

Whites

9 / 32

ROSÉ, CALIFORNIA 2020

Light, refreshing, and not too sweet.
Notes of watermelon, strawberry, & peach.

9 / 32

SAUVIGNON BLANC, CALIFORNIA 2020

Crisp, clean, and citrusy with hints of
grapefruit, green apple, & passionfruit.

CHARDONNAY, CALIFORNIA 2020

Golden, toasty, and lighter than your
typical californian chard, this vintage
presents notes of caramel apple, pear,
lemon, & vanilla.

10 / 36

Reds

9

SANGRIA

Red wine based; hints of cinnamon, passionfruit,
& spiced black tea.

9 / 34

RED BLEND, CALIFORNIA

Consisting of sangiovese, zin, cab sauv,
barbera, and tempranillo; this bouquet
flaunts a fusion of fruit-forward notes
such as pomegranate, raspberry, and
bright cherry - but is also balanced by a
subtle finish of licorice and umami that
help provide a touch of warmth and depth
to an otherwise light, accessible blend.

10 / 36

MERLOT, CALIFORNIA 2020

Unlike your typical Merlot, our newest
vintage packs a punch. French oak aging
allows deeper profiles of clove, nut, and
cigar box to flourish in communion with
more fruitful notes of cherry, rhubarb, and
coconut.

PETITE SIRAH, CALIFORNIA 2017

Inky and jammy with notes of plum, blackberry,
& buttered popcorn. Not to be deterred by hints
of sawdust and graphite, this petite will leave
your lips black & satisfied.

10 / 36

MALBEC, CHILE 2020

Hue does not believe flavor as this vintage stands
to be quite possibly our richest yet. Noticeably
less acidic, the familiar fragrance of bell peppers
preludes the smooth and smoky flavors of
chilean soil with notes of brown sugar,
honeycomb, sandalwood, & cocoa.

10 / 40

CUVÉE, CHILE

A perfect blend of two vintages of
malbec, petit verdot, merlot, &
carménère. More fruit forward than our
previous vintages, this cuvée delivers
aromas of black currant, dark berries, &
prune while the smooth tannic body
departs with an earthier finish than its
californian counterparts.

12 / 48

Reserves

19 / 76

PRIMITIVO, CALIFORNIA 2019

With the fullest of bodies, our seductive sun
goddess, Sol Invictus, graces us with notes of
cinnamon, dark fruit, and candied delight.

Beer

7.5

BUFFY - HELLTOWN

New England Hazy IPA - 6.7% ABV

HELL'S DELIGHT - HELLTOWN

American Lager - 4.5% ABV

ALLEGHENY WEST - EAST END

Spruce Gose - 4.2% ABV

HEFE-WEIZEN - EAST END

Wheat beer - 6.2% ABV

BIG HOP - EAST END

American Ale - 5.8% ABV

HAZEDELIC - GRIST HOUSE

New England Hazy IPA - 6.4% ABV

OUTRUN COWBOY - GRIST HOUSE

Pilsner - 4.8% ABV

YOU DO YOU - TWO FRAYS

Non-Alcoholic Porter - >0.5% ABV

TOGETHER BETTER - TWO FRAYS

Kölsch - 4.5% ABV

KELLERBIER - TRACE

German Lager - 4.5% ABV

FIGHTING ELLECK - ARSENAL

Off-Dry Hard Cider - 8.5% ABV



Sandwiches

- 7 **PROSCIUTTO & PROVOLONE**
A simple take on the ham & cheese sandwich, prosciutto and sharp provolone on an italian roll.
- 7 **EGGPLANT & MOZZARELLA**
Roasted eggplant topped with fresh basil, thick slices of mozzarella, and house-made balsamic glaze on an italian roll.

Hot Snacks

- 6 **BEANS & GREENS**
Escarole, cannellini beans, & hot italian sausage heated to perfection.
- 7.5 **PIZZA ROLLS**
Pizza dough rolled & baked with mozzarella, provolone, and pepperoni, served with a side of marinara.

Pizza Slices

- 7 **CHEESE**
A blend of mozzarella & pecorino romano atop a handmade focaccia dough.
- 7 **PEPPERONI**
Salty pepperoni combined with a sweet tomato sauce and creamy mozzarella cheese.
- 7 **VEGAN GARLIC MARINARA**
Crisped focaccia crust topped with house made marinara.

Breads & Spreads

- 3 SPREADS & CROSTINI** 14
House made eggplant caponata, tuscan bean dip, and whipped ricotta served with crostini.
- CHARCUTERIE BOARD** 25
Spicy soppressata, welsh cheddar, manchego, and piave cheese served with marcona almonds, local dark chocolate, and crackers.

Cold Snacks

- MARINATED BEANS** 6
Cannellini beans, chickpeas, kidney beans, herbs, and extra virgin olive oil.
- PESTO PASTA SALAD** 6
House made pesto with noodles, toasted pine nuts, and parmesan cheese.