

WINES BY THE GLASS

SPARKLING

prosecco, zardetto, italy

champagne, besserat, brut, france, *half bottle*

WHITE

pinot grigio, gabriella, veneto, italy

chardonnay, unoaked, domaine de la motte, france

riesling kabinett, dr weins-prum, mosel, germany

sauvignon blanc, natura, emiliana, chile

gruner veltliner, pratsch, austria

chardonnay, "nielson" by byron, santa barbara, ca.

ROSE

le charmel, provence, france

RED

merlot, tarrica, paso robles, california

cabernet sauvignon, vigilance, red hills, california

malbec, zuccardi, serie a, mendoza, argentina

sangiovese, belcore, tuscan, italy

pinot noir, plowbuster, willamette, oregon

cabernet sauvignon, frog's leap, napa, california

BEERS

corona

sam seasonal

two roads to ruin ipa

half full toasted amber

sea hag ipa,

new england brewing

budlight

heineken light

thomas hooker blonde ale

WEDNESDAY NIGHT WINE DINNER

\$60 THREE COURSE PRICE
FIXED WINE DINNER

\$45 without wine pairings

COCKTAILS

BABYLON EXPRESS

crop cucumber vodka, st. germain, pineapple juice, fresh lime

BULLEIT PROOF

bulleit bourbon, fresh mint, fresh lemon

SLEIGH RIDE

prosecco, figenza vodka, cranberry juice, fresh cranberries, mint

PASSION COSMO

smirnoff passion fruit vodka, passion fruit puree, fresh lime

THE MOJITO

captain morgan rum, muddled mint, fresh lime

PINEAPPLE MOJITO

malibu pineapple, muddled mint, fresh lime, pineapple juice

TELLERS OLD FASHIONED

four roses, house-made honey syrup, brandied cherries, orange

JALAPEÑO MARGARITA

celestial silver tequila, triple sec, sour mix, house-made jalapeño syrup

PAPILLON

elderflower gin, st. germain, ruby red grapefruit,
house-made rosemary simple syrup

HOUSE-MADE SANGRIA

red or white with botran rum

PRIME BLACK LABEL BURGER

“MAIN STREET’S 1946 BLEND”

applewood smoked bacon, cheddar, prime fries

this rich luxurious blend combines kobe brisket, angus rib cap
and boneless short ribs with an angus chuck base

BOSTON LOBSTER ROLL

butter poached, romaine lettuce, herb mayo