



DRYET

R E V E R E

PRIVATE EVENTS

SPRING/SUMMER

2023



# Thank you

Thank you for your interest in Dryft. We appreciate the opportunity to host your upcoming event!

Dryft offers all of the elements needed to make your event an occasion to remember. We can comfortably host parties for up to 250 guests in our private, semi-private, and outdoor spaces.

We have four distinct areas within our restaurant:

- The **Private Dining Room** can accommodate up to 28 guests.
- The **Terrace** is a semi-private covered outdoor space facing Revere Beach that can accommodate up to 40 guests.
- The **Outdoor Bar** is adjacent to the restaurant and can accommodate groups of up to 100, cocktail-style.
- **Semi-Private** use of our Main Dining Room can seat groups of 30-55 guests.

## HOURS OF OPERATION

### **MONDAY-WEDNESDAY:**

*lunch & dinner 11AM-10PM*

### **THURSDAY & FRIDAY:**

*lunch & dinner 11AM-11PM*

### **SATURDAY & SUNDAY:**

*brunch 11AM-3PM*

*dinner 3PM-11PM*

## CONTACT US

### **DRYFT**

500 Ocean Ave  
Revere, MA 02151  
857-345-2717

*[events@dryftrevere.com](mailto:events@dryftrevere.com)*

# PLANNING YOUR EVENT

## HOW MANY GUESTS CAN YOUR SPACES ACCOMMODATE?

Dryft can host buy-outs for up to 150 guests indoors and 250 guests indoor/outdoor. The Private Dining hosts groups up to 28, and the Terrace up to 40. Semi Private use of our dining room can accommodate groups of 30-55 guests. The outdoor bar can host up to 100 guests cocktail style.

## WHERE DO MY GUESTS PARK?

Street parking on Ocean Ave & Revere Beach Blvd. There is also a parking garage at Wonderland Station (1300 North Shore Rd).  
Daily fee: Mon-Fri \$7 and Sat-Sun \$2.

## CAN WE PLAY OUR OWN MUSIC?

For the Private Dining Room or full buy-outs you may play your own playlist, but it must be approved by management.

## CAN WE DECORATE?

Dryft will provide setup and signs for all applicable food and beverage stations. You may want to plan for centerpieces, balloons and seating cards for your guests if you plan to assign seating. *We do not allow anything to be stuck to our walls. Confetti and glitter are not allowed!*

## CAN I BRING IN A CAKE OR DESSERT?

Yes! A \$2 per person outside-dessert fee will apply.

## DO YOU OFFER KIDS MEALS?

Yes, we do have more kid-friendly meal options for our plated menus, at a rate of \$12 per child under the age of 12.

## WHEN CAN I SET UP FOR MY EVENT?

Clients have access for setup 1 hour before the event and 30 minutes after the event end time, unless otherwise discussed with the event coordinator.

## HOW LONG DO I HAVE THE ROOM FOR?

Event minimums are based on a 3-hour reservation. If more time is needed minimums will be adjusted accordingly.

## WHAT IS THE FOOD & BEVERAGE MINIMUM?

Food & beverage minimums are calculated based on the restaurant space, day of the week and the season.

## WHAT HAPPENS IF WE DON'T MEET THE FOOD & BEVERAGE MINIMUM?

The difference will be applied as a room rental fee.

## CANCELLATION POLICY

A credit card is required at the time of booking to keep on file. If the event is canceled within 48 hours of the date, there will be \$15 per person fee applied to the card provided.

**For Full & Partial Buy-outs of the Dining Room:** a deposit of 20% of the food and beverage minimum is required at the time the rental agreement is signed. The deposit will be deducted from the final bill at the conclusion of your event. This deposit is forfeited by you if your event is canceled within 7 days of the event date. If the event is canceled within 72 hours of the event, there will be a 50% cancellation fee based on the food and beverage minimum.

# OUR RESTAURANT

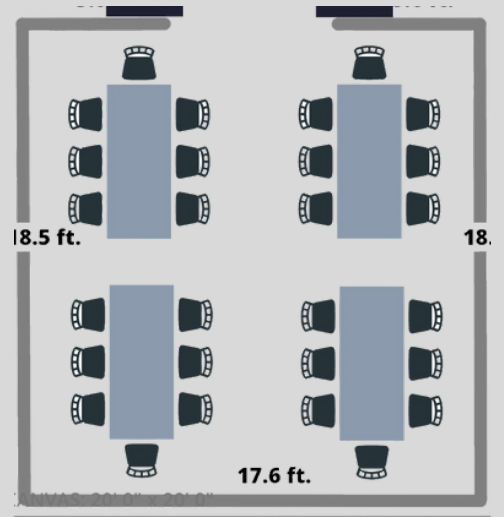
\*Food & Beverage minimums are determined based on space requested, season and day of the week of your event.

## THE PRIVATE DINING ROOM

*Private event for up to 28 guests*

*Food & Beverage Minimum:*

*\*\$1000-1500*

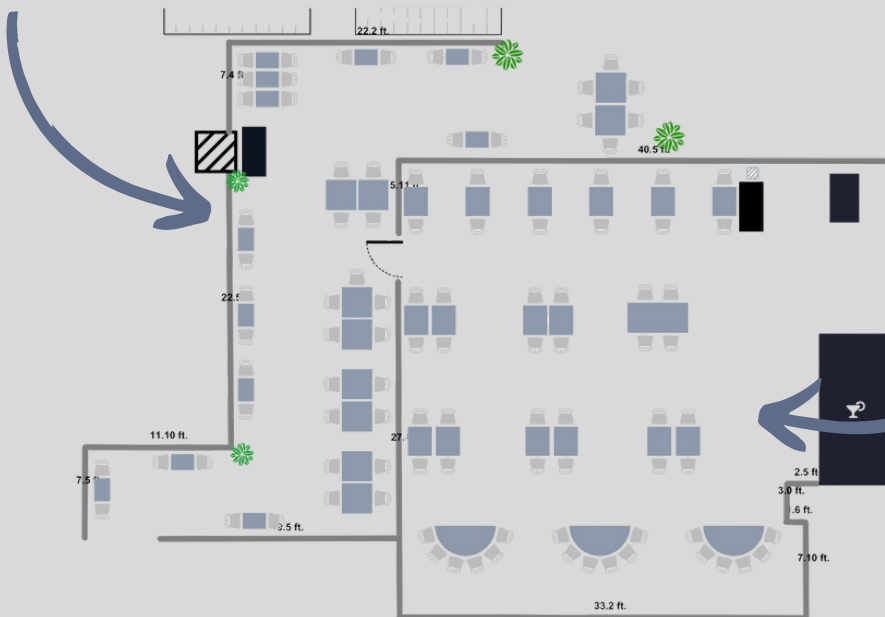


## THE TERRACE

*Private 3 hour outdoor event for up to 40 guests*

*Food & Beverage Minimum:*

*\*\$3000-\$4000*

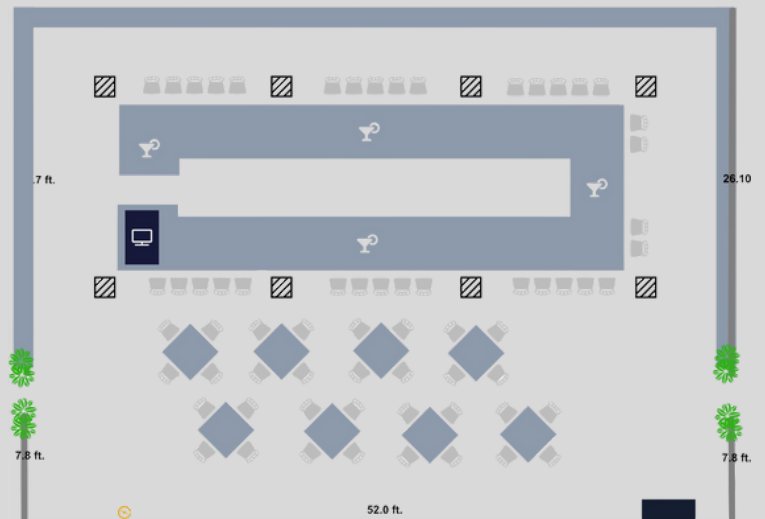


## THE MAIN DINING ROOM

*Semi-Private 3 hour event for up to 55 guests*

*Food & Beverage Minimum:*

*\*\$4000-\$5000*



## THE OUTDOOR BAR

*Private 3 hour event for up to 100 guests*

*Food & Beverage Minimum:*

*\*\$5,000-\$15,000*

# STATIONARY DISPLAYS

SMALL SERVES 10-20 PEOPLE

MEDIUM SERVES 30-40 PEOPLE

LARGE SERVES 50-80 PEOPLE

## CHARCUTERIE BOARD †

*Chef selection of meats & cheeses  
served with traditional  
accompaniments*

SMALL \$150

MEDIUM \$250

LARGE \$500

## SEAFOOD PLATTER GF

*locally sourced oysters & littlenecks  
on the half shell, lobster tails &  
shrimp, cocktail sauce & mignonette*

SMALL \$350

MEDIUM \$700

LARGE \$1100

## MEZZE PLATTER †

*Seasonal dips, pickled  
vegetables, za'atar spiced pita  
chips*

SMALL \$100

MEDIUM \$200

LARGE \$350

## PLATTERS

SERVES 10-15 PEOPLE

\$25 PER PLATTER

### BRUSSELS SPROUTS BRAVAS

*spicy tomatoes, garlic aioli, almonds, breadcrumbs*

### CAPRESE SKEWERS GF

*basil, balsamic glaze*

### GRILLED BROCCOLI RABE GF

*spicy honey, lemon garlic aioli*

### STREET CORN GF

*cotija cheese, lime crema, chipotle*

### CHICKPEA FRITTERS GF

*Calabrian chili aioli*

### VEGETABLE DUMPLINGS

*ponzu*

### BUFFALO CAULIFLOWER

*breadcrumbs, celery & blue cheese*

† Can Be Made Gluten-free   GF Gluten-free

# HORS D'OEUVRES

*PRICED BY THE DOZEN*

**MINI MEATBALLS \$42**

*whipped ricotta*

**HAMBURGER SLIDERS \$60**

*caramelized onions, cheddar, black garlic aioli*

**LOBSTER SLIDERS \$96**

*mayo, celery, lemon, scallions*

**BACON WRAPPED SCALLOPS GF \$66**

**MINI CRAB CAKES \$60**

*spicy remoulade*

**PAELLA ARANCINI \$48**

*basil pesto*

**BRUSCHETTA \$36**

*eggplant caponata, goat cheese crumble*

**COCONUT SHRIMP \$60**

*sweet chili sauce*

**CHICKEN PARMESAN SKEWERS \$54**

*mozzarella & marinara*

**HARISSA DEVEILED EGGS GF \$30**

**LAMB LOLLIPOPS GF \$96**

*mint tzatziki*

**WATERMELON & FETA GF \$24**

*mint & balsamic glaze*

**PORK DUMPLINGS \$30**

*ponzu sauce*

† Can Be Made Gluten-free   **GF** Gluten-free

# PRIX FIXE BRUNCH

STARTING AT \$45 PER PERSON

FOR PRIVATE PARTIES UNDER 28 GUESTS

## FIRST COURSE

*Choice of 3 items*

**NEW ENGLAND CLAM CHOWDER †**  
*bacon, brioche croutons*

**CHOPPED SALAD GF**  
*watermelon, radicchio, jicama, dates, cucumber, feta, kale,  
crispy quinoa, balsamic vinaigrette*

**HOUSE SALAD †**  
*shaved carrots, cucumber, radishes, cherry tomatoes,  
garlic croutons, mixed greens, sherry vinaigrette*

**ROASTED BEET SALAD GF**  
*whipped mint-ricotta, arugula, pecans, shoestring potatoes*

## ADDITIONAL APPETIZERS

*for the table*

**GRILLED OCTOPUS GF +\$23 each**  
*skordalia, spinach, chorizo vinaigrette*

**ESQUITES GF +11 each**  
*corn off-the-cobb, lime crema, cotija, chipotle*

**BURRATA † + \$21 each**  
*hierloom tomatoes, prosciutto, baguette,  
balsamic glaze*

**FRIED CALAMARI +\$17 each**  
*pickled cherry peppers, Calabrian chili aioli*

**BRUSSELS SPROUTS BRAVAS †+\$13 each**  
*spicy tomatoes, garlic aioli, almonds, breadcrumbs*

**BUFFALO CAULIFLOWER +\$16 each**  
*breadcrumbs, celery, blue cheese  
dressing & crumble*

**SWEET & SPICY WINGS † +\$16 each**  
*sesame, scallion, sweet & spicy glaze*

**MEDITERRANEAN PLATE † +\$16 each**  
*whipped feta, eggplant caponata, hummus,  
olives, giardiniera, pita chips*

## SECOND COURSE

*Choice of 4 items*

**SALMON BENEDICT †**  
*spinach, capers, red onions, hollandaise, home fries*

**CRAB & LOBSTER BENEDICT**  
*avocado, hollandaise, home fries*

**STEAK & EGGS †**  
*poached eggs, chimichurri, English muffin, home fries*

**BLACKENED SWORDFISH TACOS GF**  
*guacamole, cabbage slaw, lime crema, house salad*

**AVOCADO TOAST †**  
*poached eggs, guacamole, bacon, goat cheese crumble*

**BREAKFAST BOWL GF**  
*tater tots, spinach, sausage, guacamole, pico de gallo,  
scrambled eggs & feta*

**CHICKEN & WAFFLES**  
*jalapeño-cheddar waffle, fried chicken, spicy honey butter*

**CORNED BEEF HASH GF**  
*Yukon potatoes, onions, peppers, poached eggs, hollandaise*

**FEUILLETINE FRENCH TOAST**  
*berry coulis, whipped cream & maple syrup*

**DRYFT BURGER †**  
*Vermont cheddar, caramelized onions, fries, pickle*

**LOBSTER ROLL † +\$5pp**  
*lemon aioli, celery, scallions, pickles, French fries*

**BOLOGNESE †**  
*rigatoni, parmesan, basil*

**CHICKEN PESTO †**  
*spaghetti, creamed pesto, prosciutto, roasted bell peppers, pecorino*

**SHRIMP SCAMPI †**  
*spaghetti, cherry tomatoes, garlic white wine sauce, parsley*

## FOR THE TABLE

*Choice of 2 items*

**BACON GF**  
**HOME FRIES GF**  
**BREAKFAST SAUSAGE GF**  
**SCRAMBLED EGGS GF**  
**TRUFFLE FRIES GF**

## DESSERT

*Choice of 2 items*

**TIRAMISU**  
**APPLE PIE RANGOONS**  
**PANNA COTTA GF**  
**CHOCOLATE CHIP CANNOLI**  
**BROWNIE BITES**  
**PROFITEROLES**  
**OREO CHEESECAKE**  
**CHOCOLATE MOUSSE GF**

† Can Be Made Gluten-free    GF    Gluten-free

# BRUNCH BUFFET

STARTING AT \$45 PER PERSON

FOR PRIVATE PARTIES OF OVER 30 GUESTS

## SALADS

Choice of 1

### CHOPPED SALAD GF

watermelon, radicchio, jicama, dates,  
cucumber, feta, kale, crispy quinoa  
& balsamic vinaigrette

### ROASTED BEET SALAD GF

whipped mint ricotta, roasted beets, arugula  
& pecans

### HOUSE SALAD

local mixed greens, shaved carrots, cucumber,  
tomato, croutons, balsamic vinaigrette

### CEASAR SALAD

romaine, parmesan, crispy chickpeas

## ENTREES

Choice of 2

### SCRAMBLED EGGS GF

FEUILLETINE FRENCH TOAST  
berry coulis, maple syrup & whipped cream

### VEGGIE SCRAMBLE GF

spinach, mushrooms, tomatoes, caramelized  
onions & feta

### BELGIAN WAFFLES

berry coulis, maple syrup &  
whipped cream

### BUTTERMILK PANCAKES

butter, whipped cream & maple syrup

## BAKED GOODS

Choice of 1

CROISSANT  
SEASONAL MUFFINS  
DANISH  
CINNAMON BUNS

## SIDES

Choice of 2

BACON GF  
HOME FRIES GF  
BREAKFAST SAUSAGE GF  
TRUFFLE FRIES GF  
PANCAKES

## ENHANCEMENTS

THESE ITEMS ARE SERVED IN ADDITION TO YOUR STATION  
OPTIONS & ARE PRICED PER PERSON

### CHICKEN & WAFFLES + \$5pp

jalepeño-cheddar waffle, pasture-raised chicken,  
& spicy honey butter

### CRAB & LOBSTER BENEDICT + \$10pp

crab cake, lobster, avocado, english muffin, hollandaise

### BREAKFAST SANDWICH † +\$5pp

maple turkey sausage, cheddar on brioche

### BLACKENED SWORDFISH TACOS GF +\$7pp

guacamole, cabbage slaw, lime crema

### GRILLED FLAT IRON STEAK GF +\$10pp

chimichurri

## PLATTERS & DISPLAYS

SERVES APPROXIMATELY 30-40 GUESTS

### AVOCADO TOAST PLATTER† \$200

smashed avocado, bacon & goat cheese crumble

### CHARCUTERIE BOARD † \$250

Chef selection of meats & cheeses served with  
traditional accompaniments

### MEZZE PLATTER † \$200

Seasonal dips, pickled vegetables, za'atar spiced pita chips

### SEASONAL FRUIT GF \$150

### SEAFOOD PLATTER GF \$700

locally sourced oysters & littlenecks on the half shell, lobster  
tails & shrimp cocktail served with house-made cocktail sauce  
& mignonette

## CUSTOM DESSERT STATION

+\$10 PER PERSON

Choice of 3

TIRAMISU  
APPLE PIE RANGOONS  
PANNA COTTA GF  
CHOCOLATE CHIP CANNOLI

BROWNIE BITES  
PROFITEROLES  
OREO CHEESECAKE  
CHOCOLATE MOUSSE GF

† Can Be Made Gluten-free    GF Gluten-free

# PRIX FIXE DINNER

STARTING AT \$65 PER PERSON

FOR PRIVATE PARTIES UNDER 28 GUESTS

## FIRST COURSE

*Choice of 3 items*

### NEW ENGLAND CLAM CHOWDER†

*bacon, brioche croutons*

### CHOPPED SALAD GF

*watermelon, radicchio, jicama, dates, cucumber, feta, kale,  
crispy quinoa, balsamic vinaigrette*

### HOUSE SALAD †

*shaved carrots, cucumber, radishes, cherry tomato,  
garlic croutons, mixed greens, sherry vinaigrette*

### ROASTED BEET SALAD GF

*whipped mint-ricotta, arugula, pecans, shoestring potatoes*

## ADDITIONAL APPETIZERS

FOR THE TABLE

### GRILLED OCTOPUS GF +\$23 each

*skordalia, spinach, chorizo vinaigrette*

### MUSSELS† +\$17each

*garlic white wine, gorgonzola, bacon*

### ESQUITES GF +11 each

*corn off-the-cobb, lime crema, cotija, chipotle*

### BURRATA† + \$21 each

*hierloom tomatoes, prosciutto, baguette,  
balsamic glaze*

### FRIED CALAMARI +\$17each

*pickled cherry peppers, Calabrian chili aioli*

### BRUSSELS SPROUTS BRAVAS†+\$13 each

*spicy tomatoes, garlic aioli, almonds, breadcrumbs*

### BUFFALO CAULIFLOWER +\$16 each

*breadcrumbs, celery, blue cheese  
dressing & crumble*

### SWEET & SPICY WINGS† +\$16 each

*sesame, scallion, sweet & spicy glaze*

### MEDITERRANEAN PLATE† +\$16 each

*whipped feta, eggplant caponata, hummus,  
olives, giardiniera, pita chips*

### PARMESAN TRUFFLE FRIES GF +\$12 each

*truffle aioli*

## SECOND COURSE

*Choice of 4 items*

### BOLOGNESE †

*rigatoni, parmesan, basil*

### SAUSAGE RIGATONI †

*vodka sauce, ricotta, sweet Italian sausage, peas  
& parmigiano reggiano*

### SHRIMP SCAMPI †

*spaghetti, garlic white wine sauce, cherry tomatoes*

### CHICKEN PARMESAN

*fettuccine, marinara, parmesan, mozzarella, basil*

### CHICKEN PESTO †

*creamed pesto, spaghetti, prosciutto, roasted bell peppers, pecorino*

### LOBSTER ROLL † +\$5pp

*lemon aioli, celery, scallions, pickles, French fries*

### DRYFT BURGER †

*Vermont cheddar, caramelized onions, fries & pickle*

### SPINACH GNOCCHI †

*confit tomatoes, peas, stracciatella, wild mushrooms,  
marsala & aged balsamic*

### CHICKEN "UNDER A BRICK" GF

*mashed potatoes, Brussel sprouts, chicken jus*

### STEAK FRITES GF

*flat iron, truffle fries, arugula, bordelaise*

### GRILLED SWORDFISH

*za'atar couscous, roasted vegetable, mint tzatziki*

### MAHI-MAHI GF

*roasted corn, cotija cheese, cilantro, lime crema & mango salsa*

### FAROE ISLAND SALMON †

*shrimp fried rice, baby bok choy, sesame vinaigrette*

### GRILLED TUNA GF

*cauliflower steak, spinach, pine nut sauce, aji amarillo aioli*

## DESSERT

*Choice of 2 items*

### TIRAMISU

### APPLE PIE RANGOONS

### PANNA COTTA GF

### CHOCOLATE CHIP CANNOLI

### BROWNIE BITES

### PROFITEROLES

### OREO CHEESECAKE

### CHOCOLATE MOUSSE GF

† Can Be Made Gluten-free   GF   Gluten-free

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# BUFFET DINNER

STARTING AT \$50 PER PERSON

FOR PRIVATE PARTIES OVER 30 GUESTS

## SALADS

Choice of 1

### CHOPPED SALAD GF

watermelon, radicchio, jicama, dates,  
cucumber, feta, kale, crispy quinoa  
& balsamic vinaigrette

### ROASTED BEET SALAD GF

whipped mint ricotta, roasted beets,  
arugula & pecans

### HOUSE SALAD †

local mixed greens, shaved carrots,  
cucumber, tomato, croutons,  
balsamic vinaigrette

### CEASAR SALAD †

romaine, parmesan, crispy chickpeas

## ENTREES

Choice of 2

### BOLOGNESE †

rigatoni, parmesan, basil

### SAUSAGE RIGATONI †

vodka sauce, ricotta, sweet Italian sausage,  
peas & parmesan

### SPINACH GNOCCHI †

confit tomatoes, peas, stracciatella, wild mushrooms,  
marsala, aged balsamic

### MAC & CHEESE †

### CHICKEN PARMESAN

fettuccine, marinara, parmesan, mozzarella, basil

### CHICKEN FLORENTINE

fettuccine, roasted bell peppers, spinach, garlic cream  
sauce

## SIDES

Choice of 2

### GRILLED ASPARAGUS GF

### MASHED POTATOES GF

### ROASTED SEASONAL VEGETABLES GF

### FRENCH FRIES GF

### TRUFFLE FRIES GF

### HERB ROASTED POTATOES GF

## ENHANCEMENTS

THESE ITEMS ARE SERVED IN ADDITION TO YOUR STATION  
OPTIONS & ARE PRICED PER PERSON

### FAROE ISLAND SALMON GF +18pp

### HADDOCK +\$18pp

herb breadcrumbs

### PAELLA GF +25pp

clams, mussels, chicken, chorizo, shrimp, chicken, saffron rice

### ROASTED CAULIFLOWER STEAK GF +\$12pp

## CARVING STATION

SERVES APPROXIMATELY 30-40 GUESTS

### SLOW ROASTED WHOLE CHICKEN GF +\$10pp

chicken jus

### PRIME RIB ROAST GF +\$30pp

beef jus

### AU POIVRE BEEF TENDERLOIN GF +\$30pp

bordelaise sauce

## CUSTOM DESSERT STATION

+\$10 PER PERSON

Choice of 3

### TIRAMISU

### APPLE PIE RANGOONS

### PANNA COTTA GF

### CHOCOLATE CHIP CANNOLI

### BROWNIE BITES

### PROFITEROLES

### OREO CHEESECAKE

### CHOCOLATE MOUSSE GF

† Can Be Made Gluten-free    GF Gluten-free

# FAMILY STYLE

STARTING AT \$55 PER PERSON

## FIRST COURSE

*Choice of 1 item*

### CHOPPED SALAD GF

*watermelon, radicchio, jicama, dates, cucumber, feta, kale,  
crispy quinoa, balsamic vinaigrette*

### HOUSE SALAD †

*shaved carrots, cucumber, radishes, cherry tomatoes,  
garlic croutons, mixed greens, sherry vinaigrette*

### ROASTED BEET SALAD GF

*whipped mint-ricotta, arugula, pecans, shoestring potatoes*

### EARTH BOWL GF

*red pepper spread, broccoli, cauliflower, quinoa, red cabbage, goat  
cheese, avocado, lime vinaigrette*

## SECOND COURSE

*Choice of 1 item*

### BOLOGNESE †

*rigatoni, parmesan, basil*

### SAUSAGE RIGATONI †

*vodka sauce, ricotta, sweet Italian sausage, peas*

### SPINACH GNOCCHI †

*parmesan cream sauce, smoked chestnuts*

### CHICKEN PESTO †

*fettuccine, roasted bell peppers, spinach, garlic cream sauce*

### SHRIMP SCAMPI †

*spaghetti, cherry tomatoes, garlic white wine sauce, parsley*

## THIRD COURSE

*Choice of 2 items*

### EGGPLANT LASAGNA

### ROASTED CHICKEN GF

*confit chicken thigh, seared breast, chicken jus*

### PAELLA GF

*clams, mussels, chicken, chorizo, shrimp, chicken  
& saffron rice*

### GRILLED SWORDFISH GF

*mint tzatziki*

### CHICKEN PARMESAN

*marinara, Parmesan, mozzarella, basil*

### AU POVIRE BEEF TENDERLOIN GF

*chimichurri*

### FAROE ISLAND SALMON GF

### GRILLED TUNA GF

*aji amarillo aioli*

## SIDES

*Choice of 2 item*

### SHRIMP FRIED RICE

### GRILLED ASPARAGUS GF

### MASHED POTATOES GF

### ROASTED SEASONAL VEGETABLES GF

### SAUTEED SPINACH GF

### FRENCH FRIES GF

### TRUFFLE FRIES GF

### HERB-ROASTED POTATOES GF

## DESSERT

*Choice of 2 items*

### TIRAMISU

### APPLE PIE RANGOONS

### PANNA COTTA GF

### CHOCOLATE CHIP CANNOLI

### BROWNIE BITES

### PROFITEROLES

### OREO CHEESECAKE

### CHOCOLATE MOUSSE GF

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# EVENT BEVERAGE OPTIONS

## CASH BAR

*Your guests pay per drink or can start their own tab with the server or bartender*

## BOTTLED WINE SERVICE

*You may pre-select bottled wine for your event*

## CONSUMPTION

*Totals are based on the total number of drinks consumed, and payable at conclusion of your event.*

There are three types of consumption bar:

*Open Bar*

*Limited Bar*

*Cocktail Stations*

## COFFEE STATION

**\$5pp**

### FRESH BREWED COFFEE & SELECTION OF TEAS

*milk, cream & sugars*

## COCKTAIL STATIONS

*AVAILABLE FOR PRIVATE PARTIES OVER 30 GUESTS*

### MIMOSA & BELLINI BAR

**\$30pp**

Includes:

*Prosecco, assorted juices, purees  
& garnishes*

### SPRITZER BAR

**\$33pp**

Includes;

*Prosecco, Aperol, Elderflower, Lillet,  
seltzer & seasonal garnishes*

### BUILD-YOUR OWN

### BLOODY MARY BAR

**\$35pp**

Includes:

*vodka, house-made bloody mary mix,  
assorted garnishes & hot sauce*

### SANGRIA BAR

**\$25pp**

Includes:

*choices of red & white seasonal sangria*

ALL PRICES ARE BASED ON THE HOUSE POUR.

LIQUOR UPGRADES AVAILABLE.

SUBJECT TO A PRICE PER PERSON INCREASE.

# WINE & BEER SELECTION

## SPARKLING & ROSE

- \$39 PROSECCO LA LUCA *Treviso, Italy*
- \$42 BRUT ROSE CIELO *Veneto, Italy*
- \$48 BRUT ROSE FF COPPOLA SOFIA *Monterey, CA*
- \$60 BRUT ROSE BOUILLOUT PERLE D'AUORE *Burgundy, FR*
- \$48 ROSE LAFAGE *Cotes de Provence, FR*
- \$55 ROSE MIRAVAL *Cotes de Provence, FR*
- \$88 BRUT RESERVE DRAPPIER CARTE D'OR *Champagne, FR*
- \$165 BRUT VUEVE CLICQUOT YELLOW LABEL *Champagne, FR*
- \$155 BRUT IMPERIAL MOET & CHANDON *Champagne, FR*
- \$450 BRUT ACE OF SPADES *Champagne, FR*

## WHITES

- \$46 RIESLING ST M *Germany*
- \$50 RIESLING EROICA *Columbia Valley, WA*
- \$46 SAUVIGNON BLANC GIESEN *Marlborough, NZ*
- \$48 SAUVIGNON BLANC JUSTIN *California*
- \$48 SAUVIGNON BLANC ANDREW RICH *Oregon*
- \$38 PINOT GRIGIO I CASTELLI *Italy*
- \$62 PINOT GRIGIO LIVIO FELLUGA *Italy*
- \$42 CHARDONNAY TOMARESCA *Italy*
- \$42 CHARDONNAY LOUIS LATOUR *Burgundy, FR*
- \$46 CHARDONNAY BUEHLER *Russian River Valley, CA*
- \$77 CHARDONNAY ROMBAUER *Carneros, CA*
- \$87 CHARDONNAY HAMILTON RUSSELL *Heme-en-Aarde, SA*
- \$70 SANCERRE GIRARD *Loire Valley, FR*
- \$77 SANCERRE THOMAS LABAILLE *Loire Valley, FR*
- \$62 POUILLY FUISSE LATOUR *Burgundy, FR*
- \$52 CHENIN BLANC LANG & REED *Napa, CA*
- \$97 CHABLIS GROSSOT FROURNEAUX *Chablis, FR*

## RED

- \$46 PINOT NOIR CONTOUR *California*
- \$58 PINOT NOIR HAZEL *Oregon*
- \$62 PINOT NOIR AVERAEN *Willamette, OR*
- \$92 PINOT NOIR MIGRATION *Sonoma, CA*
- \$44 MALBEC TINTO NEGRO *Mendoza, ARG*
- \$42 MALBEC CATENA ZAPATA *Mendoza, ARG*
- \$46 MERLOT CLOS MOULIN PONTET *Bordeaux, FR*
- \$97 MERLOT DUCKHORN *Napa Valley, CA*
- \$60 SYRAH HEDGES FAMILY RED MOUNTAIN *Washington*
- \$46 CABERNET ALIAS *California*
- \$69 CABERNET CLOS DE NAPA *Napa Valley, CA*
- \$70 CABERNET JUSTIN *Paso Robles, CA*
- \$117 CABERNET JORDON *Sonoma, CA*
- \$112 CABERNET STAGS' LEAP *Napa Valley, CA*
- \$54 CABERNET TOOTH & NAIL *Paso Robles, CA*
- \$90 CABERNET WILLIAM HILL *Napa Valley, CA*
- \$48 SUPER TUSCAN TENUTA DI CAPEZZANA *Italy*
- \$87 SUPER TUSCAN ANTINORI IL BRUSCCIATO *Italy*
- \$97 BARBARESCO REVERSANTI *Piedmont, Italy*
- \$46 RED BLEND COPPOLA *Monterey, CA*
- \$50 RED BLEND AVIARY BIRDS OF PREY *Sonoma & Napa, CA*
- \$70 BOROLO ASCHERI THREE VINEYARD *Piedmont, Italy*
- \$97 CHATEAUNEUF DU PAPE PERRIN LES SINARDS *Rhone, FR*
- \$50 MONTEPULCIANO D'ABBRUZZO TIBERIO *Abbruzzo, Italy*
- \$58 TEMPRANILLO ALLENDE *Rioja, FR*

## BOTTLES & CANS

- BUD
- BUD LIGHT
- CORONA
- HEINKEN
- NIGHT SHIFT WHIRLPOOL
- BENT WATER PREMIUM LAGER
- JACK'S ABBY SMOKE & DAGGER
- BROOKLYN BLACK CHOCOLATE STOUT
- ROGUE DEAD GUY ALE
- WHITE CLAW (MANGO/BLACK CHERRY)
- HIGH NOON (ROTATING FLAVORS)
- LAGUNITAS NON-ALCOHOLIC IPA

## DRAFT BEER

- GUINNESS
- MILLER LITE
- BENT WATER THUNDERFUNK
- STELLA ARTOIS
- ALLAGASH WHITE
- SAM SEASONAL
- FIDDLEHEAD IPA
- DOWNEAST ORIGINAL BLEND CIDER
- BUNKER MACHINE CZECH PILSNER
- ROTATING DRAFT