



# STONEFORGE TAVERN WINE LIST

<b>CHAMPAGNES &amp; SPARKLING WINES</b>				<b>MERLOT</b>			
	Glass	1/2 Btl	Btl		Glass	1/2 Btl	Btl
Wycliff Brut Sparkling	6.95		25	Canyon Road, California (House Pour)	6.95		
Jaume Serra Cristalino Brut (split)		9.00		Josh Cellars, California	8.95		34
Biagio Prosecco		10.00		Waterbrook Reserve, Washington			38
Ruffino Prosecco		14.00	29	Thorn, California			50
Martini & Rossi Asti Spumante			35	<b>CHIANTI</b>			
Moet & Chandon White Star			69	Coltibuono, Italy	Glass	1/2 Btl	Btl
Dom Perignon			195	Ruffino, Italy	7.00		26
Louis Roederer Cristal			250	Ruffino Riserva Ducale Gold, Italy			54
<b>CHARDONNAY</b>				<b>CABERNET SAUVIGNON</b>			
	Glass	1/2 Btl	Btl		Glass	1/2 Btl	Btl
Canyon Road, California (House Pour)	6.95			Canyon Road, California (House Pour)	6.95		
Simi, California	8.50		32	Alexander Valley, California		14.00	
Kendall Jackson, California	8.95		33	Louis M. Martini, California	9.00		34
Harken Oak, California (very oaky)	8.95		34	Aviary, California	9.75		37
Franciscan, California			36	Estancia Paso Robles, California			38
Sonoma Cutrer, California		18.00	36	Francis Ford Coppola Diamond Claret, CA	10.25		39
Butter, California	9.75		37	NxNw, Oregon & Washington			43
Franciscan Cuvee Sauvage, California			50	Franciscan, California			45
Cakebread, California			55	Earthquake, California			50
<b>SAUVIGNON BLANC</b>				<b>SHIRAZ &amp; SYRAH</b>			
	Glass	1/2 Btl	Btl		Glass	1/2 Btl	Btl
Starborough, New Zealand	7.25		27	Raw Power Shiraz, South Australia	8.00		30
Giesen, New Zealand		13.00		Andrew Murray Syrah, California			34
Simi, California	8.50		32	<b>RED ZINFANDEL</b>			
Kim Crawford, New Zealand	9.25		35	Ravenswood, California	Glass		Btl
<b>PINOT GRIGIO</b>					8.50		32
	Glass	1/2 Btl	Btl	H. Mynors, California	8.95		34
Ecco Domani, Italy (House Pour)	7.25		27	XYZin 10 Yr., California			36
Barone Fini, Italy	7.75		29	Rattlesnake, California			54
Marco Fuella Mongris, Italy		22.00		<b>MALBEC</b>			
Santa Margherita, Italy	10.75		41	Diseno, Argentina	Glass		Btl
San Angelo, Italy	11.50		44	Ruta 22, Argentina	7.75		29
<b>BLUSHES &amp; OTHER WHITES</b>				Gascon Malbec, Argentina	8.00		30
	Glass	1/2 Btl	Btl	Bodega Norton Reserve, Argentina			42
Canyon Road White Zinfandel, CA (House Pour)	6.95		25	<b>OTHER REDS</b>			
Beringer White Zinfandel, California			25	Apothic Red, California	Glass		Btl
Mezzacorona Moscato, Italy		6.95	25	Colby Red Blend, California	8.00		30
Hogue Riesling, Washington		7.75	29	Estancia Reserve Meritage, California	8.50		32
Snap Dragon Riesling, California		7.95	27	Prisoner, California			50
Candy Rosé, California	250 ml can	8.75		Papillon, California			110
Whispering Angel Rosé, France		9.50	36	<b>PORT</b>			
Underwood Rosé, Oregon	250 ml can	8.50		Taylor Ruby Port	Glass		Btl
<b>PINOT NOIR</b>					8.50		
	Glass	1/2 Btl	Btl	Warre's LBV	14.00		
Canyon Road, California (House Pour)	6.95		25				
Underwood, Oregon	250 ml can	8.50					
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				

## PREMIUM SPIRITS

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

### BOURBON

Wild Turkey  
 Maker's Mark  
 Woodford Reserve  
 Basil Hayden  
 Heaven's Door  
 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  
 Johnnie Walker Green  
**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 BEER LIST

Ask Your Server or Bartender About Our Limited Quantity Beer!

	Draft	Btl		Draft	Btl
<b>IPAs</b>			<b>PALE ALES</b>		
Dogfish Head 60 Minute IPA	5.95		Bass		5.50
Dogfish Head 90 Minute IPA		6.95	Tuckerman's	5.75	
Entitled IPA	6.50		Whalers Rise	12 oz. can	5.50
Goose Island IPA		5.50	<b>PORTERS / STOUTS</b>		
Harpoon IPA	5.50		Guinness	5.95	
Flower Power IPA	6.25		Samuel Smith Oatmeal Stout		7.50
Lagunitas IPA	6.25		Smuttynose Robust Porter		5.50
Newburyport Green Head IPA	5.75		<b>WHEATS</b>		
Road 2 Ruin Double IPA ABV 8%	11 oz. 5.25		Allagash White	6.95	
Sam Adams New England IPA	5.95		Blue Moon Belgian White	5.50	
Voodoo Ranger IPA		6.50	<b>LAGERS</b>		
Wachusett Green Monsta IPA	5.75		Amstel Light		5.25
Wormtown Be Hoppy IPA	5.75		Bud Light	3.95	3.95
<b>ALES</b>			Budweiser		3.95
Fat Tire		5.75	Coors Light	3.95	3.95
Kentucky Bourbon Barrel ABV 8.2%	11 oz. 5.50		Corona Extra		5.25
Kentucky Vanilla Barrel Cream Ale	12 oz. can	5.95	Corona Light		5.25
Samuel Smith Nut Brown		7.75	Dos Equis Amber		4.75
Smuttynose Old Brown Dog		5.50	Heineken 0.0		5.25
Spencer Trappist Ale		8.95	Heineken		5.25
Switchback Ale	5.75		Heineken Light		5.25
Woodstock Inn Pigs Ear Brown Ale		5.25	Killians Irish Red		4.25
<b>FRUIT / SPECIALTY</b>			Kona Longboard Island Lager		5.25
Downeast Cider Seasonal	6.95		Michelob Ultra		3.95
Samuel Adams Seasonal	5.50	5.50	Miller Lite	3.95	3.95
Shipyards Seasonal	5.95		O'Doul's		3.95
Wachusett Blueberry Ale	5.75		O'Doul's Amber		3.95
Angry Orchard Crisp Apple (GF)	6.50		Red Stripe		4.50
Woodchuck Raspberry Cider	5.50		Samuel Adams	5.50	5.50
Black & Blue Wachusett Blueberry Ale & Guinness	5.75		Samuel Adams Light		5.50
Black & Sam Samuel Adams Lager & Guinness	5.75		Stella Artois		5.50
Black Velvet Angry Orchard Apple & Guinness	5.75		Yuengling	3.95	
Mikes Hard Lemonade		4.95	Yuengling Light		3.95
<b>GLUTEN FREE</b>			<b>SPIKED SELTZER - 100 calories / low carb gluten free / 5% ABV</b>		
Glutenberg IPA	16 oz.	6.50	Truly Spiked & Sparkling Colima Lime	5.50 can	
Redbridge Gluten-Free		4.95	White Claw Black Cherry Hard Seltzer	5.50 can	



# TAVERN FALL COCKTAILS

(GF) = Gluten Free

## STONEFORGE MARTINIS

- Mex-presso Martini** 12.95  
Kahlua, Patron Café, Baileys Irish Cream, Espresso, Coffee Bean
- Spiced Pumpkin Martini** 11.25  
Baileys Pumpkin Spice, Pinnacle Vanilla Vodka, Pumpkin Puree, Cinnamon-Sugar Rim
- Caramel Apple-Tini** 9.75  
Pinnacle Vanilla Vodka, Sour Apple Pucker, Butterscotch Schnapps, Caramel Drizzle, Cinnamon-Sugar Rim, Apple Slice
- Harvest Manhattan** 11.95  
Jim Beam Apple, Amaretto Disaronno, Apple Pucker, Splash Cranberry Juice, Apple Garnish
- Cinnamon Toast Crunch Martini** 11.75  
RumChata, Jack Daniel's Tennessee Fire, Cinnamon-Sugar Rim
- Salted Karamel Tini** 10.50  
Stoli Salted Karamel Vodka, Crème de Cacao Dark, Butterscotch Schnapps, Godiva Chocolate Liqueur, Salted Caramel Rim
- FROZEN COCKTAIL**
- Mochaccino** 8.50  
Pinnacle Espresso Vodka, Frangelico, Godiva Chocolate Liqueur, Vanilla Ice Cream Mix, Chocolate Drizzle & Whipped Cream
- STONEFORGE HOT DRINKS**
- Hot Apple Strudel** 8.25  
Pinnacle Whipped Cream Vodka, Butterscotch Schnapps, Hot Apple Cider, Cinnamon-Sugar Rim
- Pumpkin Spiced Coffee** 8.25  
Pinnacle Vanilla Vodka, Baileys Pumpkin Spice, Spiced Pumpkin Syrup, Hot Coffee, Cinnamon-Sugar Rim
- Salted Karamel Coffee** 8.50  
Stoli Salted Karamel Vodka, Baileys Irish Cream, Hot Coffee, Salted Caramel Rim

## STONEFORGE SANGRIA

- Red, or White Sangria**  
Blends of wine, cordials, brandy, and liqueurs themed for fall. Cinnamon-sugar rim optional.  
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 SPECIALTIES

- Bourbon Harvest Highball** 9.25  
Woodford Reserve Bourbon, Apple Cider, Ginger Ale
- Autumn Berry Rum Runner** 8.25  
Bacardi Dragon Berry, Bacardi Razz, Apple Cider, Cinnamon-Sugar Rim, Berry Garnish
- Huckleberry Blue Lemonade** 8.50  
44 North Mountain Huckleberry Vodka (GF), Blue Curacao, Lemonade, Blueberry Garnish
- Margarita Flights** 12.95  
Blackberry | Caramel | Pumpkin, Salted Rim
- Titos Moscow Mule** 9.25  
Titos Vodka (GF), Ginger Beer, Lime Garnish
- STONEFORGE BEER MIXERS**
- Spiked Pumpkin Beer** 8.95  
Shipyards Seasonal Beer, Pinnacle Whipped Cream Vodka, Cinnamon-sugar Rim
- Warm Apple Pie** 9.95  
Angry Orchard Crisp Apple, Jack Daniel's Tennessee Fire, Cinnamon-sugar Rim

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