

"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. cocktails* ..... 4

*ii. beer & cider* ..... 7

*iii. wine by the glass* ..... 11

*iv. wine by the half bottle* ..... 14

*v. non-alcoholic* ..... 18

## I

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### *cocktails*



## vogue

### LIVING CORAL

*house citron vodka, orange, lime, peychauds, bubbles*

IN DEFIANCE OF WINTER

11

### COOL COLLINS

*hendrick's gin, cinnamon, cardamom, sage*

HERBACEOUS - REFRESHING

12

### FLUFFY BEE\*

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

FLOAT LIKE A BUTTERFLY - STING LIKE A BEE

11

### THE BULFINCH TRIO

*beefeater gin, becherovka, carpano antica*

SIDE ANGLE SIDE

10

## winter wonderland

### BAYOUTIFUL

*rye, chai, bitters, absinthe*

GUMBO - LIMBO

10

### SQUASH THE JULEP

*cognac, rum, brown butter squash, mint*

ROCKING - ROLLING

11

### SABROSO FASHION

*olmeca altos tequila, shiitake mushroom, molé*

UMAMI - SMOOTH SIPPING

12

## on the horizon

### EMBASSY OF THE DOLPHINS

*absolut elyx, orange, lilac, ginger*

GYPSY - WHIMSY - CLASS

12

### HAVANA WEARS JERSEY

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

LEAN - MEAN - FIGHTING MACHINE

11

### SUN MAIL

*irish whiskey, spiced apple, nutmeg*

EXOTIC - SWEATER WEATHER

10

### CEYLON SOUR

*scotch, cherries, cinnamon, lemon*

TAKE OFF YOUR JACKET - STAY A WHILE

11

### JAGUAR

*tequila, alcove picon, chartreuse*

URBAN JUNGLE - CON FUEGO

12

## sipping spirits

### BALVENIE 12 YEAR

*speyside, scotland*

18

### OLD PULTENEY 12 YEAR

*highland, scotland*

16

### COMPASS BOX 'JUVENILES'

*blended, england*

27

*full spirits list available upon request*

## II

### beer & cider

#### under pressure (draft)

4.7%	<b>PIVOVAR SAMSON 'PRAGA PILS'</b> <i>Pilsner, Czech Republic   16oz</i>	5
5.5%	<b>CROOKED STAVE 'ST BRETТА'</b> <i>American Brett, Denver, CO   12oz</i>	6
6.0%	<b>OXBOW 'FARMHOUSE PALE ALE'</b> <i>Farmhouse Ale, Newcastle, ME   12oz</i>	8
4.7%	<b>ZERO GRAVITY 'LITTLE WOLF'</b> <i>APA, Burlington, VT   16oz</i>	7
7.3%	<b>WIDOWMAKER BREWING 'TOXIC TWINS'</b> <i>IPA, Braintree, MA   16oz</i>	7
5.4%	<b>SCHNEIDER &amp; SOHN</b> <b>'TAP #7 SCHNEIDER WEISSE ORIGINAL'</b> <i>Hefeweizen, Kelheim, Germany   12oz</i>	8

#### pure & simple

5.2%	<b>JACK'S ABBY 'POST SHIFT'</b> <i>Pilsner, Framingham, MA   12oz</i>	6
5.2%	<b>VON TRAPP BREWING 'VIENNA LAGER'</b> <i>Vienna Lager, Stowe, VT   12oz</i>	7
5.0%	<b>NARRAGANSETT LAGER</b> <i>American Lager, Rochester, NY   16oz</i>	6
4.5%	<b>TECATE</b> <i>Lager, Mexico   12oz</i>	5
6.0%	<b>BRAUEREI GAFFEL BECKER &amp; CO.</b> <b>'GAFFEL KOLSCH'</b> <i>Kolsch, Koln, Germany   12oz</i>	8

## fresh preserved

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 +

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

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   160ç</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   120ç</i>	8
6.0%	<b>ARTIFACT 'DREAM A LITTLE DREAM'</b> <i>Barrel Aged Cider, Everett, MA   160ç</i>	11
6.9%	<b>GRAFT 'FARM FLOR'</b> <i>Rustic Table Cider, Newburgh, NY   120ç</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
5.5%	<b>2015 DOMAINE J. CÉCILLON "DIVONA"</b> <i>Séviggnac, France   750ml</i>	42

# III

wine by the glass

## sparkling

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

'11	<b>MICHEL DELHOMMEAU 'SYMBIOSE'</b> <i>Muscadet Sèvre et Maine, France</i>	12
'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>	10
'16	<b>PEREGRINE PINOT GRIS</b> <i>Central Otago, New Zealand</i>	12
'15	<b>KRUGER-RUMPF RIESLING FEINHERB</b> <i>Nahe, Germany</i>	11
'17	<b>PASCAL JANVIER</b> <i>Jasnères, France</i>	12
'15	<b>LIOCO CHARDONNAY</b> <i>Russian River Valley, CA</i>	14

## rosé

'17	<b>CHÂTEAU NICOT ROSÉ</b> <i>Bordeaux, France</i>	11
'17	<b>LOIMER ROSÉ</b> <i>Neiderösterreich, Austria</i>	10

## red

'17	<b>JEAN-FRANÇOIS MÉRIEAU 'LE BOIS JACOU'</b> <i>Touraine, France</i>	12
'16	<b>KOEHLER-RUPRECHT PINOT NOIR KABINETT TROCKEN</b> <i>Pfalz, Germany</i>	12
'16	<b>TELMO RODRIGUEZ 'AL-MUVEDRE' MONASTRELL</b> <i>Alicante, Spain</i>	10
'17	<b>DOMAINE DE FONTSAINTE</b> <i>Corbières, France</i>	12
'14	<b>CHÂTEAU DE PITRAY</b> <i>Côtes de Bordeaux, France</i>	11

## IV

## sherry

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

*wine by the half bottle*

## bubbles

NV	<b>MARC HEBRART</b> <i>Valle de la Marne, France</i>	54
NV	<b>LECLERC BRIANT</b> <i>Epernay, France</i>	59
NV	<b>HENRI GOUTORBE 'CUVEE PRESTIGE'</b> <i>Aÿ, France</i>	64
'17	<b>JOSE DHONDT BLANC DE BLANCS</b> <i>Oger, France</i>	58
NV	<b>RAVENTOS I BLANC ROSE</b> <i>Conca del Riu Anoia, Spain</i>	29
NV	<b>GRUET BRUT ROSÉ</b> <i>Albuquerque, New Mexico</i>	33
NV	<b>RENE GEOFFROY ROSÉ DE SAIGNEE</b> <i>Valle de la Marne, France</i>	71

## white

'17	<b>TIEFFENBRUNNER PINOT GRIGIO</b> <i>Dolomites, Italy</i>	27
'15	<b>BILLAUD-SIMON</b> <i>Chablis, France</i>	36
'16	<b>DOMAINE FAIVELEY 'CLOS ROCHETTE'</b> <i>Mercurey, France</i>	40
'16	<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 'EN REMILLY' 1<sup>ER</sup> CRU</b> <i>Saint-Aubin, France</i>	52
'16	<b>MAYACAMAS CHARDONNAY</b> <i>Napa, CA</i>	54
'12	<b>YVES CUILLERON 'LE PETITE COTE'</b> <i>Condrieu, France</i>	58



## red

'13	<b>DOMAINE MEIX FOULOUT PREMIER CRU</b> <i>Mercrey, France</i>	42
'15	<b>DOMAINE HARMAND- GEOFFROY</b> <i>Gevrey-Chambertin, France</i>	68
'11	<b>DOMAINE ARMAND ROUSSEAU</b> <i>Gevrey-Chambertin, France</i>	130
'11	<b>RIOJA ALTA 'VINA ALBERDI' RESERVA</b> <i>Rioja, Spain</i>	33
'14	<b>DAMILANO 'LE CINQUEVIGNE'</b> <i>Barolo, Italy</i>	38
'11	<b>LA GERLA</b> <i>Brunello di Montalcino, Italy</i>	61
'08	<b>LONG MEADOW RANCH CABERNET SAUGIGNON</b> <i>Napa, CA</i>	49

## V

*non-alcoholic*

## mixed mocktails

### 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

### GINGER BEER

4

### MULLED CIDER

4

### CRANBERRY LIME

4

## juice

### NAVARRO VINEYARDS JUICE

*gewurtztraminer*

7

*pinot noir*

7

### SQUEEZED AND PRESSED

*orange, grapefruit, pineapple, cranberry, apple*

5



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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.