

# nonesuch

## RIVER BREWING



### **NRB Cosmo \$11**

Absolut Citron. Cold  
River Blueberry Vodka.  
Lemon and POM Juice.

### **Drink ME Manhattan \$14**

Stroudwater Bourbon.  
Drink ME Vermouth.  
Black Walnut Bitters.  
Maine Maple Syrup.

### **The Revolution \$13**

Wiggly Bridge Bourbon.  
White Peach. Lime.  
Maine Root Ginger Beer.

### **Another Day in**

#### **Pearadise \$12**

Hardshore Barrel Aged  
Gin. Laird's Apple  
Brandy. Pear Nectar.  
Cinnamon Simple. Lime.  
Soda.

### **Wine by the Glass \$9**

#### **Kris Pinot Grigio**

Italy

#### **William Hill Chardonnay**

Napa Valley, California

#### **Angeline Sauvignon Blanc**

Sonoma, California

#### **Lunetta Prosecco**

Italy

#### **Domaine Bosquet**

#### **Malbec Reserva**

Mendoza, Argentina

#### **Angeline Pinot Noir**

Sonoma, California

#### **Angeline Cabernet**

Sonoma, California

### **Blackberry Sangria \$10**

Red Wine. Blackberry  
Brandy. Orange Liqueur.  
Fresh Fruit.

### **Blueberry Habanero**

#### **Margarita \$12**

El Jimador Silver.  
Gran Gala. Blueberry  
Puree. Lime. Habanero  
Simple Syrup.

### **Hot & Dirty Martini**

#### **\$12**

Twenty Two Vodka.  
Zesty Brine. Red Piri Piri  
Stuffed Olive.

### **Cold Snap Martini \$11**

Peppermint Vodka.  
Godiva Dark Chocolate  
Liqueur. Cold Brew  
Coffee.

### **Shimmering Lights \$11**

Deep Eddy Cranberry.  
Ginger Liqueur. Agave.  
Lemon. Prosecco.

### **Bloody Mary \$11**

Tito's.  
House made Bloody  
Mix.  
Stuffed Olive.  
Chili Salt Rim.

### **OTHER SPIRITS**

#### **Vodka**

Absolut, Absolut Citron  
Tito's, Twenty Two,  
Cold River Blueberry, Grey  
Goose, Ketel One, Stoli, Stoli  
Raspberry, Stoli Vanilla

#### **Gin**

Tanqueray, Hendricks,  
Bombay Sapphire,  
Cold River, Hardshore

#### **Rum**

Bacardi, Captain Morgan's,  
Three of Strong,  
Eight Bells, Malibu,  
Gosling's, Meyer's,  
Spider Island

#### **Whiskey**

Jack Daniel's, Gunpowder  
Rye, Jameson, Jameson  
Caskmates,  
Crown Royal,  
Whistle Pig Rye

#### **Bourbon**

Knob Creek, Maker's Mark,  
Bulleit 10 Year, Wiggly  
Bridge, Tidewalker,  
Stroudwater, Woodford  
Reserve

#### **Tequila/Mezcal**

El Jimador, Patrón Silver,  
Don Julio Blanco,  
Casamigos Reposado,  
Milagro Reposado,  
Herradura Anejo,  
Montelobos Mezcal

#### **Scotch**

Dewars, Glenlivet,  
Laphroaig,  
Glenfiddich 12yr,  
Glenfiddich 14yr,  
Macallan 12yr

***Downeast Cider - ask your server for the flavor! \$7***

**Maine Root Bottled Sodas: Root Beer, Ginger Beer, Mandarin Orange \$4**

***Nonesuch 4 Packs Available: Ask your Server for availability and prices***

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## Beer Menu

5 Oz- \$2.50 10 Oz- \$4.50 16 Oz- \$7

Flight of 5 - \$11.50

**BLONDE** ABV 4.8% IBU 29 - An easy-drinking anytime ale. Delicately-bittered with Golding & Saaz hops. - Pairs with Garden Salad, Tuna Melt, or Fish & Chips

**POMEGRANATE BLONDE** ABV 4.8% IBU 29 - Nonesuch Blonde infused with pomegranate juice to add fresh sweetness to this Nonesuch favorite. - Pairs with Cobb Salad, The Mac N Cheese, or Parmesan Crusted Haddock

**IPA 2.0** ABV 5.3% IBU 85 - A toast to the East Coast balanced by a hit of hops. Bright, tropical and citrusy with a clean malt finish. - Pairs with Wings, Grilled Chicken Sandwich, or Sesame Seed Salmon

**\*DOUBLE IPA (12oz. Pour \$8)** ABV 8.1% IBU 93 - The spirited beer-child of British and American innovation. Malt forward, with earthy undertones and citrus notes. - Pairs with Strong Cheeses, Fried Chicken Sandwich, or NRB Cubano (\*\$1 upcharge on 5oz pours or to add to flights)

**SAP HOUND MAPLE CREAM ALE** ABV 5.2% IBU 26 Smooth drinking light ale with a touch of sweetness up front and a balanced Maple syrup touch on the back end. Let's bring back breakfast beers! - Pairs with Fried Chicken Sandwich, Smokehouse Burger, or Maine Maple Chili Wings

**IRISH RED** ABV 4.4% IBU 23 - An American take on the Emerald Isle classic. Fuggle-hopped for an earthy start to a richly roasted finish. - Pairs with Pork Sugo, Backyard Farms BLT, or Veggie Pasta

**IKAWA PORTER** ABV 5.7% Mild Porter is married with a Bourbon Barrel coffee from the Rwanda Bean Co. This collaboration has created a roasty smooth dark beer to warm and energize your soul. - Pairs with Wings, Flat Iron Steak, or Death by Chocolate

**\*\*Non-Alcoholic Beer - Run Wild IPA, Athletic Brewing, CT \$6\*\***

Let us know what you think: Rate our beers on Untappd and BeerAdvocate

