

Specialty Cocktails

(or POST Flight Checklist)

The Perfect Storm

*Goslings Black Seal Rum, ginger beer &
Nancy's kick-a-poo juice*

Carburetor Ice

*Makers Mark, Noilly Prat Sweet Vermouth,
Angostura bitters with a Luxardo cherry*

Piper J-3

*(an Old Fashioned plane) Makers Mark,
Angostura Bitters, orange slices,
raw sugar & maraschino cherries*

Silk Scarf

*Spanish cava with orange brandy and
Pear Eau de Vie floated on top*

Nancita's 'Rita

*Sauza Hornitos Reposado tequila, Gran Gala, sugar, fresh squeezed
lemon & lime juices, naked on the rocks*

Aviation

*Plymouth gin, Maraschino Liqueur,
Crème de Violette, lemon juice*

Lemon Lindy

*Absolut vodka, Nancy's Meyer lemon Limoncello,
straight up with a twist*

Slow Flight

*Café Meyer lemon vodka, Cointreau,
fresh squeezed lemon & lime juices
with a splash of pomegranate & cranberry juices*



Café Spirits

Vodka

Absolut Grey Goose Hangar One

Gin

Tanqueray Plymouth Bombay Sapphire
Hendricks Citadell Berkshire Mountain Distillery "Ethereal"

Rum

Bacardi Superior Captain Morgan
Goslings Black Seal The Kraken
Oronoco Platinum Reserve cachaca Zaya 12 yo

Tequila

Cuervo Gold 1800 Silver Sauza Hornitos Reposado
Sauza Tres Generaciones ...Plata ...Anejo

Tennessee Whiskey

Jack Daniels

Bourbon

Makers Mark

Canadian Whisky

Seagram's VO

Irish Whiskey

Jameson

Blended Scotch

The Famous Grouse

Small Batch Bourbon

Jack Daniels Single Barrel Woodford Reserve Blanton's

Single Malt Scotch

Orkney Island Highland Park 12yo

Speyside Balvenie Double Wood 12yo

Glenfiddich 12yo

The Macallan

W. Highlands Oban 14 year old

Islay Bowmore

Laphroaig 10yo

Lowland Auchentoshan Classic

Brandy

Germain-Robin

Cognac

Corvoisier VS

Anise

Herbsaint Molinari Sambuca St. George Absinthe Verte

Bitters & Herbals

Aperol Campari

Benedictine - B & B Drambuie Chartreuse green

Wine by the Glass

Champagne Cocktails

Flute of Brut Reserva 7.5

Kir Royale 8.5

Classic Champagne Cocktail 8.5

White

Pinot Gris, Lurton, Argentina 7

Pinot Gris, MacMurray, Russian River 12

Albarino, Legado Conde, Rias Baixas 12

Sauvignon Blanc, Toso, Argentina 9

Chardonnay, Toso, Argentina 9

Chardonnay, Midnight Cellars, Paso Robles 12

Chardonnay, De Loach, Russian River 14

Riesling Kabinett, Bollig-Lehnert, Germany 12

Rosé

Marques de Caceres, Spain 7

Red

Montepulciano, Masciarelli, Italy 7

Pinot Noir ~ MacMurray, Russian River 11

Merlot, Casa Lapostolle, Argentina 9

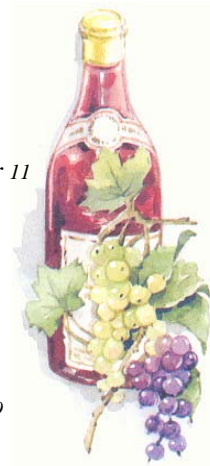
Merlot, Tobin James, Paso Robles 13

Monastrell, Carchello, Navarro. 8

Malbec, Toso, Argentina 8

Syrah, Midnight Cellars, Paso Robles 11

Cabernet Sauvignon, Toso, Argentina 9



Beer, Ale & Lager

*In keeping with our support of local producers,
Wachusett Brewing Company, Westminster, MA,
is our main supplier of malt beverages*

*Country Ale ~ light pale ale with a delicate hop balance
& a slightly sweet malt finish 4.25*

*India Pale Ale ~ crisp, extremely refreshing ale,
with an aggressive hop character & dry finish 4.25*

*Nut Brown Ale ~ very smooth, dark brown ale with a
rich malt finish 4.25*

*Black Shack Porter ~ big, flavorful beer, black as
midnight, with a thick brown head 4.25*

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Corona Extra ~ pale lager served with a lime wedge 4.25

Amstel Light ~ light, crisp lager; 3.5% alcohol 4.25



Wine by the Bottle

Sparkling Wine & Champagne

Bubbly goes well with appetizers, poultry, fish, shellfish, dessert...

Brut Reserva ~ Segura Viudas, Spain. This fine cuvée is fairly crisp with an interesting floral note and mouth-pleasing sensation of creaminess. Like all Spanish cavas, it is fermented in the bottle for maximum flavor

Brut Rose ~ Segura Viudas, Spain. Delicate and crisp, Segura Viudas Brut Rosé is fresh and fruity with red fruit aromas of raspberry, currant and grenadine. A lingering cherry note on the finish is crowned by a light touch of sweetness

Veuve Clicquot NV, France. For that very special occasion, a world class champagne

Prosecco ~Adami , Italy. delicate, fresh, floral dry sparkler with very long almond-like finish

Moscato d'Asti ~ Dell Aquese, Italy. slightly sparkling dessert wine ~ "Sweet gold"

White Wine

2008 Pinot Gris ~ Lurton, Argentina. bouquet of peaches & apricot; fresh, crisp with a delicious aftertaste

2008 Pinot Gris ~ MacMurray, Russian River. rich aromas of fig, white peach and pear. The bright aromas and complex varietal characters of citrus and elements of spice add both weight and interest to the wine. The flavors of peach, spicy pear and citrus meld together in a rich core, resulting in a round mouth feel which complement its crisp, clean finish.

2007 Sauvignon Blanc ~ Toso, Argentina. a versatile, medium-bodied white, equally enjoyable as an apéritif or with your entrée

2007 Sauvignon Blanc ~ Turtle Creek, Lincoln. made from grapes sourced in Rutherford, CA, this wine is very aromatic with excellent body & balance

2008 Albarino ~ Legado Conde, Rias Baixas. medium bodied, light yellow-gold. Lemon zest, pear, honey-suckle on the nose; juicy citrus, orchard fruit flavors with minerals add a refreshing acidity and dry finish. Pairs well with chicken, fish, shellfish and artichokes

2007 Chardonnay ~ Lageder , Italy. fermented in stainless steel leading to a light, clean flavor

2007 Chardonnay ~ Toso, Argentina. Good balance of crisp acidity and fruit; classic chardonnay Characteristics and a soft touch of oak. This wine goes well with seafood & poultry in delicate sauces.

2007 Chardonnay ~ Midnight Cellars, Paso Robles. beautiful straw color, nose full of tropical fruits & fig, flavors of green apple, pear, ginger; long finish with roasted vanilla bean & crisp acidity

2006 Chardonnay ~ Turtle Creek, Lincoln. 1/3rd fermented in stainless steel, the remainder in five year old oak leading to a lighter oak flavor than many American Chardonnays. Grapes sourced in Napa

2006 Chardonnay ~ De Loach, Russian River. partially barrel fermented, then aged "sur lies" for a delicate complexity. Fine example of California style buttery chardonnay

2005 Chardonnay "Nine Yards" ~ Jardin, Stellenbosch, South Africa beautiful rich gold with honeyed notes on the nose, assertive stone fruit & Mirabelle flavors, oaking is forward but not excessive Very round & sexy chardonnay with a long finish.

2006 Dry Riesling ~ Turtle Creek, Lincoln. wine maker Kip Kummeler starts with New York state grapes to produce a clean, crisp & dry wine

2007 Piesporter Goltropschen Kabinette Riesling ~ Bollig-Lehnert, Germany. an off dry, food friendly white, with a fairly light body. Kabinett works especially well with seafood, spicy dishes, veggies, garlic and lighter poultry or pork entrees

Rosé Wine

Hot weather is always when it is most "okay" to get into pinks; although it can't be wrong to "think pink" in the budding spring season or brighten up your table with rosés in the dead of winter. Pink wines taste great by themselves and are even better with food—from hot dogs to fish, chicken and Mediterranean cuisine.

2009 Terrebrune Bandol Rosé, France. 40% Mourvèdre with equal parts Cinsault & Grenache; organically & biodynamically farmed rosé; one of southern France's best known pink wines & the oldest appellation in

2009 Marques de Caceres, Spain. 80% Tempranillo, 20% Garnacha, vibrant, elegant rosé with a delicate bouquet of red berries & a whiff of fragrant flowers in the background, wild strawberry & raspberry sorbet flavors; vivid, pale raspberry color. Perfect with fish, chicken or as an aperitif

Red Wine

2004 Montepulciano ~ Masciarelli, Abruzzi. medium weight dry red wine; fragrant cherries & herbs; tart cherry flavors giving way to spices in the finish

2007 Merlot ~ Casa Lapostolle, Argentina attractive purple violet red; clean aromas of ripe red fruit dominate with sweet spices & notes of herbs of Provence & rosemary towards the finish. Medium body with soft, pleasant tannins in balance with a good freshness. Ideal companion of red meat, pasta with spiced sauces & strong flavored vegetables.

2005 Merlot ~ Tobin James, Paso Robles. soft, medium-bodied red wine with very juicy fruit forward flavors, low in tannin. Merlot goes well with poultry, red meat, pork, pastas, salads

2006 Pinot Noir ~ Turtle Creek, Lincoln. made entirely from the free run, it has well integrated spice & layers of flavor; this variety pairs with poultry, beef, fish, ham, lamb & pork, creamy sauces & spicy seasonings

2006 Pinot Noir ~ MacMurray, Russian River. This varietal is responsible for the great red wines of Burgundy. This is a classic Russian River Valley Pinot Noir, with concentrated fruit flavors of red & black fruits. Deep black cherry notes are complimented by subtle oak to add richness & depth to the finish. Pairs well with poultry, beef, fish, ham, lamb & pork. It will play well with creamy sauces, spicy seasonings & may just be one of the world's most versatile food wines.

2005 Monestrell ~ Bodega Carchello, Jumilla. Rich & complex with a compelling nose of fresh berries & flavors of sandlewood & fresh fruit. Lingering velvety finish. Pair with BBQ, anything grilled, hearty & meaty

2006 Malbec ~ Toso, Argentina. Argentina's signature grape; medium-bodied with flavors of ripe plums & blackberries; earthy & rustic. Pairs with red meat, as well as Mexican, Cajun, Indian or Italian fare (especially with tomato-based sauces)

2005 Azul ~ Guelbenzu, Navarra, Spain a blend of Tempranillo, Cabernet Sauvignon, and Merlot, aged nine months in second-year French and American oak. Ripe and elegant, with claret-like cedar notes, dry finish with gentle tannins that linger. Very food friendly

2006 Cabernet-Franc ~ Turtle Creek, Lincoln. made entirely from the free run, this wine is lighter in tannins & color than the related cabernet sauvignon.

2005 Syrah "Nocturne" ~ Midnight Cellars, Paso Robles. dark violet, bordering on black; rich flavors of black raspberry, vanilla spice, leather, earthiness

2006 Cabernet Sauvignon ~ Toso, Argentina. full-bodied with plenty of cassis, raspberry & vanilla notes, pairs well with strong cheeses, red meat & pasta

2006 Reserve Cabernet Sauvignon ~ Martini, Alexander Valley. sweet aromas of black currants, licorice, & cedar; concentrated flavors of ripe plums, & dark bing cherries; a well structured, medium to full-bodied wine that is complex, yet easy drinking,

2007 Zinfandel ~ Artezin, Mendocino.. Full-bodied with rich blackberry, cassis, sage spice; lingering finish from ripe tannins; likes root veggies, goat cheese, beef, poultry, spicy appetizers & aged cheeses

2006 Zinfandel ~ Turtle Creek, Lincoln. grapes sourced in the Sierra Foothills; a blend of free run & press wine. The Zinfandel grape is the cornerstone of California viticulture.....