

WINES BY THE GLASS

SPARKLING

- prosecco, zardetto, italy 11.
- champagne, besserat, brut, france, *half bottle* 48.

WHITE

- pinot grigio, gabriella, veneto, italy 13.
- chardonnay, unoaked, domaine de la motte, france 13.
- riesling, dr. h. thanish, mosel, germany 13.
- sauvignon blanc, natura, emiliana, chile 13.
- chardonnay, "nielson" by byron, santa barbara, ca. 15.
- sauvignon blanc, reverdy, sancerre, France 16.

ROSE

- le charmel, provence, france 13.

RED

- merlot, tarrica, paso robles, california 13.
- cabernet sauvignon, vigilance, red hills, california 13.
- malbec, zuccardi, serie a, mendoza, argentina 13.
- sangiovese, belcore, tuscany, italy 14.
- pinot noir, plowbuster, willamette valley, oregon 16.
- cabernet sauvignon, frog's leap, napa, california 26.

BEERS

- | | | | |
|--------------------|----|-------------------------------------|----|
| corona | 7. | sea hag ipa,
new england brewing | 6. |
| sam seasonal | 6. | bud light | 6. |
| two roads seasonal | 6. | heineken light | 7. |
| half full seasonal | 6. | allegash white | 7. |

WEDNESDAY NIGHT WINE DINNER

\$60 THREE COURSE PRICE
FIXED WINE DINNER

\$45 without wine pairings

COCKTAILS

- BABYLON EXPRESS** 16.
crop cucumber vodka, st. germain, pineapple juice, fresh lime
- BULLEIT PROOF** 15.
bulleit bourbon, fresh mint, fresh lemon
- PASSION COSMO** 15.
smirnoff passion fruit vodka, passion fruit puree, fresh lime
- PINEAPPLE MOJITO** 15.
malibu pineapple, muddled mint, fresh lime, pineapple juice
- JALAPEÑO MARGARITA** 15.
celestial silver tequila, triple sec, sour mix, house-made jalapeño syrup
- CRANBERRY SMASH** 15.
redemption bourbon, fresh cranberries, angostura bitters
- AMBER ROAD** 15.
oryza gin, st. germain, basil syrup, prosecco
- MOSAIC** 14.
figenza vodka, macallan 12, poppy honey syrup, malbec
- HOUSE-MADE SANGRIA** 13.
red or white with plantation 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

19.

BOSTON LOBSTER ROLL

butter poached, romaine lettuce, herb mayo

29.