

THE STATION

WINE BY THE GLASS

CAVA, Conquilla "Brut", Penedes, Spain **10/28**
 50% Xarel-lo, 25% Macabeu, 25% Parellada.
 Value driven sparkling from the beautiful region of Penedes, just 60 miles south of Barcelona.

ROSE, Domaine du Dragon, "Grande Cuvee", FR '18 **13/32**
 Refreshing, dry rosé, full of aromas of crushed strawberry, watermelon, grapefruit rind, and white roses. 33% Syrah, 32% Grenache, 22% Cinsault, and 13% Rolle grapes.

ROSE, Pence, Santa Barbara, CA '18 **12/27**
 Pinot Noir grapes, fermented in stainless steel. White blossoms and red berry fruit. On the palate, there is surprising weight given the delicate aromatics – a perfect salad wine, picnic wine and summer sipper

RIESLING, Barrel X, Peter Lauer, Austria, '17 **15/28**
 Off-dry cuvée, showing complex notes of citrus, green apple, and salt. The wine's residual sugar is balanced by lightning-like acidity and strong backbone

FIANO, Rocca del Principe, Campania, IT '16 **15/31**
 Delicious, concentrated, classy example shows a pale lemon hue and some restrained herbal notes on both nose and palate, allied to zesty acidity and a touch of Italian bitterness.

CHARDONNAY, Provoca, Paso Robles, CA '1 **10/27**
 On the refreshing palate, layers of white peach, melon and hints of apricot effortlessly blend with notes of baked apple and subtle hints of creamy toasted oak.

DOLCETTO, Cascina Fontana, Piemonte, IT '17 **15/27**
 An attractive bouquet of wild raspberries and blackberries, cranberries and milk chocolate on the nose. Youthful & tannic on the palate.

MENCIA, Ultreia, Raul Perez, Spain, '17 **13/29**
 Fermented with natural yeast in old oak tanks using 100% stems and no temperature control. The palate revealed some grainy tannins and a dry finish.

BEER BOTTLES/CANS

FOREIGN OBJECTS - Stratford, CT
 "Ritual Colors"-Double IPA \$7 | 16oz

CROOKED STAVE - Denver, CO
 American IPA \$5 | 12oz
 Von Pilsner \$5 | 12oz

LARGE FORMAT

BRASSERIE DES VOIRONS - FRANCE
 "Lug" Triple Fermented Blonde Ale \$27 | 750ml
TILTED SHED, New England Style, Dry \$17 | 750ml

CIDER BOTTLES/CANS

Bristols Cider "Blackbeard" \$20 | 750ml
 AmByth "Mendo Wild" 2016 \$22 | 750ml

SPECIALTY COCKTAILS 12

Strawberry Lavender Mimosa
 Cucumber Elderflower Mimosa
 Elderblossom Sirup Spritz
Ginger Snap (Ginger Beer Root Elixir, Cava & Chardonnay)
Bitter Love (Grapefruit Jalapeño Root Elixir, Cava, Grapefruit & Chili Bitters)
Grapefruit Rose' Sparkler (Pepper Rose', Grapefruit Jalapeno & Ginger Beer Root Elixir, Cava)
Sangria (Ginger Beer & Strawberry Lavender Root Elixir, Cab Franc, Tempranillo, Cava)

Purchase any of the above bottles retail for \$7 off any day and every Wine Wednesday



NON-ALCOHOLIC

ROOT ELIXIRS, San Luis Obispo, CA \$6
 ginger beer | strawberry lavender | grapefruit jalapeño
 cucumber elderflower
SARATOGA SPRINGS SPARKLING WATER \$4
DART COFFEE Cold-brew or Pour Over \$5

SIDES

CHEESE & CHARCUTERIE PLATE \$20

Le Gruyere Cave Aged, Aged Mimolette, Manchego Cheese, D'amour Salami, Gruzinskaya Salami
 Castelvetro Olives, Dry Apricots, Dates,
 Mix of Smoked and BBQ Almonds, Dry Cranberries, Almonds,
 Chickpeas, Peanuts, Cashews
with crostini
 plates prepared by Cured and Cultivated, Paso Robles, CA

HUMMUS PLATE \$10

Organic Hummus, Rosemary Crostini,
 Pita Crackers, Pretzels
 Mix of Almonds, Pistachios, Marcona Almonds
 Back-Porch bakery sliced baguette
 w/ Tunisian Organic Extra Virgin unfiltered olive oil
 & Aceto Balsamico de Modena \$5