

WINE BY THE GLASS

RED

Trapiche Oak Cask, Malbec, Mendoza, 2007	10
Carlei Green Vineyards, Shiraz, South Australia, 2003	11
Row Eleven, 'Vinas 3', Pinot Noir, California, 2007	12
14 Hands, Merlot, Washington State, NV	12
Navarro Correas, Cabernet Sauvignon, Mendoza, 2005	13

WHITE

Gravitas, Sauvignon Blanc, New Zealand, 2006	10
Basserman-Jordan, Riesling (Trocken), Pfalz, 2007	12
Pine Ridge, Chenin Blanc-Viognier, Clarksburg, 2007	12
Chalone Vineyard, Chardonnay, Monterey County, 2007	12
Velante, Pinot Grigio, Veneto, 2007	12

SPARKLING

Mionetto Prosecco, Brut, Valdobbiandene, NV	13/50
Juve y Camps, 'Riserva de la Familia', Brut Nature, Cava, 2003	12/60
Moët & Chandon 'Imperial', Champagne, Epernay, NV	25/125

BEER

ON DRAUGHT

Bass Ale, England	8
Blue Moon, White Ale, Colorado	8
Samuel Adams Winter Lager, Boston	8
Stella Artois, Belgium	8
Guinness Stout, Ireland	8

BOTTLES

Hoegaarden, White Ale, Belgium	8
Amstel Light, Lager, The Netherlands	8
Peroni, Pale Lager, Italy	8
Kronenbourg 1664, Lager, France	8
Heineken, Pilsner, The Netherlands	8
Magner's, Cider, Ireland	9
Brooklyn Lager, New York	9

BAR FARE

P.E.I. MUSSELS

spicy basil broth
\$11

THREE CHEESE TASTING

goat, sheep, cow
fruit chutney, raisin nut toast
\$13

MALPEQUE OYSTERS

persian cucumber, mignonette ½ dozen
\$18

FISH & CHIPS

halibut, malt vinegar aioli
\$7

ROASTED GOAT CHEESE

baby beets, mixed greens, balsamic
\$10

PIGS IN A BLANKET

andouille sausage, violet mustard
\$6

ARRANCINI

lightly fried risotto, fontina, herbs
\$8

GRASS FED SLIDERS

caramelized onion, arugula, stilton
\$10

POTATO CROQUETTE

basil aioli
\$8

DEVILS ON HORSEBACK

upland cress, pimenton aioli, crostini
\$8

CHICKEN SPEIDINI

rustic bread, arugula pesto
\$10

MACARONI & CHEESE

cheddar & parmesean béchamel, herbed crust
\$8