

"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, peychauds, bubbles*

PATIO SUNSETS

11

### MARÒITO

*hendrick's orbium gin, fava beans, mint*

HERBACEOUS - REFRESHING

12

### PEARL HART\*

*tito's, raspberry, egg white*

BOSTON PRIDE - BAGLY

12

### THE BULFINCH TRIO

*beefeater gin, becherovka, carpano antica*

SIDE ANGLE SIDE

11

## on the horizon

### EMBASSY OF THE DOLPHINS

*absolut elyx, orange, lilac, ginger*

GYPSY - WHIMSY - CLASS

12

### SABROSO FASHION

*olmeca altos tequila, shiitake mushroom, molé*

UMAMI - SMOOTH SIPPING

12

### PUSHING DAISIES

*laird's applejack, basil, pomegranate*

SMASH - GRAB

11

## flip flops (pitchers available)

### GARDEN GNOME

*strawberry, pimms, cucumber*

TRAVELOCITY - TIRE SWING

11

(44)

### POOLSIDE

*black pepper tequila, watermelon, lime*

BATHING SUITS - SHADES - TUNES

12

(48)

### CABANA BOY

*vodka, coconut, lemongrass, orange*

BEACH TIME - CREAMSICLE

11

### OAXACAN TRAIN

*mezcal, cardamom, coffee*

DOMINOS - SHAZAM - WHO'S TURN IS IT?

12

## & tonic

### PASUBIO

*Aldeno, Italy*

9

### EL DORADO 12 YEAR

*Demerera River, Guyana*

13

### GREEN CHARTREUSE

*Voiron, France*

12

*full spirits list available upon request*

## II

### beer & cider

#### under pressure (draft)

4.8%	<b>FLENSBURGER 'PILSENER'</b> <i>Pilsner, Germany   16oz</i>	6
5.5%	<b>CROOKED STAVE 'ST BRETTA'</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
5.3%	<b>TUCKERMAN 'PALE ALE'</b> <i>APA, Conway, NH   16oz</i>	7
7.3%	<b>WIDOWMAKER BREWING 'TOXIC TWINS'</b> <i>IPA, Braintree, MA   16oz</i>	8
6.3%	<b>TRUE NORTH 'VINCIANNE'</b> <i>Belgian Blonde Ale, Ipswich, MA   12oz</i>	7

#### pure & simple

4.2%	<b>BUD LIGHT</b> <i>Pilsner, St Louis, MO   12oz</i>	5
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
4.8%	<b>BRAUEREI GAFFEL BECKER &amp; CO. 'GAFFEL KOLSCH'</b> <i>Kolsch, Koln, Germany   12oz</i>	8

## fresh preserved

4.8%	<b>ALLAGASH BREWING 'RIVER TRIP'</b> <i>Belgian Session Ale, Portland, ME   16oz</i>	9
4.9%	<b>SMALL CHANGE 'A LITTLE RAIN'</b> <i>APA, Somerville, MA   16oz</i>	9
7.0%	<b>MAST LANDING BREWING 'DASH'</b> <i>IPA, Westbrook, ME   16oz</i>	10
7.0%	<b>FOUNDATION BREWING 'AFTERGLOW'</b> <i>IPA, Portland, ME   16oz</i>	10

## toast +

5.5%	<b>BLACK HOG BREWING 'GRANOLA BROWN'</b> <i>Brown Ale, Oxford, CT   12oz</i>	8
6.0%	<b>BELL'S BREWERY 'KALAMAZOO STOUT'</b> <i>Stout, Kalamazoo, MI   12oz</i>	7
8.2%	<b>2018 SCHNEIDER &amp; SOHN 'AVENTINUS'</b> <i>Weizenbock, Kelheim, Germany   500ml</i>	13
8.2%	<b>2009 SCHNEIDER &amp; SOHN 'AVENTINUS'</b> <i>Weizenbock, Kelheim, Germany   500ml</i>	17
0.5%	<b>CLAUSTHALER 'DRY HOPPED'</b> <i>Malt Beverage, Frankfurt, Germany   12oz</i>	5

## few & far between

5.0%	<b>JAPAS 'MATSURIKA'</b> <i>Bohemian Pilsner, Ribeirão Preto, Brazil   12oz</i>	8
5.8%	<b>ALMANAC 'SUNSHINE &amp; OPPORTUNITY'</b> <i>Sour Ale, Alameda, CA   16oz</i>	13
6.9%	<b>CASPARUS 'REX'</b> <i>Belgian Blonde, Antwerp, Belgium   750ml</i>	26
8.0%	<b>BROUWERIJ BOON 'MARIAGE PARFAIT'</b> <i>Belgian Gueuze, Lembeek, Belgium   750ml</i>	35
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
5.4%	<b>ARTIFACT 'TAKING FLIGHT'</b> <i>Semi-Dry 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
5.5%	<b>2015 DOMAINE J. CÉCILLON 'DIVONA'</b> <i>Sévigac, France   750ml</i>	24

# III

wine by the glass

## sparkling

NV	<b>BISOL 'JEIO'</b> <i>Valdobbiadene, Italy</i>	12
NV	<b>DOMAINE J. LAURENS 'LA ROSÉ NO 7'</b> <b>CRÉMANT DE LIMOUX</b> <i>Languedoc, France</i>	13
NV	<b>POL ROGER 'RÉSERVE'</b> <i>Épernay, France</i>	26

## white

'11	<b>MICHEL DELHOMMEAU 'SYMBIOSE'</b> <i>Muscadet Sèvre et Maine, France</i>	12
'17	<b>SCARPETTA 'FRICO' FRIULANO</b> <i>Friuli, Italy</i>	10
'18	<b>BAYTEN SAUVIGNON BLANC</b> <i>Cape of Good Hope, South Africa</i>	11
'16	<b>ASTROLABE 'WREKIN VINEYARD'</b> <b>CHENIN BLANC</b> <i>Marlborough, New Zealand</i>	12
'16	<b>EUGEN MÜLLER 'MARIENGARTEN'</b> <b>RIESLING KABINETT</b> <i>Pfalz, Germany</i>	12
'16	<b>FRANÇOIS CARILLON</b> <i>Bourgogne, France</i>	14

## rosé

'18	<b>ALCOVE+DIVISION 'WEST TO WEST'</b> <b>GAMAY</b> <i>Columbia Valley, OR</i>	13
'18	<b>FRANÇOIS LURTON 'LES HAUTS DE JANEIL'</b> <i>Pays D'Oc, France</i>	12
'18	<b>CHÂTEAU NICOT</b> <i>Bordeaux, France</i>	12

## red

'18	<b>ANNE-SOPHIE DUBOIS 'LES COCOTTES'</b> <i>Fleurie, France</i>	14
'16	<b>KOEHLER-RUPRECHT PINOT NOIR KABINETT TROCKEN</b> <i>Pfalz, Germany</i>	13
'16	<b>TELMO RODRIGUEZ 'AL-MUVEDRE' MONASTRELL</b> <i>Alicante, Spain</i>	10
'17	<b>DOMAINE DE FONTSAINTE</b> <i>Corbières, France</i>	12
'16	<b>REQUIEM CABERNET SAUVIGNON</b> <i>Columbia Valley, WA</i>	13

## IV

## sherry

NV	<b>BODEGAS LA CIGARRERA MANZANILLA</b> <i>Sanlúcar 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

*wine by the half bottle*

## bubbles

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>BRÜNDELMAYER BRUT ROSE</b> <i>Niederösterreich, Austria</i>	58
NV	<b>RENE GEOFFROY ROSÉ DE SAIGNEE</b> <i>Valle de la Marne, France</i>	71

## white

'15	<b>SCHLOSS GOBELSBURG 'REID STEINSETZ' GRÜNER VELTINER</b> <i>Kamptal, Austria</i>	42
'17	<b>TIEFENBRUNER PINOT GRIGIO</b> <i>Alto Adige, Italy</i>	26
'15	<b>BILLAUD-SIMON</b> <i>Chablis, France</i>	38
'16	<b>DOMAINE FAIVELEY 'CLOS ROCHETTE'</b> <i>Mercrey, France</i>	40
'16	<b>HUGEL 'CLASSIC' RIESLING</b> <i>Alsace, France</i>	33
'14	<b>SCHLOSS GOBELSBURG 'REID HEILIGENSTEIN' RIESLING</b> <i>Kamptal, Austria</i>	68
'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
'16	<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
'14	<b>DOMAINE ARMAND ROUSSEAU</b> <i>Gevrey-Chambertin, France</i>	130
'16	<b>HIRSCH VINEYARDS</b> <b>'SAN ANDREAS FAULT' PINOT NOIR</b> <i>Sonoma Coast, CA</i>	72
'12	<b>REMELLURI RESERVA</b> <i>Rioja, Spain</i>	42
'14	<b>DAMILANO 'LECINQUEVIGNE'</b> <i>Barolo, Italy</i>	38
'11	<b>LA GERLA</b> <i>Brunello di Montalcino, Italy</i>	61
'08	<b>LONG MEADOW RANCH</b> <b>CABERNET SAUVIGNON</b> <i>Napa, CA</i>	49

## V

*non-alcoholic*

## mixed mocktails

### MILES' COLLINS

*house ginger syrup, fresh citrus, soda*

5

### VINEYARD SPRITZ

*navarro pinot noir juice, orange, pineapple*

9

### PAPI'S PUNCH

*mint, cinnamon, grapefruit, lime*

5

## sodas

### ALCOVE GINGER BEER

5

### ALCOVE COCONUT LEMONGRASS

5

### SPRECHER'S ROOT BEER

5

### SPRECHER'S CREAM SODA

5

## 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.