

BOTTLED BEER

Domestic—\$3.50

Budweiser

Bud Light

Coors Light

Michelob Light

Michelob Ultra

Miller Lite

Buckler (NA)

Premium \$4.50

Corona

Heineken

Jack's

RESTAURANT & PUB

WINE & BEER MENU



WHITE WINE

Josh Chardonnay—North coast California. Balanced with aromas of topical fruits and citrus married with subtle oak notes. The palate is a harmony of fresh yellow and white stone fruits that linger, finishing with a fresh and clean acidity. Glass \$8; Bottle \$23

Villa Pozzi Pinot Grigio—Sicily. Showcases aromas of lemon, white peach, and pear. It is clean and well balanced with bright acidity and the finish lingers with notes of stone fruit and flowers. Glass \$6; Bottle \$20

Oyster Bay Sauvignon Blanc—New Zealand. Zesty and aromatic with lively, penetrating fruit characteristics. A concentration of tropical and gooseberry flavors with an abundant bouquet, it is always crisp, elegant, and refreshing. Glass \$7; Bottle \$21

Elicio Rosé—Southern France. A blend of Grenache and Syrah, this rose is fruit forward and pairs with everything! Grapes come from sustainable estates. Glass \$6; Bottle \$20

RED WINE

Josh Cabernet—California. The bouquet is rich with dark fruits, cinnamon, clove, and toasty oak flavors. It is juicy on the palate with black currant and blackberry flavors prominent, accented by roasted almonds, vanilla, and hazelnuts, finishing long with fine, firm tannins. Glass \$8; Bottle \$23

Kim Crawford Pinot Noir—New Zealand. Intense primary Pinot Noir fruits, especially raspberry and cherry, and hints of sweet oak. A savory, elegant ripe fruit coupled with a touch of oak. Full bodied with the unusual combination of power and elegance. Glass \$8; Bottle \$23

Conquista Malbec—Argentina. Soft, mouth filling and perfumed with flavors of berries, wild plums and a ripe tannin backbone to hold up to the rich, spicy, grilled meat dishes synonymous with Latin cuisine. Glass \$6; Bottle \$20

Double Decker Red Blend—California. An exciting blend of Cabernet Sauvignon, Petit Syrah, and Barbera that creates an adventurously robust yet smooth red wine with mouth filling flavors of blackberry, black cherry, and plum, and a smooth, spicy finish.— Glass \$7; Bottle \$22

Twisted Merlot—California. This wine has a rich entry and pure polished flavors of cherry, cassis, pomegranate, and blackberry. On the palate, these gorgeous fruit elements mingle with complex layers of leather, wet river rock, eucalyptus, and black tea. Warm, earthy notes finesse the finish while dense, fine-grained tannins provide wonderful length. Glass \$5; Bottle \$18

BEER ON TAP

Bud Light—Brewed with the best barley, rice, water and hops to be America's favorite light lager. 4.2% ABV

Fiddlehead IPA—Shelburne, Vermont. Hop forward with a bright citrus and pine aroma and nice dry finish. Very drinkable. 6.2% ABV

Jack's Abby—Framingham, Massachusetts. Sweet and golden with a full malty body, inspired by the country lagers of Bavaria. 5.2% ABV

Harpoon Camp Wannam Pale Ale—Boston. Golden-copper in color with a light body, slight hop bitterness, malty sweetness, and a mango finish.

Switchback Unfiltered Ale, Vermont—This reddish-amber ale is well-balanced, allowing for complexity of flavor coupled with an unusually smooth and refreshing character. 5.0% ABV

Samuel Adams Cold Snap, Boston—The crisp character of this lively unfiltered white ale gets a kick from a bright blend of spring spices; orange peel and plum add subtle sweetness, while coriander contributes a peppery bite. 5.3% ABV

Sierra Nevada Hazy Little Thing IPA—A hop heavy, unfiltered IPA. 6.7% ABV

Space Cake Double IPA Clown Shoes—Utilizes citrusy mosaic hops and an immaculate west coast style malt backbone. 9% ABV