</td>
<td>40</td>
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<tr>
<td><strong>Sauvignon Blanc, Harbor Town</strong>&lt;br&gt;Marlborough, New Zealand</td>
<td>9</td>
<td>17</td>
<td>32</td>
</tr>
<tr>
<td><strong>Chardonnay, Tormaresca</strong>&lt;br&gt;Umbria, Italy</td>
<td>9</td>
<td>17</td>
<td>32</td>
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<tr>
<td><strong>Chardonnay, Kendall Jackson “Vintner’s Reserve”</strong>&lt;br&gt;California</td>
<td>10</td>
<td>19</td>
<td>36</td>
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<tr>
<td><strong>Chardonnay, La Crema</strong>&lt;br&gt;Monterey, California</td>
<td>12</td>
<td>23</td>
<td>44</td>
</tr>
</tbody>
</table>

### RED WINES

<table>
<thead>
<tr>
<th>Red Wine</th>
<th>Glass</th>
<th>¼ Carafe</th>
<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Pinot Noir, Handcraft</strong>&lt;br&gt;Sonoma, California</td>
<td>9</td>
<td>17</td>
<td>32</td>
</tr>
<tr>
<td><strong>Pinot Noir, La Crema</strong>&lt;br&gt;Monterey, California</td>
<td>12</td>
<td>23</td>
<td>44</td>
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<tr>
<td><strong>Merlot, 14 Hands</strong>&lt;br&gt;Columbia Valley, Washington</td>
<td>9</td>
<td>17</td>
<td>32</td>
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<tr>
<td><strong>Sangiovese, Rosso Pesce</strong>&lt;br&gt;Tuscany, Italy</td>
<td>8</td>
<td>15</td>
<td>28</td>
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<tr>
<td><strong>Chianti, Piccini</strong>&lt;br&gt;Tuscany, Italy</td>
<td>8</td>
<td>15</td>
<td>28</td>
</tr>
<tr>
<td><strong>Chianti Classico, Piccini</strong>&lt;br&gt;Tuscany, Italy</td>
<td>12</td>
<td>23</td>
<td>44</td>
</tr>
<tr>
<td><strong>Le Maestrell “Super Tuscan”</strong>&lt;br&gt;Tuscany, Italy</td>
<td>12</td>
<td>23</td>
<td>44</td>
</tr>
<tr>
<td><strong>Malbec, La Linda</strong>&lt;br&gt;Mendoza, Argentina</td>
<td>9</td>
<td>17</td>
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<tr>
<td><strong>Cabernet Sauvignon, Belle Ambiance</strong>&lt;br&gt;California</td>
<td>9</td>
<td>17</td>
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<tr>
<td><strong>Cabernet Sauvignon, Silver Palm</strong>&lt;br&gt;North Coast, California</td>
<td>12</td>
<td>23</td>
<td>44</td>
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<tr>
<td><strong>Cabernet Sauvignon, Justin</strong>&lt;br&gt;Paso Robles, California</td>
<td>15</td>
<td>32</td>
<td>49</td>
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</tbody>
</table>

### BEERS

#### Domestic • 5.00
- **Bud**
- **Bud Light**
- **Coors Light**
- **Michelob Ultra**

#### Craft Beers • 6.00
- **Dogfish Head 60 Min IPA**
- **Wachusett Blueberry**
- **Long Trail Ale**
- **Sam Adams Lager**
- **Allagash White**
- **Lagunitas IPA**

#### Imported • 6.00
- **Corona**
- **Stella Artois**
- **Heineken**
- **Amstel Light**
- **Guinness (can)**

#### Draught Beers
- **Cape Cod Blonde**
- **Sam Adams Seasonal**
- **Blue Moon**
- **Cape Cod Red**
- **Devil’s Purse Kölsch**
- **Rotating Selection IPA**

#### Malt Beverages • 6.00
- **White Claw Hard Seltzer**
- **DownEast Apple Cider**

#### Non-Alcoholic • 4.75
- **O’Doul’s Amber**

**ASK YOUR SERVER FOR OUR ROTATING DAILY DRAUGHTS**
**MARTINIS • 14**

**Pama-Tini**
Svedka Citron Vodka, PAMA Pomegranate Liqueur, cranberry juice, sour mix. Shaken to perfection and served straight up.

**Hendrick’s Cucumber Martini**
Freshly muddled cucumber blended with curiously delicious Hendrick’s gin. Served straight up.

**Toasted Almond**
Svedka Vodka, Kahlua, Amaretto Disaronno and a splash of milk. Shaken and served straight up.

**Jazz n’ Razz**
Svedka Raspberry, Limoncello, lemonade, and a dash of Rose’s Grenadine. Served straight up and garnished with a lemon.

**Big Apple Manhattan**
Knob Creek, Amaretto Disaronno, Sour Apple Schnapps and cranberry juice. Shaken and served straight up.

**Lemon Ginger**
Lemon Vodka, Canton Ginger and fresh lemon.

**Toro**
Silver Tequila, fresh lime, splash of Chambord topped with Ginger Beer.

**DESSERT MARTINIS**

**Espresso Martini • 14**
Fresh brewed espresso, Baileys, Kahlua, Svedka Vanilla, Frangelico, served straight up.

**COCKTAILS**

**Divine Margarita • 11 (make it grand • 13)**
Milagro Tequila, Triple Sec, a splash of Rose’s Lime Juice & a perfect house sour mix. Shaken and served on the rocks, in a salted margarita glass.

**Bourbon Crush • 12.50**
Knob Creek, an orange wedge, muddled mint. Served on the rocks and garnished with mint.

**Cape Sunset • 11**
Clementine Vodka, cranberry juice, orange juice and a splash of fresh lime juice. Served on the rocks.

**Swedish Fish • 12.50**
Milagro Tequila, Triple Sec, a splash of Rose’s Lime Juice and a perfect house sour mix. Creme de Banana and black raspberry. Shaken and served on the rocks.

**The Mai Tai • 12.50**
Sailor Jerry Rum, Orange Curacao, a dash of sweet/sour, orange juice, and Simply Divine’s secret Mai Tai mix. Shaken and served on the rocks.

**Mojito • 11**
(Seasonal) A classic mojito made with fresh mint & crystal rum

**Lemon Crush • 11**
Citron Vodka, lemonade, muddled sugar with lemon slices, topped with a splash of soda water. Served on the rocks.

**Amaretto Sour • 11**
Amaretto Disaronno and sweet/sour. Shaken and served on the rocks.

**COFFEE**

**Nutty Irishman • 11**
Bailey’s, Frangelico, coffee & whipped cream.

**Crunchy Sailor • 11**
Rumchata, Sailor Jerry Rum, coffee & whipped cream

Any 2 Liquor drinks with coffee “Your Favorite” • 11