	Winchester Ciderworks Sinnner's- Sinner's is blended with elderberries to give both a beautifully balanced cider with a gorgeous red color. 6.2% ABV 16oz \$10 Winchester Ciderworks Pious Pear- 50/50 blend of apples and pears that are slowly fermented to keep the fruity aromas. Perfect balance of sweetness and acidity! 6.0% ABV 16oz \$10	Winchester Ciderworks 522 Black Currant- A beautiful pink cider which marries the flavors of an off dry cider with light acidity to the fruitiness of blackcurrants. 6.2% ABV 16oz \$10 Winchester Winter Wonderland Cider- Cider has been aged on Cinnamon sticks for six months and then a blend of spices is added to give a full-flavored cider which will warm the heart. 6.2% ABV 16oz \$10
()	Ciders (Gluten Free) ©	We are also now carrying Surfsides!
	West Coast IPA 6.2% ABV \$8 As the name implies, this is American style I.P.A-amber in color, medium-bodied, massive hop aroma & flavors abound in this beer. Irish Red Ale 5.7% ABV \$8 Mahogany red in color with a pleasant caramel aroma. Medium bodied with layered caramel notes & hints of roasted malt, balanced by soft hop bitterness & earthy aroma. Pineapple Blonde Ale 4.9% ABV \$8 Irish Dry Stout 5.4% ABV \$8 Blood Orange IPA 6.2% ABV \$8 Montes Alpha Cabernet, Merlot & Pinot Noir Rappel Valley, Chile 10 glass/ 32 bottle Sartori Pinot Noir 2021 DiVerona, Italy 8 glass/ 29 bottle Ferrari-Carano Siena 2021 Sanoma 10 glass/ 36 bottle	
	Blonde Ale 4.9% ABV \$8 Golden in color with a plea	sant bready aroma, light in body with a crispy grainy flavor.
1 1	Artisan's Craft Beer on Draught	
		cked black pepper tossed in Alfredo Sauce topped
·	12oz Strip, steak fries, compound butter, chef's Spinach Fettuccine Alfredo	vegetable, demi-glace
$(\ \)$	Slow braised wine and spices, natural gravy, mashed potatoes, roasted butternut squash 39 Certified Angus Beef NY STRIP	
<u> </u>	Boneless Beef Short Rib	
	Crab cakes (2) Homemade Crab Cakes, remoulade, crispy potato wedges, chef's vegetable 42	
	Oven roasted, butter crumbed paprika cous cous, lemon sauce, asparagus 41	
	Halibut	a 29
	Fillo wrapped Cod fish Day boat cod asparagus seasoned with espelette, lemon orange zest wrapped buttery fillo dough baked golden brown, served with seasonal salad 29	
()	<u>Entrees</u>	
	Arancini Rice Balls 3 House made Rice Balls made with sauteed onions, saffron white wine, stuffed with ciliegine served over marinara sauce 15	
	Baked Stuffed Shrimp 4 Shrimp stuffed with crab meat and served over a light Francese sauce 21	
	Short Rib Quesadilla Short Rib slow braised with wine and spices, sauteed onions and mozzarella cheese in flour tortilla topped with salsa verde and sour cream; served with lettuce, avocado and shaved radishes 19	
	Mini Spinach & Cheese Puffs (3) mini phyllo dough puffs filled with spinach feta cheese, (3) filled with mixture of feta, ricotta pecorino romano; served with spicy olives 16	
	<u>Jiai leis</u>	