

BEER



TAPPED

	taste	pint
Munich, Lager Thomas Hooker, Bloomfield, CT	\$2	\$6.50
Bright Ale Half Full Brewery, Stamford, CT	\$2	\$6.50
Blue Point, Oatmeal Stout Blue Point Brewing Co., Long Island, NY	\$2	\$6.50
Rye 95 Two Roads Brewery, Stratford, CT	\$2	\$6.50
Original Sin, Hard Apple Cider Original Sin Corp., NY	\$2	\$6.50

BOTTLED

Budweiser, Lager St. Louis, MO	\$5.50
Bud Light, Lager St. Louis, MO	\$5.50
Corona, Lager Mexico	\$6.50
Heineken, Lager Amsterdam	\$6.50
Red Stripe, Lager Jamaica	\$6.50

CRAFT BOTTLED

Blue Point, Blueberry Ale Long Island, NY	\$6.50
Hop House Ale, Ommegang Cooperstown, NY	\$8
Sam Adams, Seasonal Ale Boston, MA	\$6.50
Steadfast Brewery, Blonde Ale (GF) Albany, NY	\$7.50



WINE



SPARKLING

	flute	btl
Aria Estate, Brut NV, Penedes, Spain	\$7	\$28
Niebaum-Coppola "Sofia" Blanc de Blancs 09', Sonoma	\$17	\$55

WHITE WINE

	glass	btl
Riff, Pinot Grigio, Penedes, Spain	\$6.50	\$25
Diehl, Riesling, Pfalz, Germany	\$8	\$32
La Caña, Albarino, Rias Baixas, Spain	\$9.50	\$36
Hess Select, Sauvignon Blanc, North Coast, CA	\$9	\$34
Snoqualmie, Chardonnay, Columbia Valley, WA	\$11	\$40
Albert Bichot, Chablis, France	\$16	\$48

RED WINE

	glass	btl
Block 9, Pinot Noir, California	\$8	\$32
Ch. Roc de Levraut, Red Blend, Bordeaux	\$9	\$34
Decoy, Merlot, Sonoma	\$17	\$47
Clayhouse, Cabernet, Paso Robles, CA	\$9	\$34
Ferrari-Carano, Cabernet, Sonoma	\$19	\$55
Borsao "Tres Picos," Garnacha, Spain	\$19	\$55

SPIRITS



by the glass

ENGLISH HARBOUR 5 yr Dark Rum, Antigua	\$8.50
THE REAL MCCOY 5 yr Rum, Barbados	\$8.50
RIME Vodka, Ashford, CT	\$8.50
BOOTLEGGER Vodka, New York	\$8.50
CHOPIN Vodka, Poland	\$9.50
DH KRAHN Gin, California	\$9
OLD RAJ CADENHEAD Gin, UK	\$9.50
LUNAZUL Blanco Tequila, Mexico	\$8.50
HOTEL CALIFORNIA Añejo Tequila, Mexico	\$10.50
HUDSON Baby Bourbon, NY	\$14
FOUR ROSES SMALL BATCH Bourbon, Lawrenceburg, KY	\$10
BULLEIT Bourbon, Lawrenceburg, KY	\$9
TEMPLETON Rye, Templeton, Iowa	\$9
MICHTER'S Single Barrel Rye, Louisville, KY	\$9.50
BANK NOTE 5 yr Blended Scotch, Scotland	\$9
JOHNNY WALKER GOLD RESERVE Blended Scotch, Scotland	\$16

COCKTAILS



BARREL AGED MANHATTAN
Four Roses Small Batch Bourbon, Noilly Prat
Sweet Vermouth and Bittermens Boston Bittahs \$11

NEGRONI
DH Krahn Gin, Noilly Pratt Sweet Vermouth,
Campari and Bittermens Hopped Grapefruit Bitters \$11

BAR MARTINI
Rime Vodka, Noilly Pratt Dry Vermouth
and Fee's Celery Bitters \$11

UNIQUE SINGLE MALTS

Nikka,
Japan \$11

Defiant,
North Carolina \$11

McCarthy's, Clear Creek Distillery,
Oregon \$11

BEER & CIDER COCKTAILS

DOLCE SHANDY
Munich Lager, Sour Mix, Sprite \$7

RASPBERRY BLONDE
Bright Ale, Chambord \$7

SINFUL YUMMY APPLE
Original Sin Hard Cider,
Yumberry Organic Liqueur \$7

NOSHIES



HOUSE MADE HUMMUS
Soft and crispy pita



\$4

EDAMAME
Sea salt



\$4

BAR SNACKS

Maple Bacon Peanuts

\$4

Signature House-Made Potato Chips

Parmesan Truffle Popcorn

A LITTLE BITE TO EAT

CHARCUTERIE

Daily Selection, assorted olives

\$12

CHEESE

Daily Selection, artesian baguette



\$12

BLACKENED AHI TUNA

Has avocado, wakame salad



\$6

PAN SEARED SCALLOP

Quail egg, crispy spinach, pancetta cream



\$6

MINI SESAME PORK SHANKS

Crispy rice noodles, sweet chili dipping sauce

\$6

SHORT RIB NACHOS

Tangerine and green chili salsa, wasabi cream

\$6




Vegetarian



Gluten Free

STAYING FOR DINNER

all sandwiches are served with a choice of our house greens or our house-made potato chip


RUSTIC PASTA  \$14
House-made noodles, grilled tomatoes, wilted chicory, lemon tomato broth

NORWALK SALAD \$12
Grilled chicken, nutmeg scented pecans, edamame, goat cheese, house made lemon maple vinaigrette

IRON SEARED SHRIMP \$15
Arepas, cilantro sauce, chili threads

SMOKEY BEEF EMPANADAS \$12
Queso blanco, yucca fries, trio of sauces, cilantro, red pepper, yellow tomato

BURGER \$16
"Connecticut Grown" cheddar, pepper smoked bacon, Brooklyn hot hop pickles

GRILLED FLANK STEAK  \$18
Chef Zoro's gazpacho sauce, roasted rosemary local fingerling potatoes

 Vegetarian  Gluten Free