

Wine & Beer

Specials of the Week

This week we have selected some new wines in addition to our wine menu, all perfect for dining and some outstanding selected beers:

Wine

**Hermanos Peciña Señorío de P.
Peciña Crianza, 2014**

This crianza rioja by bodega Hermanos Peciña is traditional rioja with great freshness and balance. Bright yet dense, with warm earth and wet tobacco, this wine has great harmony and balance.

**Vignamaggio Chianti Classico
Terre di Prenzano, 2014**

The wine has an intense red color, an aroma characterized by the cherry and raspberry notes typical of this variety and a characteristic round flavor.

**Alexander Valley Vineyards
Chardonnay, 2014**

There are aromas of apple, pear, fresh fruit, pineapple, vanilla and floral notes in the glass. The 2014 is a rich creamy wine with tropical flavors of apple, pear, citrus, peach, apricot and fig. This vintage has nice balance and a very long aftertaste.

Beer

Captain Lawrence Pale Ale

New York- American Pale Ale- pours a clear, dark orange color. An aromatic beer with notes of citrus, pine, a noticeable bitterness, and a touch of malty backbone to help balance it out. Tastes of a nice blend of citrusy hops and pale malty sweetness.

Thimble island thimble lager

Connecticut- light lager- 4.5% abv. A smooth, American lager is the perfect beer to reach for at the end of a long day. Thimble lager is our take on the iconic American beer style. It is made with only the finest American ingredients by hand in our brewery

Ballast Point Big Eye IPA, California

Taste is a fruity mix of orange, tangerine, grapefruit, pineapple, peach, & some pine resin sitting on top of sweet, bread dough (peach cobbler like) & caramel. Bittersweet up front but transitioning to sweet before mid-sip into the finish where it rapidly gravitates to bitter producing a very lasting, bitter citrus & pine aftertaste.