

# FROM FRUIT

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## **DIBON CAVA**

Big Bubbles, Savory, Spain | \$12.00

## **TORRE LUNA PINOT GRIGIO**

Citrus, Bright, Lip-Smacking, Italy | \$12.00

## **KISI - KHIKHVI**

Orange, Earthy, Full, Georgia (the country) | \$15.00

## **GIORNATA ROSSO ITALIAN BLEND**

Easy Drinking, Italian Varietals Grown in CA! | \$13.00

## **JUDITH BECK BLAUFRANKISH**

Biodynamic, Lively, Earthy, Austria | \$13.00

## **BROADSIDE CAB SAUV**

Sustainably Grown, Tobacco, Fresh Jam, CA | \$13.00

## **CIDER - ARTIFACT FEELS LIKE HOME**

Fruity, unfiltered cider aged on rum soaked oak. Local! | \$9.00

# HOUSE COCKTAILS

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## **FRENCH - 877**

Our Take on a Classic, St George Gin, Lemon + Rosemary | \$12.00

## **RYE & ROSEMARY SPRITZ**

Rye, Passionfruit, Apple Cider, Rosemary, Cava | \$12.00

## **MEZCAL MARG**

Classic with a Hint of Smoke | \$13.00

## **THE RUTHERFORD**

Our House-Infused Dill Martini, Lemon or DIRTY | \$14.00

## **OLÉ FASHIONED**

BHD Putnam Rye (Dorchester), Molé + Orange Bitters | \$14.00

## **ESPRESSO MARTINI**

Bully Boy Vodka (S. Boston) Espresso, Award-Aspiring! | \$15.00

## **MAI CHAI**

Privateer Amber Rum (Ipswich), Dark Rum, Curio Spice Chai, Almond Liqueur | \$14.00

## **SPICED TODDY**

Rye + Warming Fall Spices. | \$12.00

# ZERO-PROOF

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## **HIBISCUS REFRESHER**

Hibiscus Syrup, Lime, Spritz! | \$7.00

## **CHAI NOT?**

Chai + Passionfruit. Hot or Spritz! | \$8.00

## **NOTCH N/A PILS**

\$7.50

## **KIT N/A HERE WE GO**

Hazy IPA | \$9.00