



ROSE & BUBBLES

- ROSE "BONTERRA" 2018, MENDOCINO, CA** — Aromas of strawberry, key lime, rosewater and hints of pineapple. Consistent on the palate along with notes of ripend peach and watermelon. Certified Organic 9/32
- PROSECCO "JOSH CELLARS" NV, VENETO, ITALY** — cold fermented, fresh bright apple and pear, with tart yet soft citrus and lily, finishes with faint pineapple. 10/35

WHITE WINES

- WHITE BLEND "FREY ORGANIC WHITE" NV, NORTH COAST, CA.** — A blend of Chardonnay and Chenin Blanc. Bright, dry and crisp with accents of melon and pear. Certified Organic, Vegan 9/30
- PINOT GRIGIO "GAZZERA" 2018, SICILY, ITALY** — Fermented and aged in stainless steel to retain mineralogy. Aromas of Grapefruit and lemons with a refreshing finish. On tap from the Gotham Project 9/18/30
- RIESLING "WILLAMETTE VALLEY VINEYARDS" 2018 OREGON** — Medium sweet, fruity, clean & crisp, balanced acidity, whole cluster pressed, cold fermented, Certified Sustainable 10/ 35
- SAUVIGNON BLANC "TARA RUA" 2017, WAIRARAPA, NEW ZEALAND** — Aromatic and tropical, herbacious, refreshing acidity, On Tap from the Gotham Project 10/20/ 35
- SAUVIGNON BLANC "LAS MULAS RESERVA" 2018, CENTRAL VALLEY, CHILE** — crisp and fresh with zest of green apple and chive. silky palate with good acid structure and lingering flavor. Certified Organic, Vegan 11/ 39
- FIANO "JADE & JASPER" 2018, CLARE VALLEY, SOUTH AUSTRALIA** — Full of peach blossoms, honeydew and lemon and rounded generously with granny smith apple and an acidic and sweet finish. Certified Sustainable, Vegan 13/45
- CHARDONNAY "BONTERRA" 2018, CA.** — Green apple, pear, lemon zest, butter, toasted almond, light vanilla, clean minerality and tart finish, 70/30 barrel & stainless, Certified Organic 10/35
- CHARDONNAY "JOSEPH CARR" 2017, CARNEROS, CA.** — Aromatic, ripe peach and lemon, lively acidity, creamy mouthfeel, 8 mo in 20% new French oak, extremely generous like the man himself. 13/45

FAVORITE REDS

- RED BLEND "FREY ORGANIC RED" NV, NORTH COAST, CA.** — Balanced, smooth, medium bodied, a blend of Syrah, Zinfandel and Carignane. Certified organic, Vegan 9/30
- PINOT NOIR "RANCHO RODEO" 2017, LODI, CALIFORNIA** — 30% aged in French and American oak and 70% in stainless. Full and delicate. Hints of vanilla and grated cardamom. mulberry and blackberry on the palate with a fresh lifting finish. On tap from the Gotham Project 10/20/35
- PINOT NOIR "COOPER MOUNTAIN VINEYARDS" 2015, WILLAMETTE VALLEY, OR** — Robust black cherry and dried flowers on the nose leading into a mouthfull of baked black cherry and spice. Silky and firm with fuzzy tannins and a long spicy finish. Certified Biodynamic 13/45
- PRIMITIVO "PILUNA" 2016, SALENTO, ITALY** — An offering of plum and amarena cherry notes with hints of vanilla and pepper giving it a distinct and balanced flavor. Certified Sustainable 10/35
- MONTEPULCIANO "PODERE" 2017, ABRUZZO, ITALY** — Violet and ruby tinted, delicate aroma of plum and morello cherry, robust and full bodied with rich tannins and a flavorful finish. 9/30
- MALBEC "ANIMAL" 2016, MENDOZA, ARGENTINA** — Vanilla and eucalyptus on the nose, structured with dark fruit and medium acidity. Lingering finish of oak, raspberry and chocolate. Certified Organic 12/42
- CABERNET SAUVIGNON "DOMAINE BOUSQUET" 2018, MENDOZA, ARGENTINA** — Hints of red fruit and mild spice on the nose. Cherry and black currant on the palate with lively acidity. Tobacco and black pepper linger in a long structured finish. Certified Organic, Vegan 9/30
- CABERNET SAUVIGNON "GERARD BERTRAND" 2017 LANGUEDOC, FRANCE** — Complex aromas of wood with tannic presence. Well rounded with intense aroma of plum, red currant and cassis. Certified Organic Certified Sustainable 13/45
- RED BLEND 'LOT 21' DYLAN'S GHOST 2015, CONTRA COSTA, CA.** — Heirloom field blend, 100 yr. old vines. Dark embracing fruit, hints of raspberry, sage, and smoke, by Joseph Carr 14/50
- SUPER TUSCAN 'AMORE' FIRST CRUSH, HARWICH, MA 2018, SUISUN VALLEY, NORTH COAST, CA** — 80% Sangiovese 12% Cab 8% Merlot & Petit Verdot. Soft assertive blend. Hints of dusty cocoa and black cherry, with polished tannins and bright acidity. 13/45



**WINE TASTING- THREE 2 OZ. POURS
OF ANY WINE SERVED BY THE GLASS \$11.25**



SIGNATURE COCKTAILS

HARVEST SPRITZ — aperol, fresh cucumber, prosecco, orange ribbon	11
FRENCH 76 — prosecco, american distiling gin, belle de brillet, fresh lemon juice, fresh blueberries	13
CAPE HOUSE 2.0 — american distilling gin, fresh grapefruit, combier pamplemousse, mint	11
THE DANDY LION — havana club cuban style rum, turmeric, ginger, coconut water, lime, aquafaba	13
PEAR GINGER — grey goose la poire vodka, domaine de canton ginger liqueur, cinnamon	13
BASIL SMASH — american distilling gin, elderflower, fresh basil, lemon	11
HARVEST RYE — sazerac rye, sweet vermouth, celery bitters, burnt orange ribbon	13
ROOSTERTAIL — el timador tequila blanco, aperol, red apple, honey syrup, lime, ginger beer,	12
SPICED SANGRIA — red wine, applejack brandy, pineapple juice, holiday tincture, seltzer, orange	11
MEXICAN OLD FASHIONED — sazerac rye, mezcal, angostura bitters, dark cherry, orange peel	14
GTL+V (ICED OR HOT) — vanilla vodka, matcha powder, almond milk, honey water	13
SMOKE SHOW — single malt scotch, campari, maple syrup, grapefruit, rosemary	14
THE AFTER PARTY — eagle rare american bourbon, honey water, green cardomom, lemon,	15

BEER SELECTION

DRAFT:

NARRAGANSETT LAGER — Narragansett Beer, Narragansett, Rhode Island. 5% ABV	4.50
SURFMANS CHECK ESB — Devils Purse Brewing Co, Dennis, MA 5% ABV	6.50
SHUCKERS REWARD OYSTER STOUT — Cape Cod Beer, Barnstable, MA 5.3% ABV	6.50
AMERIHOP APA — Barnstable Brewing, Barnstable, MA. 5.5% ABV	6.50
MAYFLOWER IPA — Mayflower Brewing Company, Plymouth, MA 6.1% ABV	6.50

BOTTLES AND CANS:

BUD LIGHT - MILLER LIGHT - COORS LIGHT - CORONA LIGHT - OMISSION LAGER

PLUM ISLAND BELGIAN WHITE - CAPE COD RED - GUINNESS STOUT

SIERRA NEVADA PALE ALE - HARPOON IPA - BE HOPPY IPA

WILD THING SINGLE VARIETAL CIDER - WHITE CLAW LIME