



BEVERAGE MENU

ON DRAUGHT

Sucker For Blondes
Belgian Blonde Ale |
7.0% ABV

Driven by the yeast rather than the malt or hops, this light bodied beer has fruity and peppery aromas from the Belgian yeast that gives it a spicy feel

1243 - Series II
Raspberry Sour | 5.4%
ABV

A raspberry kettle sour that features a nice balance between tart and fruity.

Furlough
German Wheat Beer |
5.5% ABV

Highly sessionalable German Wheat Beer. Fermentation creates notes of Bananas and Clove. Perfect for the start of Summer.

Chocolate Factory |
5.5% ABV

A Chocolate Stout inspired by our friends at Fascias Chocolates. This delicious silky smooth stout is easy to drink.

Double Time
Double NEIPA |
8.4% ABV

A delicious Double New England IPA with aromas of mango, orange and lychee along with notes of pine and grapefruit.

Nightmare on Elm
New England IPA |
6.4 % ABV

Big notes of pineapple, mango, organic, and pear from the double dry hop of our four american varieties with lactose.

Harvest Time
Amber Ale |
5.6% ABV

This malty , slightly sweet ale is amber in color with low bitterness and a medium body.

Thomaston Lager
German Pilsner |
5.2% ABV

Inspired by German Pilsner, this lager has citrus, herbal and floral aromas from the noble and European hops. Straw to golden in color; light, crisp and refreshing in taste. Approachable for all beer drinkers.

Clocktoberfest
Marzen |
5.4% ABV

This Marzen, commonly known as Oktoberfest, is an amber lager. It starts sweet, almost bready, and has a wonderfully dry finish.

Only have a second to spare? Get it to-go or pick it up curbside.
Call Us at 860-880-8240 or Order Online.



AUTUMN DRINK SPECIALS

Fig Cider Punch \$11

Figenza Vodka, Pineapple Juice, Lemon Juice. Shaken and topped with Apple Cider. Garnished with Cinnamon Dusting and Lemon Slice

Pumpkin Whoopie Pie \$11

Tito's Vodka, Pumpkin Puree, Demerara Simple Syrup, Oatmilk. Shaken and served over ice. Pumpkin Spice Dusting

Toffee Nut Latte Martini \$12

Stoli Vanilla, Kahlua, Fresh Espresso, Toffee Nut Syrup. Shaken and served with Graham Cracker Dusting. (Baileys Available by request)

Apple-Rol Spritz \$12

Aperol, Apfel Apple Liqueur, Lemon Juice. Topped with Champagne and a splash of Club Soda. Garnished with an Apples

Harvest Sangria \$12

House Pinot Grigio, St. George Spiced Pear Liqueur, Apple Cider, Lemon Juice. Topped with Club Soda. Garnished with fresh fruit. Sprinkle with Cinnamon

Honey Pumpkin Whiskey Sour \$13

Makers Mark Whiskey, Honey Simple Syrup, Pumpkin Puree, Lemon Juice, Fee Foam Bitter

Smokey Maple Margarita \$12

Illegal Mezcal Tequila, Maple Simple Syrup, Lime Juice, Orange Bitters. Orange Garnish

Apple Pie Mule \$11

Ciroc Apple Vodka, Demerara Syrup, Lime Juice. Topped With Ginger Beer, Garnished with Spiced Apples