

SPARKLING WINES

Domaine Chandon Brut, CA	32
Cheurlin, Brut Speciale, France	68
Chloe Prosecco, Italy	28
Lunetta Prosecco, Italy 187ml	10

CHARDONNAY

Sonoma-Cutrer, "Russian River Valley	12	44
Kendall Jackson, CA 375ml / Half Bottle	18	
J Lohr, CA	9	34
Chalk Hill, RRV, Sonoma	60	
Flowers, Sonoma	88	

SAUVIGNON BLANC

Silverado, Napa (1 ltr bottle)	11	52
Cakebread Sauvignon Blanc, Napa	44	
Kim Crawford Sauvignon Blanc, NZ	10	36

RIESLING / ROSÉ / ALVARINHO

Chateau Ste Michelle, Eroica Riesling, WA	10	36
Fleurs de Prairie Rosé, Cotes de Provence	10	36
Cristom Estate, Rosé of Pinot Noir, OR	44	
Foral, Old Vines Alvarinho, Portugal	8	32

PINOT GRIGIO / PINOT GRIS

Chloe, Italy	9	34
Banfi, San Angelo, Italy	11	38
Santa Margherita, Italy 375ml / Half Bottle	24	

MERLOT

Drumheller, Columbia Valley	10	36
Robert Mondavi, Napa	48	
Frog's Leap, Napa	68	

PINOT NOIR

☞ Pinot, OR (our signature 100% Pinot)	12	44
Joel Gott, Santa Barbara CA	9	34
Meiomi, CA 375ml/ Half Bottle	22	
Flowers, Sonoma CA	88	
Mer Soleil Reserve, Monterey	18	65

BLENDS / MALBEC / ZINFANDEL / CHIANTI

DAOU "Pessimist", Paso Robles	12	44
Troublemaker by Austin Hope, CA	10	36
Catena Malbec, Mendoza	11	38
7 Deadly Zins, Lodi CA	10	36
Tenuta di Arceno Chianti Classico, Italy	11	38

CABERNET

The Prisoner "Unshackled" CA	12	46
Tribute, CA	9	34
Josh, CA 375ml/ Half Bottle	20	
Clay Shannon, Napa	45	
Justin, Paso Robles	15	56
Earthquake, Lodi	52	
Penfolds Bin 389 Cab-Shiraz	78	
Stag's Leap Artemis, Napa	25	94
Silver Oak, Alexander Valley	120	
Caymus, Napa Valley 1 liter Bottle	135	

HOUSE WINES, SANGRIA & SPECIALS

Chardonnay, Pinot Grigio & Cabernet Glass 7
Sangria Red, White or Watermelon... Light, Fruity & Refreshing. Glass 10 Pitcher 38

SPECIAL OFFERINGS FROM ORIN SWIFT

Palermo, Cabernet, Napa 95
Eight Years in the Desert, Zin, Syrah, Petite Syrah 82
Abstract, Grenache, Syrah, Petite Syrah 74
Papillon, Bordeaux Blend-Cab, Cab Franc, Malbec, Petit Verdot, Merlot 125

MAGIC CRAFTED COCKTAILS & SPRITS

SHAKEN NOT STIRRED

WINNI SUNSET

Tito's | Blood Orange Liqueur | Prosecco | Burnt Orange 14

ALMOND TINI

Casamigos | Amaretto | Orange Juice | Chocolate Bitters 16

TALE OF TWO T'S

Titos | Earl Grey Tea | Grapefruit | Key Lime Juice 14

BIG O COSMO

Cranberry & Orange Vodka | Cointreau | Spiced Orange 14

ON THE WITCHES

PAIN KILLER

Bumbu Banana Rum | Coconut | OJ | Nutmeg | Pineapple 12

STRAWBERRY BASIL FIZZ

Cointreau | Lime | Strawberries | Basil | Soda 12

BLACKBERRY GIN FIZZ

Brockmans Gin | Blackberry Puree | Ginger Beer 14

MANHATTAN SOUR

Longbranch Bourbon | Lemonade | Sweet Vermouth 15

BARREL AGED PROJECT

Woodford Reserve | Tawny Port | Antica Vermouth
Luxardo Cherry | Burnt Orange 15

MULES

Vodka | Bourbon | Tequila | Gin 12

BOTANICALS

Ketel One: Peach & Orange Blossom | Grapefruit & Rose
Cucumber & Mint 12

MARGARITAS

Mi Campo Tequila 12
Prickly Pear | Blackberry | Blood Orange | Strawberry-Jalapeno

NIGHT CAP

ESPRESSO MARTINI

House Espresso Vodka | Espresso Liqueur | Vanilla Latte,
Salted Caramel or Traditional 14

HAND SELECTED SINGLE BARRELS

Sagamore Rye 55.0% ABV
Blantons Kentucky Bourbon 46.5% ABV

House Rules: Limit of 2 Martini's Per Visit. Please Drink Responsibly.
Have Fun, Meet Friends,
Be Nice to The Staff

SOUP, APPETIZERS & SALADS

NEW ENGLAND CLAM CHOWDER 5 / 9

CANOE CHIPS. 7

House Chips, Scallions, Blue Cheese Sauce*
topped with BACON... 9

ESCARGOT 14

Garlic Butter, Cheese Smothered, Baguette

PORK BELLY 15

Sweet Soy & Sriracha Braised, Sweet Vinegar
Pepper Relish, Black Garlic Aioli

GARLICY SWEET CHILI PRAWNS 16

Thai Style Sweet & Spicy Shrimp, Buttery Baguette

PORK POTSTICKERS 12

Five Potstickers, Ginger-Sesame-Soy Sauce

BLACKENED AHI TUNA Sm. 9 / lg. 17

Sweet Soy Sauce, Pickled Ginger, Wakame Salad

SWEET & SOUR CALAMARI 15

Thai Chili Paste, Scallions, Sesame Seeds

CRISPY ORANGE CHICKEN 14

Fried Chicken, Sweet Chili Mandarin Orange Sauce

CHILLED SHRIMP COCKTAIL 15

4 Large Shrimp, Cocktail Sauce. Add'l 4. ea

Our Side House & Caesar to any Entrée 5

LOCAL & ORGANIC GREENS

Local Cheddar, Sunflower Seeds, Dried Cranberries, Spiced Apple Cider Vinaigrette

ICEBERG WEDGE

Apple Smoked Bacon, Blue Cheese Crumbles, Tomato, Scallions, Blue Cheese or Buttermilk Ranch & Cheddar

CANOE CAESAR

Focaccia Croutons, Shaved Parmesan, House Caesar Dressing

ENTREES

"USDA PRIME" NY STRIP

Potato Au Gratin or Mashed & Asparagus

12oz 32 16oz 38 24oz 48

BEEF TENDERLOIN MEDALLIONS

Au Gratin or Mashed, Asparagus, Sauce Au-Poivre

Two-4oz. 28 Three-4oz. 38

ROAST CHICKEN 24

Semi Boneless Half Chicken, Baby Carrots, Parmesan,
Garlic Butter & Parsley Smashed Fingerlings

HADDOCK "CHOWDER" 24

Crushed Ritz & Herb Topped, Bacon, Leeks,
Potatoes & Cream

PAN SEARED SALMON 26

Riced Cauliflower & Asparagus Risotto, Kale Pesto

LOBSTER MAC 1/4 lb 35 1/2 lb 70

ROAST PRIME RIB of BEEF 32

Sour Cream Chive Potato, Baby Carrots, Au Jus

LOBSTER RAVIOLI 34

Three jumbo Shrimp, Sweet Chili -Corn Cream,
Asparagus, Fried Leeks

BAKED HAM 24

Pineapple Rum Raisin Glaze, Mashed or
Scallop Potato, Green Bean

GRILLED SWORDFISH 36

Sundried Tomato Pesto Risotto, Grilled Asparagus,
Balsamic Drizzle

LEMON-GARLIC SEAFOOD PASTA 35

Shrimp, Scallops & Mussels,
Roasted Tomato's, Linguini, Shaved Parmesan,
Lemon, Garlic & Light Cream

DESSERTS

CARROT CAKE

RED VELVET CAKE

TRIPLE CHOCOLATE CAKE

WARMED CINNAMON BUN, VANILLA ICE CREAM

BANANA CREAM PIE CHEESECAKE BRULE

WARMED CHOCOLATE CHIP COOKIE CAKE, VANILLA ICE CREAM