BOATHOUSE *Bistro*

Tapas Bar & Restaurant

Premium Wines ON TAP

Always first glass fresh and served at the perfect temperature, throw in the fact that these wines are environmentally friendly makes serving these wines a no brainer!

PRICES ARE BY THE GLASS & BY THE FULL CARAFE ONLY

WHITES

1. **Pinot Grigio** "Gazerra" *Italy* Lean & Crisp with high acidity **10 / 35**
2. **Rose** "Elouan" *Oregon* Strawberry & floral notes with raspberry, peach, pear on the finish **15 / 40**
3. **Chardonnay** "William Hill" *Napa Valley, California* Dry with hints of apple & white peach **12 / 36**
4. **White, Burgundy** "Laurent Dufouleur Macon Village" *Burgundy, France* **15 / 40**
   100 % Chardonnay with bright citrus notes with a touch of creaminess on the finish
5. **Sauvignon Blanc** "Starborough" *New Zealand* It's a grapefruit bomb! **12 / 36**
6. **Chenin Blanc** "Clarksburg Wilson Vineyard, Block 44" *California* **15 / 40**
   Perfect with fried foods and oysters

RED

7. **Pinot Noir** "Farmhouse - Vinum Cellars" *Monterey, California* **15 / 40**
   Ripe cherry is sappy rich on the palate, finishes with hints of strawberry, raspberry, and spicy notes
8. **Cabernet Sauvignon** "The Insider - Vinum Cellars" *Paso Robles* **15 / 40**
   Aromas of ripe cherry, vanilla and allspice, the palate is a silky with depth flavors of cassis, earth, and tobacco
9. **Malbec** "El Rede" *Mendoza, Argenina* Ripe fruits, dark chocolate, and coffee beans on the finish **12 / 36**
10. **Red Blend** "Truth or Consequences" *Washington State* **15 / 40**
    Merlot, Cabernet Sauvignon and Syrah

We welcome you to Boothbay Harbor!

Join us at the Boathouse Bistro and at our partner restaurant, Mine Oyster, and enjoy menus expertly crafted for your culinary enjoyment, utilizing fresh, local ingredients. We offer live entertainment weekly at Mine Oyster, and catering services are available for events of all sizes. We also have catering rentals- tents, tables, chairs, and much more. Contact us for more information.

Short Term Vacation Rentals Available at 8 West Street, Boothbay Harbor

See website for photos, pricing & availability

BOATHOUSEBISTRO.COM | MINEOYSTER.NET

BOTTLE SELECTIONS – Items in red are offered by the glass or by the bottle

1. **La Bella, Prosecco**
Italy – Great seafood and oyster wine! - 10/30

2. **Les Allies, Sparkling Brut Rose**
France – Fresh and fruity with hints of golden apple and red berries - 24

3. **Masottina, Prosecco**
Italy – Deep nose with hints of pear, peach, & almond - 45 *(89 pts WE)*

4. **Gruet, Sparkling**
New Mexico – Bright and crisp acidity complimented by a delightful long finish - 30 *(90 pts WS)*

5. **Veuve Clicquot**
"Yellow Label, NV French Champagne – Hints of blackberry, white cherry, honey, and lemon - 120

6. **Beyra, Rose** 10/25
Portugal, hints of blueberry and red fruit, intense and smooth

7. **Ame du Vin, Rose**
Cotes du Provence, France – Wonderful freshness showing richness & spice - 45

8. **J Lohr, Chardonnay**
"Riverstone Arroyo Seco" – Monterey, California – Flavors of ripe pear, apricot, hazelnut, and a hint of oak - **36**

9. **Ferrari-Carano, Chardonnay**
Sonoma, California – Abundant vanilla, poached pears, & vanilla flavor - *15*/45

10. **Domaine Eden, Chardonnay**
Santa Cruz Mountains, California – Balanced citrus, cardamom and yeasty flavors, great acidity - 50

11. **Cake Bread, Chardonnay**
Napa Valley, California – Flavors of golden apple, ripe peach, & baking spice - 60

12. **Frank's Family Chardonnay**
Carneros, California – A vibrant citrus nose of baked apple, bright acidity, long finish - 70

13. **Maison Albert Bichot, Pouilly-Fuisse**
Burgundy, France – Butery and complex - 65 *(90 pts WS)*

14. **Ridge Estate, Chardonnay**
Santa Cruz, California – Flavors of dried pineapple and salted caramel with bright acidity - 90 *Btl. (91 pts. WS)*

15. **J Vineyards, Pinot Gris**
California – Dry white wine with hints of citrus & green apple, low acidity - 36

16. **Domaine de La Fruitiere, Muscadet**
Loire France – Green and flinty a perfect paring with seafood - 36

17. **Oyster Bay, Sauvignon Blanc**
Marlborough, New Zealand – Grapefruity and rich on the palate - 36

18. **Rombauer, Sauvignon Blanc**
Napa Valley California – Pleasing hints of grapefruit and pineapple - 45

19. **Alphonse Dolly, Sancerre**
Sancerre, France – Vibrant aromatic palate, crisp acidity - 60

20. **Urban, Riesling**
Germany – Brilliant fruit, lively acidity and floral - 12/36

21. **Metz, Riesling**
Alsace, France - Tropical fruits on the nose with a crisp finish - 70

22. **Ruelas, Vinho Verde**
Portugal – Floral and fruity with a clean and crisp finish - 10/30

23. **The Paring, Red Blend**
California – 50 % Cabernet, 20 % Cabernet Franc, 20 % Merlot, 10 % Petit Verdot - 45

24. **Josh, Cabernet Sauvignon**
California – Full-bodied, smooth and enjoyable with complex flavors of hazelnut and blackberries - 12/**36**

25. **J Lohr Hilltop, Cabernet Sauvignon**
Paso Robles, California – Dark in color, dense & soft on the palate - 45

26. **Meadowcroft Cabernet Sauvignon**
Napa Valley, California – Ripe tobacco and black fruits linger - 60

27. **Pine Ridge, Cabernet Sauvignon**
Napa Valley, California – A full bodied wine with a vibrant, lively finish - 85

28. **Quilt, Cabernet Sauvignon**
Napa Valley, California – Rich flavors of black cherry pie filling, creamed plum and clove - 65

29. **Ridge Estate, Cabernet Sauvignon**
Santa Cruz, California – Ripe blackberry entry, full bodied, rich textures - 65 *(93 pts. WS)*

30. **Sea Sun, Pinot Noir**
California – Singular soft textured and bright character - 10/ 30

31. **Belle Glos, Pinot Noir**
Santa Maria Valley, Santa Barbara County, California - Jamy cherry, strawberry, vanilla, silky and luscious – 70

32. **Stafford Hill, Pinot Noir**
Willamete Valley, Oregon – Juicy with red berry fruit and savory herb, fresh acidity - 45

33. **Migration, Pinot Noir**
Migratoon, Pinot Noir – Russian River, California – Bing cherries explode from the glass, luscious finish - 60

34. **École No 41, Merlot**
Columbia Valley, Washington – Rich texture with biter chocolate notes - 12 / 36

35. **Emollo, Merlot**
Napa Valley, California – "A Wagner Family Wine", lots of blueberry, dark fruits, smoke, and cherry on the palate - 70

36. **Catena, Vista Flores, Malbec**
Mendoza, Argentina – Notes of spice and leather, well integrated tannins, and bright acidity - 36

38. **Catena Zapata Reserve**
Mendoza, Argentina – Argentina's equivalent of a great vintage of Lafite-Rothschild – 160

39 **Vinos Finos de Rioja, Crianza**
Rioja, Spain – Hints of - dried fruit, plum, light raisins, & toasted oak - 75

40. **Ridge Estate, Geyserville", Zinfandel**
California – Layered with blackberry fruit, peppery spice, tar, and cedar - 70 *(93 pts. WS)*

41. **Quilt, "The Fabric of the land", Red Blend**
Napa Valley, California – Petite Sirah, Merlot, Zinfandel, Petite Verdot - 70

42. **Old Ghost, Red Zinfandel**
Lodi, California – Rich red berries & plums, Klinker-brick's best old vine zinfandel! - 80

43. **Qupe, Syrah**
Central Coast, California – Deep purple color, aromas of blackberries, refreshing juicy acidity - 35

• (JD) Jed Dunnick • (WS) Wine Enthusiast) • (WA) Wine Advocate
• (WW) Willard Wong • (JS) James Suckling • (RP) Robert Parker

BOATHOUSE Bistro's

COCKTAILS

Blueberry Pomegranate Sangria
Secret recipe: 10 glass | 40 carafe

Harborstyle Lemonade
Tito's handmade vodka, cranberry juice, lemonade

Bistro Punch
Shaken Blue Chair Bay coconut rum, grena dine, orange and pineapple juice

Blueberry Mojito
Muddled blueberries, mint and lime, Don Q rum, topped with club soda

Boathouse Paloma
Milagro tequila, grapefruit juice, splash of cranberry juice, topped with club soda

Maine Mist
Stoli blueberry vodka, fresh lime juice and soda, topped with fresh Maine blueberries

Hendricks Head
Hendricks gin, Aperol, tonic and lime

DRAFT BEERS

- **Thirsty Botanist** IPA- The Boothbay Craft Brewery *(Boothbay Maine)*
- **Ishmael** Copper Ale- Rising Tide *(Portland Maine)*
- **Allagash White** Wheat- Allagash Brewing Co. *(Portland, Maine)*
- **Portland Pale** Pale Ale- Lone Pine Brewing Co. *(Portland, Maine)*
- **Lunch** IPA-Maine Beer Co. *(Freeport Maine)*
- **Maine Logger** Lager- Atlantic Brewing Co. *(Bar Harbor Maine)*

Additional Drafts
Available on Roof Top Only

- **Sam Summer Ale** Wheat- Shipyard Brewing Co. *(Portland, Maine)*
- **633** Pale Ale- Boothbay Craft Brewery *(Boothbay Maine)*
- **Oh J** Double IPA Lone Pine Brewing *(Portland, Maine)*
- **Pepperell** Pilsner - Bunker Brewery *(Portland, Maine)*

BOTTLED & CANNED BEERS

Budweiser
Bud Light
Coors Light
Miller Lite
Heineken
Michelob Ultra
Corona
Dogfish Head 60 minute IPA
Dogfish Head Citrus Squall

Guinness
Downeast Cider
Press Hard Seltzer
(Blackberry Hibiscus)

Athletic Brewing Co
N/A

BEVERAGES

Pepsi
Diet Pepsi
Ginger Ale
Sierra Mist

Pink Lemonade
Cranberry Juice
Orange Juice
Pineapple Juice

Unsweetened Iced Tea

Eli's Root Beer
Eli's Blueberry

Mine Oyster

Night Club | On Pier 1

Music | Bar Open Late | Dancing

LIVE MUSIC

May

Fri 5/5 **Stolen Mojo**/9:15 PM - 12:30 AM
Sat 5/6 **Drive By Todd**/9:15 PM - 12:30 AM
Fri 5/12 ***To Be Announced***
Sat 5/13 **Dave Gagne Band**/9:15 PM - 12:30 AM
Sun 5/14 ***Mother's Day Brunch*** FEATURING
Dave & Chris Gagne/11 AM - 2 PM
Fri 5/19 **MYOB**/9:15PM - 12:30 AM
Sat 5/20 **Papa Tim**/ 9:15PM - 12:30 AM
Fri 5/26 **Tickle**/9:15 PM - 12:30 AM
Sat 5/27 **Late Sorry**/9:15 PM - 12:30 AM

June

Fri 6/2 **Dave Gagne Band**/9:15 PM - 12:30 AM
Sat 6/3 **Tickle**/9:15 PM - 12:30 AM
Fri 6/9 **Papa Tim**/9:15 PM - 12:30 AM
Sat 6/10 **Dave Gagne Band**/9:15 PM - 12:30 AM
Mon 6/12 **Dave & Chris Gagne**/6 PM - 9 PM
Wed 6/14 **Dave Gagne/Open Mic Combo**/ 7 PM-10 PM
Fri 6/16 **Tickle**/9:15 PM - 12:30 AM
Sat 6/17 **Stoney Coast**/9:15 PM - 12:30 AM
Mon 6/19 **Dave & Chris Gagne**/6 PM - 9 PM
Wed 6/21 **Dave Gagne/Open Mic Combo**/ 7 PM-10 PM
Thu 6/22 **Comedy Night**/8 PM - 10 PM
Fri 6/23 **The Worthy Bones**/9:15 PM - 12:30 AM
Sat 6/24 **Work Trucks**/9:15 PM - 12:30 AM
Mon 6/26 **Dave & Chris Gagne**/6 PM - 9 PM
Tue 6/27 **Dani Tribesman**/9:15 PM - 12:30 AM
Wed 6/28 **Sugar Box**/9:15 PM - 12:30 AM
Thu 6/29 **Comedy Night**/8 PM - 10 PM
Fri 6/30 **Trifecta**/9:15 PM - 12:30 AM

July

Sat 7/1 **Dave Gagne Band**/9:15 PM - 12:30 AM
Mon 7/3 **Dave & Chris Gagne**/6 PM - 9 PM
Wed 7/5 **Dave Gagne/Open Mic Combo**/ 7 PM-10 PM
Thu 7/6 **Comedy Night**/8 PM - 10 PM
Fri 7/7 **Thunder Bay**/9:15 PM - 12:30 AM
Sat 7/8 **Thunder Bay**/9:15 PM - 12:30 AM
Mon 7/10 **Dave & Chris Gagne**/6 PM - 9 PM
Wed 7/12 **Dave Gagne/Open Mic Combo**/ 7 PM-10 PM
Thu 7/13 **Comedy Night**/8 PM - 10 PM
Fri 7/14 **Stoney Coast**/9:15 PM - 12:30 AM
Sat 7/15 **Tickle**/9:15 PM - 12:30 AM
Mon 7/17 **Dave & Chris Gagne**/6 PM - 9 PM
Wed 7/19 **Dave Gagne/Open Mic Combo**/ 7 PM-10 PM
Thu 7/20 **Comedy Night**/8 PM - 10 PM
Fri 7/21 **Houston Benard**/9:15PM - 12:30 AM
Sat 7/22 **Houston Benard**/9:15 PM - 12:30 AM
Sun 7/23 **Wharf Rats**/8:30 PM - 11:30 PM
Mon 7/24 **Dave & Chris Gagne**/6 PM - 9 PM
Wed 7/27 **Dave Gagne/Open Mic Combo**/ 7 PM-10 PM
Thu 7/27 **Comedy Night**/8 PM - 10 PM
Fri 7/28 **Trifecta**/9:15 PM - 12:30 AM
Sat 7/29 **Motor Booty Affair**/9:15 PM - 12:30 AM
Sun 7/30 **Wharf Rats**/8:30 PM - 11:30 PM
Mon 7/31 **Dave & Chris Gagne**/6 PM - 9 PM

August

Wed 8/1 **Dave Gagne/Open Mic Combo**/ 7 PM-10 PM
Thu 8/3 **Comedy Night**/8 PM - 10 PM
Fri 8/4 **Spare Time**/9:15 PM - 12:30 AM
Sat 8/5 **Spare Time**/9:15 PM - 12:30 AM
Mon 8/7 **Dave & Chris Gagne**/6 PM - 9 PM
Wed 8/9 **Dave Gagne/Open Mic Combo**/ 7 PM-10 PM
Thu 8/10 **Comedy Night**/8 PM - 10 PM
Fri 8/11 **The Worthy Bones**/9:15 PM - 12:30 AM
Sat 8/12 **Work Trucks**/9:15 PM - 12:30 AM
Sun 8/13 **Nashville Rats**/8:30 PM - 11:30 PM
Mon 8/14 **Dave & Chris Gagne**/6 PM - 9 PM
Wed 8/16 **Dave Gagne/Open Mic Combo**/ 7 PM-10 PM
Thu 8/17 **Comedy Night**/8 PM - 10 PM
Fri 8/18 **MYOB**/9:15 PM - 12:30 AM
Sat 8/19 **Dave Gagne Band**/9:15 PM - 12:30 AM
Sun 8/20 **Nashville Rats**/8:30 PM - 11:30 PM
Mon 8/21 **Dave & Chris Gagne**/6 PM - 9 PM
Wed 8/23 **Dave Gagne/Open Mic Combo**/ 7 PM-10 PM
Thu 8/24 **Comedy Night**/8 PM - 10 PM
Fri 8/25 **Tickle**/9:15 PM - 12:30 AM
Sat 8/26 **Stoney Coast**/9:15 PM - 12:30 AM
Mon 8/28 **Dave & Chris Gagne**/6 PM - 9 PM
Wed 8/31 **Dave Gagne/Open Mic Combo**/ 7 PM-10 PM

September

Fri 9/1 **The Worthy Bones**/9:15 PM - 12:30 AM
Sat 9/2 ***To Be Announced***
Mon 9/4 **Dave & Chris Gagne**/6 PM - 9 PM
Thu 9/7 **Comedy Night**/8 PM - 10 PM
Fri 9/8 **Tickle**/9:15 PM - 12:30 AM
Sat 9/9 **Dave Gagne Band**/9:15 PM - 12:30 AM
Mon 9/11 **Dave & Chris Gagne**/6 PM - 9 PM
Fri 9/15 **Stoney Coast**/9:15 PM - 12:30 AM
Sat 9/16 **Tickle**/9:15 PM - 12:30 AM
Mon 9/18 **Dave & Chris Gagne**/6 PM - 9 PM
Fri 9/22 **Dave Gagne Band**/9:15 PM - 12:30 AM
Sat 9/23 **Tickle**/9:15 PM - 12:30 AM
Fri 9/29 **MYOB**/9:15 PM - 12:30 AM
Sat 9/30 **Stolen Mojo**/9:15 PM - 12:30 AM

October

Fri 10/6 **Stoney Coast**/9:15 PM - 12:30 AM
Sat 10/7 **Work Trucks**/9:15 PM - 12:30 AM
Fri 10/13 **Stolen Mojo**/9:15 PM - 12:30 AM
Sat 10/14 **Tickle**/9:15 PM - 12:30 AM
Fri 10/20 **Dave Gagne Band**/9:15 PM - 12:30 AM
Sat 10/21 **Trifecta**/9:15 PM - 12:30 AM
Fri 10/27 ***To Be Announced***
Sat 10/28 **Tickle**/9:15 PM - 12:30 AM
Halloween Party!