

VINI DELLA CASA

Featuring Common Man Private Label Wines

101 Pinot Grigio | 102 Chardonnay
103 Merlot | 104 Cabernet Sauvignon
8. glass | 30. bottle

VINI BIANCHI

BIN		Glass	Bottle
105	Villa Pozzi Moscato <i>Sicily, Italy</i>	9.	34.
106	Bottega Vinaia Pinot Grigio <i>Trentino-Alto Adige, Italy</i>	10.5	40.
107	Kettmeir Pinot Grigio <i>Südtirol, Italy</i>		48.
108	Dr. Konstantin Frank Riesling <i>Finger Lakes, New York, USA</i>	10.5	44.
109	The Crossings Sauvignon Blanc <i>Marlborough, New Zealand</i>	11.5	44.
110	Decoy by Duckhorn Sauvignon Blanc <i>California, USA</i>	10.5	40.
111	Cherrier Père et Fils Sancerre <i>Sancerre AOC, Loire Valley, France</i>		80.
112	Flor de Verano Albariño <i>Rías Baixas, Spain</i>	13.	50.
113	Floral de Melgaço Alvarinho <i>Vinho Verde, Portugal</i>	10.	38.
114	Sella & Mosca La Cala Vermentino <i>Saràinia, Italy</i>	9.	34.
115	Dogajolo Tuscan White <i>Italy</i>	10.	38.
116	Caymus Conundrum White Blend <i>California, USA</i>	10.5	38.
117	Saldo Chenin Blanc <i>California, USA</i>	10.	38.
118	Albert Bichot AOC Chablis Blanc <i>Chablis, France</i>		54.
119	Joel Gott Unoaked Chardonnay <i>California, USA</i>	9.	34.
120	Juggernaut Chardonnay <i>Sonoma Coast, California, USA</i>	14.	54.

VINI ROSATI & BOLLICINE

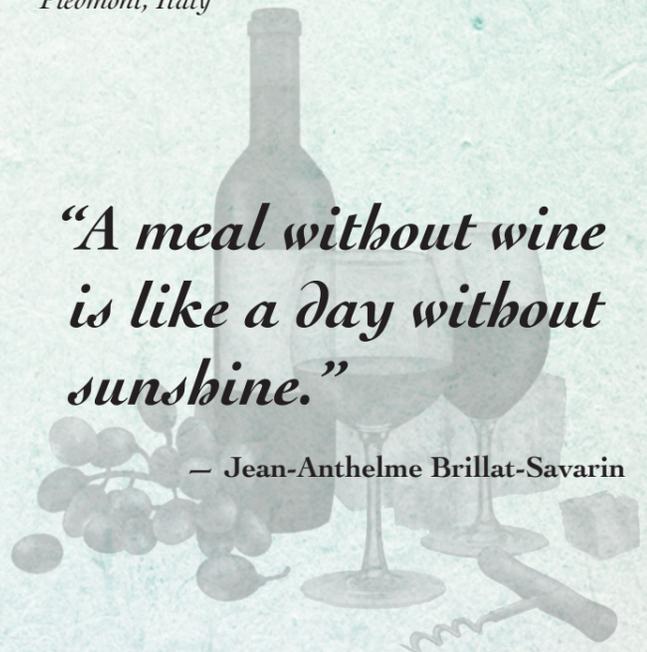
301	Fleurs de Prairie Rosé <i>Provence, France</i>	12.	46.
302	Château Miraval Rosé <i>Provence, France</i>	13.	50.
303	Tormaresca Calafuria Rosato <i>Salento, Italy</i>	10.5	40.
304	La Marca Prosecco <i>Italy</i>	12.	46.
305	La Marca Prosecco Rosé <i>Italy</i>	12.	46.
306	Blanchard Perez Cava <i>Barcelona, Spain</i>	9.	34.
307	Veuve Clicquot Yellow Label Champagne <i>Champagne, France</i>	110.	

**VINI ROSSI**

BIN		Glass	Bottle
201	Louis Jadot Beaujolais – Villages <i>France</i>	9.	34.
202	Lange Estate Pinot Noir <i>Willamette Valley, Oregon, USA</i>	12.5	48.
203	Belle Glos Balade Pinot Noir <i>Santa Barbara County, California, USA</i>	16.	62.
204	Elk Cove Pinot Noir <i>Willamette Valley, Oregon, USA</i>		70.
205	Alverdi Barbera <i>Piedmont, Italy</i>	9.	34.
206	Sella Antica Sangiovese <i>Tuscany, Italy</i>	11.	42.
207	Lamole di Lamole Maggiolo Chianti Classico <i>Tuscany, Italy</i>	14.	54.
208	Rocca delle Macie Chianti Classico Riserva <i>Tuscany, Italy</i>	13.	50.
209	Villa Antinori Rosso <i>Toscana IGT, Italy</i>	12.	46.
210	Marqués de Cáceres Tempranillo <i>Rioja, Spain</i>	13.	50.
211	Ca' Momi Merlot <i>Napa Valley, California, USA</i>	11.	42.
212	Tommasi Rafaël Valpolicella Classico <i>Veneto, Italy</i>	13.5	52.
213	Locations Red Blend <i>California, USA</i>	13.	50.
214	The Prisoner Red Blend <i>Napa Valley, California, USA</i>		90.
215	D66 by Orin Swift Red Blend <i>Mauvy, France</i>		80.
216	Saldo Zinfandel <i>California, USA</i>	12.5	48.
217	Doña Paula Estate Malbec <i>Mendoza, Argentina</i>	10.5	40.
218	Antinori Pian delle Vigne Brunello di Montalcino DOCG <i>Tuscany, Italy</i>		148.
219	Josh Cellars Cabernet Sauvignon <i>North Coast, California, USA</i>	11.	42.
220	St. Hubert's The Stag Cabernet Sauvignon <i>Paso Robles, California, USA</i>	13.	50.
221	Justin Cabernet Sauvignon <i>Paso Robles, California, USA</i>	16.5	54.
222	Hess Allomi Cabernet Sauvignon <i>Napa Valley, California, USA</i>		90.
223	Faust Cabernet Sauvignon <i>Napa Valley, California, USA</i>		94.
224	Fontanafredda Barolo Nebbiolo <i>Piedmont, Italy</i>		84.

*“A meal without wine
is like a day without
sunshine.”*

— Jean-Anthelme Brillat-Savarin





“A well-made cocktail is an invitation to indulge in life’s pleasures.”

— Unknown

COCKTAILS & MARTINIS

We serve a maximum of two martinis per guest.

Espresso Martini 16.

VERY COOL Nitro Cold Brew, Tito’s Handmade Vodka, and Caffè Borghetti Espresso Liqueur shaken and topped with a layer of cold foam.

Rum & Rome 12.

Bumbu Rum, Campari, strawberry liqueur, pineapple juice, and fresh lime.

Lemon Rosemary Gin Fizz 11.

Hendrick’s Gin, fresh lemon, rosemary simple syrup, and soda water.

Blood Orange Whiskey Sour 10.

Redemption Bourbon, blood orange purée, Common Man Signature Sour Mix, and a splash of soda.

Lago Al Fresca 10.

Tito’s Handmade Vodka, elderflower liqueur, splash of grapefruit, and soda.



Whistle While You Sip 16.

Common Man WhistlePig Rye, real maple syrup, orange bitters, and orange zest.

Spicy Italian Margarita 12.

Ghost Blanco Tequila, amaretto, lime juice, agave, and Common Man Signature Sour Mix.

Banana Bread Old Fashioned 11.

Howler Head Banana Bourbon, black walnut bitters, and vanilla syrup, finished with a cinnamon-sugar rim.



Blood Orange Martini 14.

Tito’s Handmade Vodka, blood orange liqueur, blood orange purée, Common Man Signature Sour Mix, topped with sparkling wine.

Hot & Dirty 14.

Tito’s Handmade Vodka and olive juice with a dash of Tabasco®, shaken vigorously and served with a celery salt rim and a bleu cheese-stuffed olive.

Espresso Old Fashioned 11.

Elijah Craig Bourbon, Caffè Borghetti Espresso Liqueur, brown sugar syrup, and chocolate bitters served over a coffee ice cube.

Signature Margarita 15.

Casa Noble Reposado Tequila, Cointreau, agave nectar, Common Man Signature Sour Mix, fresh lime, and a float of Grand Marnier.

UnCommon Manhattan 16.

Common Man Select Bourbon by Woodford Reserve, Carpano Antica sweet vermouth, and Bada Bing® cherries.

LOCAL & HANDCRAFTED

Black Raspberry Limoncello 13.

Grainger’s Deluxe Organic Raspberry Vodka, Fabrizia Limoncello, cranberry juice, raspberry purée, and a splash of Common Man Signature Sour Mix.

Pomegranate Ginger Sparkler 11.

Tamworth Distilling Common Man Ginger Root Vodka, simple syrup, fresh lemon, and pomegranate syrup, topped with ginger ale.

Getting Figgy With It 13.

Cathedral Ledge Fig Vodka, elderflower liqueur, fresh lemon, pink grapefruit juice, and a splash of soda.

The Bee’s Knees 12.

Barr Hill Gin, fresh lemon, and raw honey.



SPRITZ WITH A TWIST

Strawberry Garden 13.

Muddled mint and basil with Milagro Silver Tequila, strawberry purée, orange juice, and fresh lemon, topped with sparkling wine and soda water.

Venetian Spritz 12.

Aperol and sparkling wine with a splash of soda, garnished with a lemon wheel.

Mediterranean Hugo 13.

Grey Goose La Poire Vodka, elderflower liqueur, and fresh lemon juice topped with sparkling wine and soda water, garnished with a lemon wheel.

Citrus Amalfi Spritz 12.

Fabrizia Limoncello and sparkling wine topped with soda water. Garnished with a lemon wheel and fresh mint.



DRAFTS

- Common Man Ale
- Coors Light
- Peroni Nastro Azzuro
- Smuttynose
- Finestkind IPA
- Blue Moon
- Belgian White
- Sam Adams
- Seasonal



BOTTLES

- Bud Light
- Budweiser
- Michelob Ultra
- Miller Lite
- Corona Extra
- Michelob Light
- Sam Adams
- Boston Lager
- Corona Premier
- (2.6 carbs 90 cals)



LOCAL CRAFT CANS

- Common Man IPA
- Allagash White
- Notch Brewing
- Salem Lager
- Fiddlehead IPA
- Great North
- Electric Haze
- New England IPA
- Clown Shoes
- Space Cake
- Double IPA
- Stoneface
- Sunday Sauce
- Switchback Ale



SELTZERS & CIDERS

- Common Man Big Lake
- Vodka Lemonade
- High Noon Pineapple
- White Claw
- Black Cherry
- Sun Cruiser
- Classic Tea
- Downeast Original
- Blend Cider



NON-ALCOHOLIC

- Athletic Brewing — Upside Dawn Golden
- Peroni — Nastro Azzuro 0/0%
- Sam Adams — Just the Haze