

COCKTAILS

13

The Paramount Cocktail

prosecco, orange blossom, fresh lemon, aromatics

Barbados Old Fashioned

Barbados Rum, fruit bitters, orange twist

Mariachi

100% agave tequila, chipotle honey, fresh lemon

Rose Wharf

gin, fresh lemon, rose water

Skinny Rita

(also available with jalapeno)

100% agave silver tequila, dry curacao, fresh lime

White Sangria

mango, peach, elder flower

Red Sangria

cranberry, blood orange, raspberry

Bartlett Pear

premium vodka, pear nectar, rosemary

BEERS

Bud Light	6
Stella Artois	6
Blue Moon	6
Sierra Nevada Pale Ale	7
Maine Beer Co. Lunch IPA (16.9oz)	12
Ballast Point Grapefruit Sculpin IPA	7
Cambridge Brewing Co. Flower Child IPA	7
Troegs Perpetual IPA	8
Unibroue Maudite (amber/red double ale)	8
Unibroue La Fin du Monde (triple golden ale)	8
Left Hand Nitro Milk Stout	7
Lindeman's Framboise Lambic	8
Downeast Hard Cider	7
Beck's N/A	6

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Sparkling

Prosecco Bollicini, Italy	11
Brut Rose Lucien Albrecht Cremant d'Alsace, France	12
Champagne Albert Gratien, Epernay, France	17

White Wine

Pinot Grigio Benvolio, Friuli, Italy	10
Sauvignon Blanc	
Wither Hills, Marlborough, New Zealand	11
Thomas Labaille Sancerre L'Authentique, Loire, France	14
Chenin Blanc Laurent Kraft Vouray, Loire, France	13
Riesling S.A. Prum "Essence," Mosel, Germany	11
Verdejo Martinsancho, Rueda, Spain	12
Chardonnay	
JJ Vincent Bourgogne Blanc, Burgundy, France	12
Chalone Vineyard, Estate Grown, Monterey, California	14

Rosé Wine

Cinsault Triennes, Provence, France	11
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Red Wine

Pinot Noir Nelson, Santa Barbara, CA	12
Super Tuscan Altesino Rosso, Tuscany, Italy	12
Malbec Domaine Bousquet, Mendoza, Argentina	10
Cabernet Sauvignon Katherine Goldshmidt, Crazy Creek Vinyard, Anderson Valley, Sonoma, CA	14

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Spirits 2oz

Rum

Mount Gay XO, Barbados	12
Plantation Barbados XO 20th Anniversary	12
Ron Zacapa 23yr Solera, Guatemala	13
Foursquare Rum Distillery 9yr Port Cask	16

Tequila

Patron Silver	12
Don Julio Blanco	12
Don Julio Reposado	13
Don Julio Anejo	14
Don Julio 1942	30
Herradura Silver	12
Herradura Anejo	14
Chamucos Reposado	13

Rye and Bourbon Whiskey

Bulleit Rye	12
Michters Rye	12
Templeton Rye 4yr	12
Whistle Pig Rye 10yr	16
Bulleit Bourbon	12
Maker's Mark	12
Basil Hayden's	13
Knob Creek	13
Booker's 6yr	14
Blanton's	14
Woodford Reserve	13
Elijah Craig 18yr	40

Single Malt Scotch Whiskey

The Glenlivet 12yr	12
The Glenlivet 15yr	15
Dalwhinnie 15yr	14
Cragganmore 12yr	14
Oban 14yr	15
Balvenie 12yr Doublewood	14
Lagavulin 16yr	16
Laphroaig 10yr	14
The Macallan 12 yr	14
The Macallan 15yr	33
The Macallan 18yr	50

Cognac

Hennessy VS	12
Hennessy VSOP	14
Delamain XO	27
Remy Martin XO	40

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DESSERT WINES

By the Glass

Moscato D'Asti

2018 Michele Chiarlo "Nivole", Piedmont, Italy
11

Limoncello

Pallini, Amalfi Coast, Italy
10

Riesling

Kracker Trockenbeeren Auslese, Austria
16

Port

Taylor Fladgate 10yr Tawny
12

Port

Ferreira "Dona Antonia" 20yr Tawny
16

DESSERTS

Chocolate Mousse Cake 11

chocolate ganache
Served with chocolate sauce and berries

Vanilla Cheesecake 11

Triple berry compote, raspberry coulis,
white chocolate shavings

Mini Bomboloni Cup 11

warm Italian donuts filled with cream pastry
Served with dulce de leche and vanilla bean ice cream

Warm Bread Pudding 10

salted caramel ice cream, white chocolate sauce

Passion Fruit Mousse 7

fresh berries

Orange Crème Brulee 10

almond biscotti, fresh berries

Sorbet of the Day 6

one scoop of Italian sorbet, fresh berries
Served with a cookie

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Non-Alcoholic

Drinks

7

Pear Bubbler

pear nectar, sparkling water

Lime Bubbler

fresh sparkling limeade

Virgin Bloody Mary

medium spiced, on rocks

Juices

7

Orange

Grapefruit

Cranberry

White Grape

Tomato

Soft Drinks

4

Coke

Diet Coke

Ginger Ale

Sprite

Lemonade

Iced Tea

28oz Still or Sparkling Water

8

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28oz Still or Sparkling Water

8

ILLY CAFÉ

Coffee regular and decaf	3.50
Iced Coffee	4.50
Americano	4.50
Espresso	3.50
Double Espresso	4.50
Espresso Macchiato	4.95
Cappuccino	5.50
Mochaccino	6.50
Latte	5.50

MEM TEAS

5

- Ginger Lemon**
- English Breakfast**
- Earl Grey**
- Lemon Chamomile**
- Mint**
- Roobois**
- China Green**

Bar Manager–Phil Murray

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