

## Champagne and Sparkling Wines

	Glass	Bottle
<i>NV Veuve Clicquot-Ponsardin Brut, Reims, France</i>	19.00	95.00
<i>NV Moët &amp; Chandon, Brut Impérial Rosé, Épernay, France</i>	18.00	90.00
<i>NV Piper-Heidsieck Brut, Reims, France</i>	16.00	80.00
<i>NV Borgo Magredo Prosecco, Veneto, Italy</i>	9.00	45.00
<i>1998 Moët &amp; Chandon, Cuvée Dom Pérignon, Épernay, France</i>		250.00
<i>1996 Moët &amp; Chandon, Cuvée Dom Pérignon Rosé, Épernay, France</i>		540.00
<i>NV Krug Grand Cuvée Brut, Reims, France ½ bottle</i>		125.00
<i>NV Krug Grand Cuvée Brut, Reims, France</i>		250.00

## White and Rosé Wines

<i>2006 Sauvignon Blanc, The Crossings, Marlborough, New Zealand</i>	8.50	42.00
<i>2006 Pinot Grigio, Tono, Veneto, Italy</i>	8.00	40.00
<i>2005 Riesling, Pierre Sparr, Alsace, France</i>	7.50	35.00
<i>2005 Bourgogne Blanc, Olivier Leflaive 'Les Setilles', Burgundy, France</i>	9.50	47.00
<i>2005 Chardonnay, Ferrari-Carano, Alexander Valley, California</i>	15.00	75.00
<i>2005 Rosé de Côte Bleue, Jean-Luc Colombo, Provence, France</i>	8.00	40.00
<i>2004 Viognier, Iron Horse T Bar T, Alexander Valley, California</i>		59.00
<i>2004 Chardonnay, Beringer Private Reserve, Napa Valley, California</i>		90.00

## Red Wines

<i>2005 Pinot Noir, A by Acacia, California</i>	8.00	40.00
<i>2005 Pinot Noir, Montinore Estate, Willamette Valley, Oregon</i>	12.00	60.00
<i>2005 Chianti Classico, Collé Lungo, Tuscany, Italy</i>	9.00	45.00
<i>2005 Châteauneuf-du-Pape, Domaine du Vieux Lazaret, Rhône, France</i>	15.00	75.00
<i>2003 Shiraz, Onyx, South Africa</i>	9.00	45.00
<i>2003 Syrah, Concannon, Central Coast, California</i>	8.00	40.00
<i>2004 Merlot, Clos du Val, Napa Valley, California</i>	11.00	55.00
<i>2002 Elements Proprietary Red, Artesa, Napa Valley, California</i>	10.00	50.00
<i>2004 Cabernet Sauvignon, St. Clement, Napa Valley, California</i>	16.00	80.00
<i>2002 Cabernet Sauvignon, Merryvale Reserve, Napa Valley, California</i>		95.00
<i>2003 Meritage, Quintessa, Rutherford, Napa Valley, California</i>		280.00
<i>2003 Tignanello, Antinori, Tuscany, Italy</i>		195.00

## Non-Alcoholic

<i>2004 Chardonnay, Sutter Home Fre, Napa Valley, California</i>	7.50	27.50
<i>2004 Merlot, Sutter Home Fre, Napa Valley, California</i>	7.50	27.50

## Dessert and Ice Wines

<i>2002 Rosa Regale, Brachetto d'Acqui, Banfi, Italy (1/2 Bottle)</i>	7.50	35.00
<i>2002 Essensia, Orange Muscat, Quady, CA (1/2 bottle)</i>	7.50	35.00
<i>2002 Inniskillin Oak Aged Vidal, Ice Wine, Niagara, Canada (1/2 bottle)</i>		140.00

## Sherry

*Sherry is made in and around the town of Jerez in the Andalusia region of southern Spain. Sherry falls into two categories: fino-type, which are light, dry and crisp and oloroso-type which are fuller bodied, darker in color, nutty and sometimes sweet.*

<i>Dry Sack</i>	7.50
<i>E. Lustau Light Manzanilla "Papurusa"</i>	7.50
<i>Harvey's Bristol Cream</i>	7.50
<i>Sandeman Amontillado "Character"</i>	6.00
<i>Sandeman Oloroso "Royal Corregidor"</i>	8.50
<i>Tio Pepe "Fino"</i>	7.50
<i>E. Lustau Pedro Ximinez</i>	7.50

## Madeira

*Madeira, from ilea ad Madeira, is a province in Portugal. Madeira is created when brandy is added to wine before the wine has finished fermenting. This process neutralizes the yeast; this stops fermenting and leaves a fortified wine that can have a touch of sweetness.*

<i>Blandy's Malmsey</i>	59.00
<i>Blandy's Bual 5 Year Old</i>	42.00
<i>Broadbent 5 Year Old</i>	8.50
<i>Blandy's "Rainwater"</i>	6.50

## Savories

*Creamy New England Clam Chowder  
Griddled Sweet Corn Bread  
9.50*

*Bar Seafood Tasting Plate for Two  
Shrimp and Ginger Thai Spring Rolls, Baked Stuffed Cherrystone Clams,  
Maple Smoked Salmon and Boursin Cheese Toast and Snow Crab Claws with Citrus Aioli  
21.50*

*Chilled Jump Shrimp  
Fresh Lemon and Red Watercress Salad  
18.50*

*Hearts of Romaine and Asparagus Tossed in a Lemon Parmesan Dressing  
With Choice of Grilled Shrimp or Chicken  
18.00*

*Baby Arugula, Roasted Red Pepper and Crumbled Goat Cheese Salad  
White Balsamic Dressing  
10.50*

*Sicilian Style, Tomato Basil and Provolone Cheese Pizza  
13.50*

*Grilled Pizza with Prosciutto, Caramelized Leeks and Mozzarella  
14.50*

*Turmeric and Yogurt Marinated Chicken Sate  
Spicy Tomato Chutney  
11.50*

*Maine Lobster, Cured Lemon, and Melted Leeks  
Wrapped in a Soft Spinach Tortilla  
20.50*

*Pan Seared Chilean Sea Bass  
Lotus Root, Bok Choy, Ginger and Miso Salad  
17.50*

*\*Grilled Cheeseburger with Buttermilk Fried Onion Rings  
Black Pepper Dusted Tomato Salad  
18.50*

*Herb Rubbed Roast Beef Tenderloin and Sweet Onions  
With Cheddar Cheese Sauce on a Buttermilk Roll  
18.50*

## Sweets

8.50

*Warm Bartlett Pear Crisp  
Caramel Ice Cream*

*Warm Toasted Coconut Frangipane Pie  
Vanilla Ice Cream*

*Baked New York Cheese Cake  
Blueberry Compote and Candied Walnuts*

*Dark Chocolate Kahlua Mousse Torte  
Sweet Cream Sauce*

\*Massachusetts food code requires disclosure that consumption of raw or undercooked chicken, meat, fish, and eggs increases the risk of food borne illness.

## Port

Port is created when clear brandy is added to wine during a process known as "fortification". Vintage Ports, declared by the winemaker as the very best from a single exceptional year, are aged in casks for two years, then mature in a bottle for ten, twenty, thirty years or longer. As the wine ages in wood, it begins to take on a delicate amber hue known as "Tawny" and a range of styles emerge. These include Aged Tawny Ports that have been in casks ten, twenty, thirty and forty years. Ruby port is aged for the least amount of time in oak before being bottled; it can be a blend of young wines from different vintages. Although Ruby Port is a simple wine, it is known to have very strong red fruit flavors.

Croft 1977	Bottle	275.00
Croft 1994	Bottle	260.00
Taylor L.B.V. 1999		7.75
Taylor 30 year Tawny		32.50
Taylor 20 year Tawny		13.50
Taylor 10 year Tawny		7.75
Fonseca 20 year Tawny		9.75
Fonseca 10 year Tawny		10.00
Cockburn Anno L.B.V. 1998		16.75
Cockburn 20 year Tawny		13.50
Cockburn 10 year Tawny		7.75
Dow's Ruby Port		7.75
Dow's L.B.V. 1997		7.75
Warres "Otima" 10 year Tawny		7.75
Fonseca Bin 27		7.75
Fonseca Guimaraens 1998		7.75

## Cognac

Cognac originates from the Charente region of southwestern France, about one hundred miles northeast of Bordeaux. 98 percent of the Cognac vineyards are planted with Ugni Blanc grape varietal, although miniscule parcels of Folle Blanche and Colombard do exist.

Hennessey Timeless	405.00
Hennessey Richard	135.00
Hennessey Paradis	55.00
Hennessey XO	18.00
Hennessey VSOP	14.00
Pierre Ferrand 'Abel' 1er Cru 45 Year	35.00
Remy Martin Louis XIII	135.00
Remy Martin Extra Perfection	50.00
Remy Martin XO	25.00
Remy Martin VSOP	14.00
Remy Martin VS	12.00
A. De Fussigny Tres	60.00
A. De Fussigny Cigar Blend	18.00
Courvoisier Initiale	20.00
Courvoisier XO	18.00
Courvoisier VSOP	14.00
Delamain Tres Venerable	20.00
Delamain Vesper	16.00
Delamain Pale and Dry	14.00
Hine Triomphe	45.00
Hine Antique	25.00
Hine Rare and Delicate	12.00
Kelt XO	25.00
Kelt VSOP	14.00
Martell Cordon Bleu	18.00
Martell VSOP	14.50

## Armagnac

Armagnac originates from the Gascony region of southwestern France. Its closest relative is Cognac, from an appellation located about one hundred miles north of Armagnac.

Château Laubade 1960 Vintage	35.00
Château Laubade 1970 Vintage	30.00
Clés des Ducs VSOP	15.00
Sempé VSOP	11.00

## Vodka

<i>Absolut</i>	8.00	<i>Absolut Citron</i>	8.00
<i>Absolut Kurant</i>	8.00	<i>Absolut Mandrin</i>	8.00
<i>Belvedere</i>	9.00	<i>Chopin</i>	9.00
<i>Ciroc</i>	9.00	<i>Grey Goose</i>	9.00
<i>Grey Goose Citron</i>	9.00	<i>Grey Goose Orange</i>	9.00
<i>Ketel One</i>	9.00	<i>Level</i>	9.00
<i>Shakers</i>	9.00	<i>Stolichnaya</i>	8.00
<i>Stoli Lemon</i>	8.00	<i>Stoli Orange</i>	8.00
<i>Stoli Raspberry</i>	8.00	<i>Stoli Strawberry</i>	8.00
<i>Stoli Vanilla</i>	8.00	<i>Smirnoff</i>	7.00
<i>Smirnoff Orange</i>	7.00	<i>Smirnoff Citron</i>	7.00
<i>Vox</i>	8.00		

## Gin

<i>Tanqueray 10</i>	8.50
<i>Bombay Sapphire</i>	8.50
<i>Plymouth</i>	7.00
<i>Beefeater</i>	7.00
<i>Tanqueray</i>	7.00
<i>Bombay</i>	7.00

## Tequila

<i>1800</i>	11.00
<i>Patron Gold</i>	11.00
<i>Patron Silver</i>	9.00
<i>Jose Cuervo</i>	9.00

## Rum

<i>Bacardi</i>	8.00
<i>Bacardi Limon</i>	7.00
<i>Bacardi O</i>	8.00
<i>Captain Morgan</i>	7.00
<i>Cruzan</i>	8.00
<i>Goslings</i>	8.00
<i>Mount Gay</i>	7.00
<i>Myer's</i>	8.00
<i>Zacapa</i>	12.00

## Cordials

<i>AB Barbaresco Grappa</i>	10.00
<i>AB Moscato Grappa</i>	10.00
<i>BeLB</i>	7.50
<i>Bailey's Irish Cream</i>	7.50
<i>Black Sambuca</i>	7.50
<i>Campari</i>	7.00
<i>Caravella Limoncello</i>	9.00
<i>Grand Marnier</i>	8.00
<i>Grand Marnier 150</i>	40.00
<i>Irish Mist</i>	7.50
<i>Tia Maria</i>	7.50
<i>White Sambuca</i>	7.50

## Beer

<i>Imported 5.75</i>	<i>Draft 6.50</i>	<i>Domestic 5.50</i>
<i>Amstel</i>	<i>Bass Ale</i>	<i>Bud Light</i>
<i>Beck's Light</i>	<i>Ipswich Ale</i>	<i>Budweiser</i>
<i>Beck's (non-alcoholic)</i>	<i>Coors Light</i>	<i>Miller Lite</i>
<i>Beck's Dark</i>	<i>Guinness</i>	<i>Sam Adams Light</i>
<i>Corona Extra</i>	<i>Sam Adams</i>	<i>O'Doul's (non-alcoholic)</i>
<i>Heineken</i>	<i>Stella Artois</i>	

## Brandy

Brandy is a distilled wine. The word brandy originated from "brandewijn" which means "burnt wine" in Dutch.

<i>Daron Calvados XO Pays D' Auge</i>	18.00
<i>Paul Felipe II, Brandy de Jerez</i>	12.00
<i>Paul Masson Grande Amber VSOP</i>	10.00

## **Rowes Wharf Bar Cocktails**

**13.50**

### **Rowes Wharf Cosmo**

*Raspberry and Strawberry Stoli combined with Countreau and cranberry juice*

### **Rowestini**

*Level vodka martini, served with blue cheese stuffed olives*

### **Vampire Martini**

*For all you night lovers, a mix of vodka, Chambord and cranberry juice, garnished with raspberries*

### **Berry White's Martini**

*Stoli Raspberry and Stoli Vanilla served chilled*

### **French Kiss**

*Stoli Orange and a splash of Lillet Blanc*

### **Heavenly Hazel Eyes**

*Absolut Vanilla vodka mixed with Godiva chocolate and Frangelico make this a chocolate martini with a hint of hazelnuts*

### **Fiesta Martini**

*Patron Anejo tequila, Chambord and a splash of orange juice*

### **Absolutely Decadent Mandarin**

*Godiva White Chocolate liquor with Absolut Mandarin*

### **Pucker Up**

*Sour apple pucker infused with Absolut Citron*

### **Truffletini**

*Absolut Vanilla married with white crème de cacao with shaved chocolate and a mint leaf*

### **Mochatini**

*Godiva Chocolate liquor with Bailey's and Kahlua*

## **Champagne Cocktails**

**14.50**

**Enjoy the luxury of Veuve Clicquot or Perrier Jouët upgrade for \$7.00**

### **Rowes Wharf Mimosa**

*Stoli Orange and Stoli Raspberry mixed with Champagne with a hint of orange juice and cranberry juice*

### **The Russian Berry**

*Raspberry and strawberry vodka with Champagne, garnished with vodka soaked berries*

### **Bellini**

*Champagne, peach schnapps served with blended brandy soaked peaches*

### **The Champagne Cocktail**

*Brown sugar cube soaked with bitters set afloat in Champagne*

### **The Champagne Cobbler**

*A refreshing mix of Champagne with lemon juice and curacao*

## Scotch

Originally, Scotch whisky was a malt whisky. It is big, soupy, strong and smoky from the peat fueled fires used to dry the malt. Styles previously varied from village to village and today we have selected a meandering tour of the highways and byways of Scotland's best malt whiskey for your enjoyment.

### The Highlands

Glengoyne (West)	10 year old	7.50
Glengoyne (West)	17 year old	10.50
Oban (West)	14 year old	9.50
Benriach (North)	10 year old	13.00
Dalmore (North)	12 year old	8.00
Glenmorangie (North)	10 year old	9.50
Isle of Jura (Jura)	10 year old	8.50
Talisker (skye)	10 year old	10.50

### Speyside

Speyside single malts are noted for their elegance, complexity and often a refined smokiness.

Balvenie "Double Wood"	12 year old	14.00
Benromach	12 year old	10.00
Cragganmore	12 year old	11.50
Dalwhinnie	15 year old	11.00
Glendronach	15 year old	9.50
Glenfarclas	12 year old	9.50
Glenlivet	12 year old	8.50
Glenlivet	18 year old	12.00
Macallan	12 year old	10.50
Macallan	18 year old	15.00
Macallan	25 year old	28.00

### The Low Lands

Auchentoshan (West)	10 year old	7.00
Auchentoshan (West)	21 year old	10.00
Glenkinchie (East)	10 year old	9.00
Springbank (Campletown)	10 year old	11.00

### Islay

Called "The Queen of the Hebrides", Islay's natural resources produce the most easily distinguishable of all malt whiskies. Fertile soil, extensive peat bogs and wonderful salt water, mixed with sea breezes and traditional distilling processes create this unique single malt scotch.

Bowmore (Loch Indaal)	12 year old	9.00
Bunnahabhain (North)	12 year old	10.00
Lagavulin (South)	16 year old	10.00
Laphroaig (South)	10 year old	9.00
Laphroaig (South)	15 year old	14.00
Prime Malt (South)	15 year old	9.00

### Blended Scotch Selection

Ballentine "Gold"	12 year old	11.00
Ballentine "Finest"		7.00
Chivas Royal Salute	21 year old	22.00
Johnnie Walker Red Label		6.00
Johnnie Walker Black Label	12 year old	8.50
Johnnie Walker Gold Label	18 year old	18.00
Johnnie Walker Blue Label		28.00
Pinch	15 year old	7.00
Usquaebach		10.00
Usquaebach "Special"		12.50
Whyte T MacKay	12 year old	7.00
Whyte T MacKay	21 year old	12.00