

# DINNER

Warm Almonds / Sea Salt, Olive Oil .....	\$5
Roasted Olives / Harissa, Citrus .....	\$6
Chorizo Iberico Picante .....	\$9
Iberico De Bellota Pata Negra .....	\$16
Marinated Anchovies / Fennel, Peach .....	\$13
Octopus Stew / Chickpeas, Aioli .....	\$17
Chilled Almond Soup / Oregano, Aleppo .....	\$11
Gnocchi / Mushrooms, Ricotta .....	\$16
Warm Chicories / Almonds, Chiles .....	\$10
Lamb Tartare* / Anchovy, Mint .....	\$15
Stuffed Squid / White Beans, Greens .....	\$17
Shrimp / al Ajillo, Parsley .....	\$17
Marinated Mussels / Pimenton, Basil .....	\$13
Roasted Skate / Smoked Butter, Green Onion .....	\$16
Basque Orzo / Idiazabal, Roasted Onion .....	\$13
Tuna Conserva / Lima Bean Ragout, Herbs .....	\$16
Zarzuela De Mariscos (Seasonal Fish Stew) .....	\$26
Conejo a la Cazadora (Slow-Cooked Rabbit Leg) .....	\$26

## Cheese

Selection of Cheeses / Crackers, Honey, Jam .....	\$16
Mitibblue (La Mancha, Spain) / Semi-soft sheep's milk blue	
Cana de Cabra (Murcia, Spain) / Soft ripened goat's milk	
San Simon (Galicia, Spain) / Semi-soft cow's milk	

*\*These items prepared raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition*

# COCKTAILS

- Seasonal**
- Post-Summer Blush** ..... \$12  
(Boozy, Floral) Reyka Vodka, Lillet Rose, Cocchi Americano
  - Game, Set, Matcha** ..... \$12  
(Herbal, Refreshing) Matcha Cachaça, lime, mint
  - (Thai) Tea Time** ..... \$12  
(Sweet, Spiced) Spiced Ceylon tea, VDC Port-finished whisky, coconut milk
  - Pimientos Rojos** ..... \$12  
(Savory, Citrus) Lunazul Blanco, roasted red pepper Butcher Holler moonshine, lemon, pineapple
  - Corretto** ..... \$9  
(Herbal, Refreshing) Becherovka, absinthe, sugar, espresso on side

- Session**
- Trotter's Cup** ..... \$9  
(Fruity, Refreshing) Macvin du Jura, peach cordial, Fino sherry, soda
  - Pen Pal** ..... \$9  
(Citrus, Refreshing) Rhum JM, lime, dry Curaçao, honey, prosecco
  - No Jacket Required** ..... \$9  
(Tiki, Bitter) Pasubio amaro, house coconut liqueur, lemon
  - Motxo** ..... \$9  
(Spiced, Savory) Red wine, Coca-Cola
  - Little Italy** ..... \$9  
(‘Boozy’, Bitter) Bonal, Cocchi di Torino, Cappelletti, bottled-in-bond Bourbon

**Dealer's Choice**

**Standard / Top Shelf** ..... \$13/18  
Please tell us your spirit of choice and a couple of descriptors from the list below, and we will craft a unique cocktail for you.

Refreshing	Fruity	Spiced	Bitter	Eggwhite*
Citrus	Sweet	Herbal	Boozy	Fizzy
Sour	Savory	Vegetal	Smoky	
Floral	Spicy	Earthy	Weird	

**Mocktail** ..... \$5  
Please tell us about what you like using the descriptors above, and we'd be happy to craft a non-alcoholic beverage for you.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

# WINE

## Our Philosophy

Quite simply, the philosophy of the wine program at Adarra centers on the notion of authenticity. We are enamoured with vigneron who treat their land and its bounty with care, respect, and reverence. No herbicides, pesticides, or chemicals are used on their property. Harvesting is done by hand. Fermentation is guided by native yeast. Only minimal additions are used. It is through this thoughtful process that these wines can authentically tell the story of their origins, environment, and vintage. We are honored and delighted to share them with you.

## Sparkling

<b>San Venazio "Prosecco Trevsio" 2017</b> .....	<b>\$11/41</b>
Glera (Valdobbiadene, Italy)	
<b>Bérêche et Fils "Champagne Brut Reserve" NV</b> .....	<b>\$89</b>
Pinot Noir, Chardonnay, Pinot Meunier (Ludes, France)	
<b>Camillo Donati "Dell'Emilia Camillo" 2017</b> .....	<b>\$54</b>
Malvasia (Langhirano, Italy)	
<b>Penina Kobal "Rumeni Muskat" 2017</b> .....	<b>\$39</b>
Muscat (Štajerska, Slovenia)	
<b>Clos Lentiscus Manel "Riserva Familia Blanc de Noirs" 2013</b> .....	<b>F\$79</b>
Sumoll (Montgros, Spain)	
<b>Clos Lentiscus Manel "Blanc de Blanc" 2016</b> .....	<b>\$61</b>
Malvasia, Greco (Montgros, Spain)	
<b>Caves do Solar de São Domingos "Bruto Tinto" NV</b> .....	<b>\$40</b>
Baga (Beiras, Portugal)	

## Rose, Orange, Blends

<b>Antxiola "Getariako Txakolina" 2018</b> .....	<b>\$11/41</b>
Hondarrabi Beltza (Orio, Spain)	
<b>Vino Budimir "Margus Margi" 2011</b> .....	<b>\$42</b>
Reisling (Župa, Serbia)	

<b>'A Vita "Leukò" 2018</b> .....	<b>\$48</b>
Greco Bianco, Gaglioppo (Calabria, Italy)	
<b>Daniel Ramos "Κπ Rose" 2016</b> .....	<b>\$50</b>
Grenache (El Tiembolo, Spain)	
<b>Bonavita "Terre Siciliane Rosato" 2018</b> .....	<b>\$49</b>
Nerello Mascalese, Nerello Capuccio (Faro, Sicily)	
<b>Calabretta "Terre Sicilliane Rosato" 2018</b> .....	<b>\$43</b>
Nerello Mascalese (Randazzo, Sicily)	
<b>Itsasmendi "Batberri" 2017</b> .....	<b>\$60</b>
Hondarribi Zuri (Gernika, Spain)	
<b>Il Vinco "Biancoperso" 2017</b> .....	<b>\$48</b>
Field Blend (Montefiascone, Italy)	
<b>Supernatural Wine Co "The Supernatural" 2018</b> .....	<b>\$52</b>
Sauvignon Blanc (Hawkes Bay, New Zealand)	
<b>Maria &amp; Sepp Muster "Vom Opok" 2017</b> .....	<b>\$76</b>
Sauvignon Blanc (Styria, Austria)	
<b>Cacique Maravilla "Vino Naranja" 2018</b> .....	<b>\$48</b>
Moscatel de Alexandria (Yumbel, Chile)	
<b>Cantina Marilina "Fedelie" 2018</b> .....	<b>\$45</b>
Nero d'Avola (Siracusa, Sicily)	

## White

<b>Penina Kobal "Šipon Furmint" 2018</b> .....	<b>\$10/39</b>
Furmint (Štajerska, Slovenia)	
<b>Adegas Francisco Fernandez Sousa "Terra Minei" 2017</b> .....	<b>\$11/41</b>
Treixadura (Prado, Spain)	
<b>Domaine de la Grenaudière "Muscadet Sèvre et Maine" 2017</b> .....	<b>\$10/39</b>
Melon de Bourgogne (Madison sur Sèvre, France)	
<b>Iñaki Etxeberria "Bengoetxe" 2015</b> .....	<b>\$41</b>
Hondarribi Zuri, Gros Manseng (Getaria, Spain)	

# WINE

<b>Maria &amp; Sepp Muster "Graf Morillon" 2014</b> .....	\$103
Chardonnay (Styria, Austria)	
<b>Gavalas "Santorini" 2018</b> .....	\$61
Assyrtiko, Aidaini (Santorini, Greece)	
<b>Les Bêtes Curieuses "Gorges" 2013</b> .....	\$54
Melon de Bourgogne (Western Loire, France)	
<b>Joan Enjingi "Graševina" 2015</b> .....	\$43
Graševina (Hrnjevac, Croatia)	
<b>Weingut Richard Böcking "Trarbacher Burgberg Alte Reben" 2012</b> ..	\$56
Riesling (Traben-Trarbach, Germany)	
<b>Plenković Zlatan Otok "Pošip" 2015</b> .....	\$49
Pošip (Hvar, Croatia)	
<b>Domaine Goisot "Moury" 2017</b> .....	\$46
Sauvignon Blanc (St. Bris le Vineux, France)	
<b>Bodegas Albamar "Pepe Luis" 2016</b> .....	\$71
Albarino (Rias baixas, Spain)	

## Red

<b>Cacique Maravilla "Pipeño" 2018 (1L)</b> .....	\$11/48
Pais (Yumbel, Chile)	
<b>Alfredo Maestro "Almate" 2018</b> .....	\$12/42
Granache (Castilla y Leon, France)	
<b>Bodega Finca Millara "Lagariza" 2017</b> .....	\$12/43
Mencia (Lugo, Spain)	
<b>Milan Nestarec "Forks &amp; Knives" 2016</b> .....	\$66
Pinot Noir (Moravský Žižkov, Czech Republic)	
<b>Alfredo Maestro "El Marciano" 2017</b> .....	\$55
Grenache (Castilla y Leon, Spain)	
<b>Vino Budimir "Triada" 2010</b> .....	\$49
Prokupac (Župa, Serbia)	

<b>Fabien Jouves "Mas Del Périé Les Escures" 2017</b> .....	\$49
Malbec (Cahors, France)	
<b>Omero Moretti "Terre Di Giano" 2017</b> .....	\$44
Sangiovese, Ciliegiolo, Merlot (Umbria, Italy)	
<b>Sedella Viños "Laderas de Sedella Anfora" 2015</b> .....	\$66
Grenache, Moscatel (Andalusia, Spain)	
<b>Jonc Blanc "Classik" 2015</b> .....	\$56
Cabernet Sauvignon, Merlot (Bergerac, France)	
<b>Jean-Christophe Garnier "Les Tailles" 2016</b> .....	\$58
Cabernet Franc, Cabernet Sauvignon (Saint Lambert du Lattay, France)	
<b>Clos Lentiscus Manel "Perill Noir" 2011</b> .....	\$71
Sumoll (Montgros, Spain)	
<b>Weingut Schmelzer "Zweigelt" 2015</b> .....	\$51
Zweigelt (Burgenland, Austria)	
<b>Les Vignes d'Olivier Cohen "Rond Noirs" NV</b> .....	\$54
Grenache, Merlot, Syrah (Herault, France)	
<b>Michel Savel &amp; Herve Souhout "Les Marecos" 2015</b> .....	\$67
Syrah, Merlot (Collines Rhodanniennes, France)	
<b>Olivier Cousin "Pur Breton" 2017</b> .....	\$62
Cabernet France (Martigne Briand, France)	
<b>Cambridge Road "Graveyard Block" 2016</b> .....	\$62
Pinot Noir (Martinborough, New Zealand)	
<b>Principiano Ferdinando "Coste Langhe Nebbiolo" 2017</b> .....	\$57
Nebbiolo (Monforte d'Alba, Italy)	
<b>Longaví "Glup" 2017</b> .....	\$51
Cinsault (Itata Valley, Chile)	
<b>Vilinka Cellars "X-Line Cuvee" 2015</b> .....	\$89
Cabernet Sauvignon, Blatina (Mostar, Bosnia-Herzegovina)	
<b>Kantina Arbëri "Kallmet" 2013</b> .....	\$41
Kallmet (Mirditë, Albania)	

# BEER & CIDER

## Draft

Urbitarte Sagardotegia “Sidra Natural” 6.0% (5oz) .....	\$5
Still Basque Cider (Guipúzcoa, Spain)	
Rotating Draft Selection .....	Varies

*Please inquire about our current offerings*

## Bottles & Cans

Brasserie De La Pigeonnelle “Loirette” 7.5% (330ml) .....	\$8
Farmhouse Saison (Touraine, France)	
Brouwerij Brasserie De Ranke “Simplex” 4.5% (330ml) .....	\$7
Belgian Pale Ale (Mouscron, Belgium)	
Mast Landing Brewing Co “Tell Tale” 5.3% (16oz) .....	\$7
Pale Ale (Westbrook, ME)	
Oxbow Brewing Co “Luppolo” 5% (16oz) .....	\$7
Italian Pilsner (Newcastle, ME)	
Birra Toccalmatto “Dr. Caligari” 6.3% (330ml) .....	\$8
Berliner Weisse w. Raspberries (Fidenza, Italy)	