



happy hour

- cocktails -

SANGRIA / ask server for selection / 12

WANDERING BARMAN
pre-mixed cocktails / 10

LA NINA (margarita) / tequila, marigold,
kaffir, lime, agave, orange bitters
(bright, botanical, citrus)

SWIPE RIGHT (old-fashioned) / bourbon,
dates, aromatic & orange bitters
(rich, boozy, aromatic)

MISS CASANOVA / rum, hibiscus,
chipotle, orange, lime

- beer, brews, & more -

willie's superbrew hard seltzer
mango/passionfruit
pawtucket, ri / 12oz can, 4.5% / 5

glutenberg ipa (gluten-free)
montreal, ca / 16oz can, 6.0% / 8

victory prima pils
downington, pa / 12oz bottle, 5.3% / 6

allagash white (wheat beer)
portland, me / 12oz bottle, 5.2% / 6

black duck porter, greenport harbor
long island, ny / 12oz bottle, 4.7% / 8

ommegang 'rosetta' (sour cherry)
oudenaarde, belgium / 11.2oz bottle, 5.6% / 6

wölffer no.139 dry rosé cider
long island, ny / 12oz bottle, 6.9% / 6

vybes / with 25mg hemp extract / 9
ask server for flavor

mood / with 33mg hemp extract / 9
ask server for flavor

- white / by the glass-

sauvignon blanc, poco a poco 2019
lake county, california / 10 (gl)

verdejo, friend & farmer 2020
la mancha, spain / 10 (gl) (natural)

chardonnay, goose bay 2019 (kosher)
marlborough, new zealand / 11 (gl)

pinot gris, red newt cellars 2018
finger lakes, new york / 11 (gl)

- red / by the glass -

pinot noir, pas de probleme 2020
languedoc, france / 9 (gl) (natural)

sangiovese 'gigetto' 2019
fiesole, italy / 9 (gl)

malbec, 'lote 44' 2020
mendoza, argentina / 9 (gl)

cabernet sauvignon, fundamental 2019
joey tensley, central coast, california / 11 (gl)

syrah/argaman/cab sauv "alfa" 2020 (kosher)
jezreel winery, galilee, israel / 12 (gl)

- rosé / by the glass -

grenache/cinsault, le rosé de S. 2020
provence, france / 9 (gl)

- sparkling / by the glass -

cava, castellroig brut
penedes, spain / 9 (gl)

- snacks -

(bar seats only)

BUFFALO ARANCINI
bleu cheese / 8 (nf, sf)

GARLIC BREAD
mixed olives / 6 (nf, sf)

HAND-CUT FRIES / 5 (gf, nf, sf)

SWEET POTATO FRIES / 5 (gf, nf, sf)

CAPE COD CAKES / tartar sauce / 8 (nf)

NACHOS / pico de gallo, jalapenos, black
beans, sour cream, guacamole, tapioca
cheese (add crispy seitan or gardein cutlets
+5) 15 (gf, nf; avail. sf)

gf: gluten-free / nf: nut-free / sf: soy-free