

# DRINK MENU

## WINE (CANS)

PROSECCO \$8 11%

WOODBIDGE CABERNET SAUVIGNON \$14 13.5%

NOMADICA SPARKING ROSE \$14

Strawberry, Black Currant, Red Fruit Bouquet 12.5%

MEZZACORONA PINOT GRIGIO \$12

Light, Sweet-Dry Green Apple, Honeysuckle 12.5%

## BEER (CANS)

### HITACHINO

YUZU LAGER \$9

Kuichi Brewery Pale Ale 5.6%

RED RICE ALE \$11

Kuichi Brewery Belgian Pale Strong Ale 7%

NARRAGANSETT \$6

Narragansett Brewery Lager 5 %

KIM \$10

Single Cut Brewery Hibiscus Sour 4.5% Astoria, NY

### PROCLAMATION

BRONZE \$9

*Oatmeal Milk Stout 6.5%*

OBJECT PERMANENCE \$11

Buttonwoods Brewery IPA 6.8%

ANGRY ORCHARD CRISP APPLE HARD CIDER \$7

Angry Orchard House Cider 5% Walden, NY

OISHII \$9

Japas Brewery, Witbier 4.7%

FINBACK IPA \$10

Finback Brewery, 6.8%

## SOFT DRINKS/JUICES

Coke \$2.50

Diet Coke \$2.50

Sprite \$2.50

Ginger Ale \$2.50

Ginger Beer \$3

San Pellegrino \$3

Athletic Hazy IPA (N/A) \$5

Apple Juice \$3

Orange Juice \$3

Home-made Lemonade \$3

## DRAFT SELECTION

HITACHINO PIRIKA \$12 \_

Kuichi Brewery Yuzu and Sancho Pepper IPA  
4.5%

Naka, Ibaraki Prefecture, Japan

Days, Months Years \$14(16oz)/\$11(12oz)

Prov., RI

Long Live Brewery Double NE IPA 8.1 %

PROCLAMATION "PROC" IPA \$10

New England IPA 6.5% Warwick, RI

SOUR ROSE \$11

Crooked Stave IPA 4% Denver, CO

OAK HILL BLEND \$10

Carlson Orchard Cider 4.5% Harvard, MA

ASAHI SUPER DRY \$11

Asahi Brewery 5% Tokyo, Japan

"SUNRIPE" \$12

Finback Brewery Westcoast IPA 4.5%

Glendale, NY

NARRAGANSETT PILSNER \$10

Narragansett Brewery 5.2% Prov., RI