

"The problem with the designated driver program, it's not a desirable job, but if you ever get sucked into it, have fun with it. At the end of the night, drop them off at the wrong house."

*-Jeff Foxworthy*

# LIBATIONS

<i>i. cocktails</i> .....	4
<i>ii. beer &amp; cider</i> .....	7
<i>iii. wine by the glass</i> .....	11
<i>iv. wine by the half bottle</i> .....	14
<i>v. non-alcoholic</i> .....	18



**I**

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*cocktails*

## vogue

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### BREAKING FAST

*vodka, cardamom, sherry, citrus*

**BUBBLES / DID SOMEBODY SAY CELEBRATE?**

11

### COOL COLLINS

*hendrick's gin, cinnamon, sage*

**HERBACEOUS / REFRESHING**

12

### FLUFFY BEE\*

*rum, ginger, honey, egg white, pollen*

**FLOAT LIKE A BUTTERFLY / STING LIKE A BEE**

11

### DUNWELL

*beefeater gin, dolin rouge, amontillado, apricot*

**BIG ROCK / WITH A TWIST**

10

## fall fling

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### BAYOUTIFUL

*rye, chai, bitters, absinthe*

**GUMBO / LIMBO**

10

### SQUASH THE JULEP

*cognac, rum, brown butter squash, mint*

**ROCKING / ROLLING**

11

### SABROSO FASHION

*olmeca altos plata, shiitake mushroom*

**UMAMI / FUNGI / SMOOTH SIPPING**

12

## on the horizon

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### EMBASSY OF THE DOLPHINS

*absolut elyx, orange, lilac, ginger*

GYPSY / WHIMSY / CLASS

12

### HAVANA WEARS JERSEY

*laird's, dry vermouth, orange, pomegranate*

LEAN / MEAN / FIGHTING MACHINE

11

### SUN MAIL

*irish whiskey, spiced apple, nutmeg*

EXOTIC / SWEATER WEATHER

10

### CEYLON SOUR

*scotch, cherries, cinnamon, lemon*

SMOKING JACKET / TAKE SOME TIME

11

### JAGUAR

*agave, alcove picon, chartreuse*

FUEGO / ARCHAEOLOGY

12

## sipping social

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### INQUIRING MINDS WANT TO KNOW

*rotating selection*

*for 4-8 people*

60

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*full spirits list available upon request*

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# II

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*beer & cider*

## under pressure (draft)

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4.7%	<b>PIVOVAR SAMSON 'PRAGA PILS'</b> <i>Pilsner, Czech Republic   160z</i>	5
5.5%	<b>CROOKED STAVE 'ST BRETТА'</b> <i>American Brett, Denver, CO   120z</i>	6
6.0%	<b>OXBOW 'FARMHOUSE PALE ALE'</b> <i>Farmhouse Ale, Newcastle, ME   120z</i>	8
4.7%	<b>ZERO GRAVITY 'LITTLE WOLF'</b> <i>APA, Burlington, VT   160z</i>	7
7.3%	<b>WIDOWMAKER BREWING 'TOXIC TWINS'</b> <i>IPA, Braintree, MA   160z</i>	7
5.4%	<b>SCHNEIDER &amp; SOHN</b> <b>'TAP #7 SCHNEIDER WEISSE ORIGINAL'</b> <i>Hefeweizen, Kelheim, Germany   120z</i>	8

## pure & simple

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5.2%	<b>JACK'S ABBY 'POST SHIFT'</b> <i>Pilsner, Framingham, MA   120z</i>	6
5.2%	<b>VON TRAPP BREWING 'VIENNA LAGER'</b> <i>Vienna Lager, Stowe, VT   120z</i>	7
5.8%	<b>NARRAGANSETT LAGER</b> <i>American Lager, Rochester, NY   160z</i>	6
4.5%	<b>TECATE</b> <i>Lager, Mexico   120z</i>	5
6.0%	<b>BRAUEREI GAFFEL BECKER &amp; CO.</b> <b>'GAFFEL KOLSCH'</b> <i>Kolsch, Koln, Germany   120z</i>	8

## fresh preserved

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5.0%	<b>CIGAR CITY BREWING 'GUAYABERA'</b> <i>APA, Tampa, FL   120ç</i>	7
6.0%	<b>MELVIN BREWING 'HUBERT'</b> <i>APA, Jackson, WY   120ç</i>	7
6.5%	<b>EXHIBIT A 'THE CAT'S MEOW'</b> <i>IPA, Framingham, MA   160ç</i>	11
7.0%	<b>MAST LANDING BREWING 'DASH'</b> <i>IPA, Westbrook, ME   160ç</i>	10
7.0%	<b>FOUNDATION BREWING 'AFTERGLOW'</b> <i>IPA, Portland, ME   160ç</i>	10

## toast +

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6.8%	<b>MODERN TIMES BEER 'BLAZING WORLD'</b> <i>American Amber, San Diego, CA   160ç</i>	11
5.5%	<b>BLACK HOG BREWING 'GRANOLA BROWN'</b> <i>Brown Ale, Oxford, CT   120ç</i>	8
6.0%	<b>BELL'S BREWERY 'KALAMAZOO STOUT'</b> <i>Stout, Kalamazoo, MI   120ç</i>	7
6.0%	<b>2018 SCHNEIDER &amp; SOHN 'AVENTINUS'</b> <i>Weizenbock, Kelheim, Germany   500ml</i>	13
6.0%	<b>2009 SCHNEIDER &amp; SOHN 'AVENTINUS'</b> <i>Weizenbock, Kelheim, Germany   500ml</i>	17



## few & far between

4.3%	<b>MYSTIC BREWING 'WAVE BREAK'</b> <i>Saison, Chelsea, MA   16oz</i>	9
4.5%	<b>STILLWATER ARTISANAL 'CLASSIQUE'</b> <i>Saison, Baltimore, MD   12oz</i>	7
6.9%	<b>CASPARUS 'REX'</b> <i>Belgian Blonde, Antwerp, Belgium   750ml</i>	26
4.6%	<b>NIGHT SHIFT BREWING 'MAINER WEISSE'</b> <i>Berliner Weisse, Everett, MA   16oz</i>	9
8.0%	<b>BROUWERIJ BOON 'MARIAGE PARFAIT'</b> <i>Belgian Gueuze, Lembeek, Belgium   750ml</i>	35
6.4%	<b>ALMANAC BREWING 'PEACH GALAXY'</b> <i>American Sour, Alameda, CA   375ml</i>	24
7.1%	<b>UNE ANNEE 'LE SEUL XIII'</b> <i>American Wild Ale, Niles, IL   750ml</i>	32

## cider

6.0%	<b>SHACKSBURY 'DRY'</b> <i>Dry Cider, Vergennes, VT   12oz</i>	8
6.0%	<b>ARTIFACT 'DREAM A LITTLE DREAM'</b> <i>Barrel Aged Cider, Everett, MA   16oz</i>	11
6.9%	<b>GRAFT 'FARM FLOR'</b> <i>Rustic Table Cider, Newburgh, NY   12oz</i>	9
4.0%	<b>2016 CIDRERIE DU VULCAIN 'PREMIERS EMOIS'</b> <i>Cider, Fribourg, Switzerland   750ml</i>	26
6.0%	<b>2013 ISASTEGI SAGARDO NATURALA</b> <i>Basque Cider, Basque, Spain   375ml</i>	9

# III

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*wine by the glass*

## sparkling

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NV	<b>SERATA</b> <i>Prosecco, Italy</i>	10
NV	<b>CHATEAU CHOLLET CREMANT DE BOURGOGNE BRUT BLANC</b> <i>Burgundy, France</i>	13
NV	<b>POL ROGER 'RÉSERVE'</b> <i>Épernay, France</i>	26
'17	<b>KIR-YIANNI 'AKAKIES' ROSE</b> <i>Amyndeon, Greece</i>	12

## white

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'16	<b>MICHEL DELHOMMEAU 'SYMBIOSE'</b> <i>Muscadet Sèvre et Maine, France</i>	11
'17	<b>ROCA ALTXERRI</b> <i>Getariako Txakolina, Spain</i>	10
'17	<b>BAYTEN SAUVIGNON BLANC</b> <i>Cape of Good Hope, South Africa</i>	9
'16	<b>PEREGRINE PINOT GRIS</b> <i>Central Otago, New Zealand</i>	12
'17	<b>PASCAL JANVIER</b> <i>Coteaux du Loir, France</i>	12
'15	<b>KRUGER-RUMPF RIESLING FEINHERB</b> <i>Nahe, Germany</i>	11
'15	<b>LIOCO CHARDONNAY</b> <i>Russian River Valley, CA</i>	14

## rosé

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'17	<b>CHÂTEAU NICOT ROSÉ</b> <i>Bordeaux, France</i>	10
'17	<b>LONGMEADOW RANCH PINOT NOIR ROSÉ</b> <i>Anderson Valley, CA</i>	12

## red

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'15	<b>CHATEAU DE PIERREUX</b> <i>Brouilly, France</i>	11
'15	<b>KOEHLER-RUPRECHT PINOT NOIR KABINETT TROCKEN</b> <i>Pfalz, Germany</i>	12
'13	<b>MACARI 'MACARICO'</b> <i>Aglianico del Vulture, Italy</i>	10
'16	<b>TELMO RODRIGUEZ 'AL-MUVEDRE' MONASTRELL</b> <i>Alicante, Spain</i>	10
'14	<b>CHÂTEAU FONRÉAUD</b> <i>Listrac-Médoc, France</i>	14
'17	<b>FRANCOIS CHIDAINE</b> <i>Touraine, France</i>	11
'16	<b>DOMAINE DE FONSAINTE</b> <i>Corbières, France</i>	9

## sherry

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NV	<b>LA GUITA MANZANILLA</b> <i>Sanlucar de Barrameda, Spain</i>	8
NV	<b>BODEGAS GRANT 'LA GARROCHA' AMONTILLADO</b> <i>Jerez, Spain</i>	10
NV	<b>BODEGAS HIDALGO 'FARAON' OLOROSO</b> <i>Jerez, Spain</i>	12
NV	<b>BODEGAS CESAR FLORIDO MOSCATEL ESPECIAL</b> <i>Jerez, Spain</i>	9

# IV

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*wine by the half bottle*

## bubbles

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NV	<b>RAVENTOS I BLANC ROSE</b> <i>Conca del Riu Anoia, Spain</i>	29
'17	<b>JOSE DHONDT BLANC DE BLANCS</b> <i>Oger, France</i>	58
NV	<b>HENRI GOUTORBE 'CUVEE PRESTIGE'</b> <i>Aÿ, France</i>	64

## white

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'17	<b>TIEFFENBRUNNER PINOT GRIGIO</b> <i>Dolomites, Italy</i>	27
'14	<b>ROBERT SINSKEY PINOT BLANC</b> <i>Los Carneros CA</i>	48
'14	<b>HUGEL 'CLASSIC' RIESLING</b> <i>Alsace, France</i>	33
'15	<b>SELBACH-OSTER RIESLING SPÄTLESE</b> <i>Mosel, Germany</i>	28
'15	<b>DOMAINE SYLVAIN LANGOUREAU</b> <b>'EN REMILLY' 1<sup>ER</sup> CRU</b> <i>Saint-Aubin, France</i>	52
'12	<b>YVES CUILLERON 'LE PETITE COTE'</b> <i>Condrieu, France</i>	58

## red

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'13	<b>DOMAINE MEIX FOULOUT PREMIER CRU</b> <i>Mercurey, France</i>	42
'13	<b>DOMAINE BITOUZET-PRIEUR 'LES AUSSY'</b> <i>Volnay, France</i>	57
'11	<b>LA GERLA</b> <i>Brunello di Montalcino, Italy</i>	61



V

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*non-alcoholic*

## **mixed mocktails**

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### **MILE'S COLLINS**

*house ginger syrup, fresh citrus, soda*

5

### **APPLE OF MY CHAI**

*mulled cider, rooibos chai, lemon*

5

### **PAPI'S PUNCH**

*mint, cinnamon, grapefruit, lime*

5

## **house-made sodas**

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### **GINGER BEER**

4

### **MULLED CIDER**

4

### **CRANBERRY LIME**

4

# juice

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## NAVARRO VINEYARDS JUICE

*gewurtztraminer*

7

*pinot noir*

7

## SQUEEZED AND PRESSED

5

*orange, grapefruit, pineapple, cranberry, apple*



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\*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase risk of foodborne illness. Please inform your server if you or any member of your party has a food allergy or sensitivity.