

## Whites

9 / 32

### ROSÉ, CALIFORNIA 2019

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

9 / 32

### SAUVIGNON BLANC, CALIFORNIA 2019

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 dark berries,  
apples, & spiced black tea.

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.

10 / 36

### 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.

### MALBEC, CHILE 2020

Hue does not belive 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

14 / 50

### CABERNET SAUVIGNON, CALIFORNIA 2019

Exquisite, soft, and elegant - this cabernet may  
be the best we've ever vinted. Fruit forward  
with a youthful nose. Aged in brand new french  
oak; allowing flavors of cedar, strawberry jam,  
sweet tobacco leaf, & creamy vanilla.

### 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.

19 / 76

## Beer

7.5

### BUFFY - HELLTOWN

New England Hazy IPA - 6.7% ABV

### EAST END WITTE - EAST END

Belgian White - 5.1% ABV

7.5

7.5

### HELL'S DELIGHT - HELLTOWN

American Lager - 4.5% ABV

### BIG HOP - EAST END

American Ale - 5.8% ABV

7.5

7.5

### LILITH'S CHERRIOT - HELLTOWN

Tart Cherry Ale - 6% ABV

### HAZEDELIC - GRIST HOUSE

New England Hazy IPA - 6.4% ABV

7.5

7.5

### ALLEGHENY WEST - EAST END

Spruce Gose - 4.2% ABV

### CAMP CRUSHER - GRIST HOUSE

Cream Ale - 4.4% ABV

7.5

7.5

### FIGHTING ELLECK - ARSENAL

Off-Dry Hard Cider - 8.5% ABV

### GRANT'S FLYING PUMPKIN - ARSENAL

Fruited Hard Cider - 8.5% ABV

7.5



## Sandwiches

- 7 PROSCIUTTO & PROVOLONE**  
A simple take on the ham & cheese sandwich, prosciutto and sharp provolone on an italian roll.
- 7 VEGAN CARROT PÂTÉ**  
Carrot pâté made from roasted carrots, fried garlic, onion jam, tahini, lemon juice, and calabrian chilis - with arugula and pickled fennel on an italian roll.

## 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.

## 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.

## 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.

## 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.