



TAVERN & PUBLIC HOUSE WINE LIST

CHAMPAGNES & SPARKLING WINES

	Glass	1/2 Btl	Btl
Wycliff Brut Sparkling	6.95		25
Jaume Serra Cristalino Brut (split)		9.00	
Biagio Prosecco		10.00	
Ruffino Prosecco		14.00	29
Martini & Rossi Asti Spumante			35
Moet & Chandon White Star			69
Louis Roederer Cristal			250

CHARDONNAY

	Glass	1/2 Btl	Btl
Canyon Road, California (House Pour)	6.95		
Simi, California	8.50		32
Kendall Jackson, California	8.95		33
Harken Oak, California (very oaky)	8.95		34
Frei Brothers, California	9.50		36
Butter, California	9.75		37
Sonoma Cutrer, California		20.00	40
Franciscan Cuvee Sauvage, California			50
Cakebread, California			55

SAUVIGNON BLANC

	Glass	1/2 Btl	Btl
Starborough, New Zealand	7.25		27
Giesen, New Zealand		13.00	
Simi, California	8.50		32
Kim Crawford, New Zealand	9.25		35

PINOT GRIGIO/PINOT GRIS

	Glass	1/2 Btl	Btl
Ecco Domani, Italy (House Pour)	7.25		27
Barone Fini, Italy	7.75		29
Marco Fuella Mongris, Italy		22.00	
J Vineyards Pinot Gris, California	9.95		38
Santa Margherita, Italy	10.75		41

BLUSHES & OTHER WHITES

	Glass		Btl
Canyon Road White Zinfandel, CA (House Pour)	6.95		
Beringer White Zinfandel, California			25
Mezzacorona Moscato, Italy	6.95		25
Hogue Riesling, Washington	7.75		29
Snap Dragon Riesling, California	7.95		27
Candy Rosé, California	8.75	250 ml can	
Whispering Angel Rosé, France	9.50		36
Underwood Rosé, Oregon	8.50	250 ml can	

PINOT NOIR

	Glass		Btl
Canyon Road, California (House Pour)	6.95		25
Underwood, Oregon	8.50	250 ml can	
Mark West, California	7.50		27
Five Rivers, California			28
Francis Ford Coppola Votre Sante, CA	8.75		32
MacMurray Ranch, California	9.75		37
Estancia, California			42
Benovia, California			54

MERLOT

	Glass	Btl
Canyon Road, California (House Pour)	6.95	
Josh Cellars, California	8.95	34
Waterbrook Reserve, Washington		38
Thorn, California		50

CHIANTI

	Glass	1/2 Btl	Btl
Coltibuono, Italy		13.00	
DaVinci, Italy	6.95		26
Ruffino Riserva Ducale Gold, Italy			54

CABERNET SAUVIGNON

	Glass	1/2 Btl	Btl
Canyon Road, California (House Pour)	6.95		
Alexander Valley, California		14.00	
Louis M. Martini, California	9.00		34
Aviary, California	9.75		37
Estancia Paso Robles, California			38
Francis Ford Coppola Diamond Claret, CA	10.25		39
NxNw, Oregon & Washington			43
Earthquake, California			50
Peju, California			70
Jordan, California			80
Sentinel, California			85
Joseph Phelps, California			100

SHIRAZ & SYRAH

	Glass	Btl
Raw Power Shiraz, South Australia	8.00	30
Andrew Murray Syrah, California		34

RED ZINFANDEL

	Glass	Btl
Ravenswood, California	8.50	32
H. Mynors, California	8.95	34
XYZin 10 Yr., California		36
Rattlesnake, California		54

MALBEC

	Glass	Btl
Diseno, Argentina	7.75	29
Ruta 22, Argentina	8.00	30
Gascon Malbec, Argentina		34
Bodega Norton Reserve, Argentina		42

OTHER REDS

	Glass	Btl
Apothic Red, California	8.00	30
Colby Red Blend, California	8.50	32
Estancia Reserve Meritage, California		50
Prisoner, California		54
Papillon, California		110

PORT

	Glass	
Taylor Ruby Port	8.50	
Warre's LBV	14.00	

Before placing your order, please inform your server if a person in your party has a food allergy.

PREMIUM SPIRITS

Louis XIII Cognac - 1oz. \$140 / 1.5 oz. \$195

BOURBON

- Wild Turkey
- Maker's Mark
- Woodford Reserve
- Basil Hayden
- Woodford Rye
- Knob Creek 9 Yr. Old
- Baker's 7 Yr. Old

VODKA

- Ketel One
- Tito's (gluten free)
- Belvedere
- Grey Goose

SIPPING RUM

- Appleton Estate 12 Yr.
- Clement Rhum Vieux X.O.

SINGLE MALT SCOTCH

- Glenlivet 12 Yr. Old
- Balvenie 12 Yr. Doublewoods
- Glenfiddich Reserve 12 Yr.
- Macallan Grand Reserve 12 Yr.
- Balvenie 14 Yr. Caribbean Cask
- Oban West Highland 14 Yr.
- Glenfiddich 14 Yr. Bourbon Barrel Reserve
- Glenfiddich 15 Yr. Solera Reserve
- Macallan Grand Reserve 18 Yr.
- Macallan 25 Yr. Sherry Oak

SCOTCH BLENDED

- Chivas Regal 12 Yr. Old
- Johnnie Walker Gold Reserve
- Johnnie Walker Blue
- Bushmills Irish
- Crown Royal
- John Jameson
- Jack Daniel's Single Barrel
- Gentleman Jack

WHISKEY BLENDED

- Bushmills Irish
- Crown Royal
- John Jameson
- Jack Daniel's Single Barrel
- Gentleman Jack

COGNAC

- Martell VS
- Courvoisier VS
- Hennessy VS
- Hennessy VSOP
- Remy Martin VSOP
- Martell VSOP
- Hennessy Paradis
- Hennessy XO
- Louis XIII

TEQUILA

- Don Julio Blanco
- Patron Silver
- Patron Reposado
- Patron XO Cafe
- Reserva De La Familia
- Patron Platinum
- GIN
- Bombay Sapphire
- Hendrick's
- Uncle Val's Botanical

TAVERN & PUBLIC HOUSE BEER LIST

IPAs	Draft	Btl	PORTERS / STOUTS	
Dogfish Head 60 Minute IPA	5.95		Guinness	5.95
Dogfish Head 90 Minute IPA		6.95	Samuel Smith Oatmeal Stout	7.50
Entitled IPA	6.50		Smuttynose Robust Porter	12 oz. can 5.50
Goose Island IPA	6.25		WHEATS	
Greater Good Galaxy Pulp Daddy	11 oz. 6.95		Allagash White	6.95
Harpoon IPA	5.95		Blue Moon Belgian White	5.50
Lagunitas IPA	6.25		Samuel Adams Cherry Wheat	5.50
Newburyport Green Head IPA	5.75		LAGERS	
Road 2 Ruin Double IPA ABV 8%	11 oz. 5.25		Amstel Light	5.25
Sam Adams Wicked Hazy	6.95		Bud Light	4.50 4.50
Shipyard Monkey Fist	5.95		Budweiser	4.50
Voodoo Ranger IPA		6.50	Coors Light	4.50 4.50
Wachusett Green Monsta IPA	5.75		Corona Extra	5.25
Wormtown Be Hoppy IPA	5.75		Corona Light	5.25
PALE ALES / ALES			Dos Equis Amber	4.75
Bass Pale Ale		5.50	Heineken 0.0	5.25
Tuckerman's Pale Ale	5.75		Heineken	5.25
Whalers Rise Pale Ale		12 oz. can 5.50	Heineken Light	5.25
New Belgium Fat Tire		5.95	Killians Irish Red	4.25
Kentucky Bourbon Barrel ABV 8.2%	11 oz. 5.50		Kona Longboard Island Lager	5.25
Kentucky Vanilla Barrel Cream Ale		12 oz. can 5.95	Michelob Ultra	4.50
Samuel Smith Nut Brown		7.75	Miller Lite	4.50 4.50
Smuttynose Old Brown Dog		5.50	O'Doul's	4.25
Spencer Trappist Ale		8.95	O'Doul's Amber	4.25
Switchback Ale	5.75		Red Stripe	4.50
Woodstock Inn Pigs Ear Brown Ale		5.25	Samuel Adams Lager	5.50
FRUIT / SPECIALTY			Samuel Adams Light	5.50
Downeast Cider Seasonal	6.95		Samuel Adams Wicked Easy (Sam '76)	6.95
Samuel Adams Seasonal	5.50	5.50	Stella Artois	5.95
Wachusett Blueberry Ale	5.75		Yuengling	3.95
Angry Orchard Crisp Apple (GF)	6.50		Yuengling Light	3.95
Woodchuck Raspberry Cider		5.50	HARD SELTZER - low carb gluten free / 5% ABV)	
Black & Blue Wachusett Blueberry Ale & Guinness	5.95		Bud Light Mango Hard Seltzer	12 oz. can 5.50
Black & Sam Samuel Adams Lager & Guinness	5.95		Mike's Lemon Hard Seltzer	12 oz. can 5.50
Black Velvet Angry Orchard Apple & Guinness	5.95		Truly Lime Hard Seltzer	12 oz. can 5.95
Mikes Hard Lemonade		4.95	White Claw Black Cherry Hard Seltzer	12 oz. can 5.50
GLUTEN FREE				
Glutenberg IPA		16 oz. 6.50		
Redbridge Gluten-Free		4.95		

Ask Your Server or Bartender About Our Limited Quantity Beer!

SPRING COCKTAILS

STONEFORGE SANGRIA

Red, or White Sangria

Blends of wine, cordials, brandy, fruit juices, & fruit.
7.50 glass / 20.50 half carafe (3 glasses) / 41.00 full carafe (6 glasses)

Loaded Sangria

Add Champagne to make it "Loaded"
8.00 glass / 22.00 half carafe (3 glasses) / 44.00 full carafe (6 glasses)

STONEFORGE MARTINIS

Stoneforge Vacation Martini 9.95

Calico Jack Coconut Rum, Pineapple Schnapps,
Pineapple & Cranberry Juice, Pineapple garnish

Sparkling Berry Spring Tini 10.50

44 North Mountain Huckleberry Vodka (Gluten Free),
Raspberry Cocktail Mix, Wycliff Brut Champagne, Sugar Rim,
Raspberry & Lemon Garnish

Key Lime Martini 10.50

Pinnacle Vanilla Vodka, Calico Jack Coconut Rum, Splash Lime Juice,
Whipped Cream, Graham Cracker Rim, Lime Garnish

Cucumber Martini 10.50

Pinnacle Cucumber Vodka, St Germain Elderflower Liqueur,
Splash Lemonade, Cucumber Garnish

Chilled Cappucino-Tini 10.50

Pinnacle Double Espresso Vodka, RumChata, Over Crushed Ice

STONEFORGE MOCKTAILS

Cinderella 5.95

Club Soda, Grenadine, Orange, Lemon, and Pineapple Juices

Lemon Basil Spritzer 5.95

Basil Leaves, Squeeze of Lemon, Sugar, Soda Water

Cool As A Cucumber 5.95

Muddled Cucumber, lemonade, Soda Water

STONEFORGE MIMOSA & BELLINIS

Stoneforge Mimosa 8.00

Wycliff Brut Champagne, Triple Sec, Splash Orange Juice,
Orange Garnish

Peach Bellini 8.00

Wycliff Brut Champagne, Peachtree Schnapps, Peach Puree,
Lemon Twist Garnish

Strawberry Bellini 9.00

Wycliff Brut Champagne, Strawberry Pucker, Strawberry Mix,
Strawberry Garnish

STONEFORGE SEASONAL SPECIALTIES

Skinny Margarita 9.95

Don Julio Tequila, Triple Sec, Sour Mix, Lime Garnish

Margarita Spring Flights 12.50

Raspberry | Peach | Wild Berry Pomegranate, Salted Rims

Dragon Berry Mojito 8.95

Bacardi Dragon Berry Rum, Muddled Cucumbers, Lemon, Mint,
and Sugar, Sour Mix, Soda Water, Lemon Garnish

Moscow Mule 9.25

Tito's Vodka (Gluten Free), Ginger Beer, Squeeze of Fresh Lime

Loaded Wachusett Blueberry Beer 8.95

Wachusett Blueberry Beer, Pinnacle Whipped Cream Vodka,
Cinnamon Rim, Blueberry Garnish

Huckleberry Lemonade 8.95

44 North Huckleberry Vodka (Gluten Free), Blue Curacao,
Lemonade, Blueberry Garnish

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in your party has a food allergy.