

Dessert

SEASONAL CREME BRULEE

\$8

sugar crust, fresh berries

MATCHA - BERRY

PARFAIT

\$8

whipped cream, fresh berries,
pomegranate, pistachios

SALTED CARAMEL TART

\$8

fresh berries, whipped cream

SEASONAL CHEESECAKE

\$8

ask your server for our daily
special

ICE CREAM or SORBET

\$6

ask your server for our
varieties

Coffee & Tea

STARBUCK'S COFFEE

\$4

STARBUCK'S ESPRESSO

\$5

CAPPUCCINO

\$6

LATTE

\$6

HOT TEA SELECTION

\$5

Non-Alcoholic

Pepsi, Diet Pepsi, Sierra Mist,
Lemonade, Ginger Ale,
Unsweetened Iced Tea, Bottled
Water, San Pellegrino, Maine
Root root beer and Maine Root
blueberry soda

Craft Cocktails

ALL COCKTAILS \$12

SPICY BLOOD ORANGE MARGARITA

Tequila, Jalapeno, Blood
orange puree, fresh squeezed
juices

SPRING RASPBERRY COSMO

A classic cosmopolitan takes on
a raspberry twist

CRANBERRY OLD FASHIONED

Eight Bells Rum and Cranberry
make a unique cocktail
experience

BLUEBERRY 75

Bimini Gin, lemon, prosecco,
Maine Root blueberry soda

RUM PEACH PUNCH

A perfect summer sipper,
sweet rum punch with a fruity
peach glow

TOASTED RUSSIAN

Toasted coconut vodka,
Frangelico, Kahlúa, cream

GINGER NEGRONI

Bright spice of Domaine de
Canton ginger in a vibrant
classic

HOUSE SANGRIA

Inquire with your server

Beer

16oz Cans \$9

Mason's Hipster Apocalypse
Mason's Liquid Rapture Imperial
Banded Brewing Luminaire IPL
Citizen Cider Unified Press
Hidden Cove Patroon IPA

Local Brew \$7

Allagash White
Atlantic Blueberry Ale
Atlantic Coal Porter
Shipyard Export
Funky Bow So Folkin Hoppy IPA
Funky Bow G-String Pale Ale
Baxter Stowaway IPA
Hidden Cove Compadre Pale Ale
Downeast Cider