

DRINK MENU

Cocktails

MEZCAL NEGRONI

A little smoke in your classic negroni, we use Grabado Mezcal, Campari and sweet vermouth a perfect cold weather cocktail.

14

CLASSIC DARK RUM SOUR

A delicious cocktail that blends aged dark rum, fresh lemon juice, demerara syrup and egg whites for this frothy drink.

14

WINTER SPRITZ

This twist on the popular cocktail, adds pomegranate juice, to the Aperol, Prosecco and Seltzer. Garnished with a wedge of grapefruit, rosemary and pomegranate arils.

15

SIDECAR

A signature cocktail combining Plasson Cognac, Cointreau, fresh lemon juice, garnished with an orange twist.

15

SALTED CARAMEL ESPRESSO MARTINI

Something for the season with a very trendy cocktail, Carpe uses Espresso vodka, Kahlua, caramel, salt and fresh brewed coffee to perk up those winter nights. Garnished with espresso beans.

15

BOOZY HOT CHOCOLATE

This classic of the Carpe winter is brimming with Stoli Vanilla vodka, Kahlua, housemade hot chocolate, whip cream and fresh chocolate shavings.

15

Beer

DRAFTS BLUE MOON (8) **H** GUINNESS (8) **S** FAT TIRE NEW BELGIAN (8) **M** SAM ADAMS SEASONAL (8) **W** PERONI (8) **C** MODELO (8) **C** BŌDI BLONDE HOBOKEN BREWING (8.5) **C** KANE BREWERY HEAD HIGH IPA (8.5) **H**

BOTTLES / CANS

DOMESTICS BUD (5.75) **C** BUD LT (5.75) **C** COORS LT (5.75) **C** MILLER LT (5.75) **C** NARRAGANSETT LAGER (5.75) **C**

IMPORTS HEINEKEN (6.75) **C** HEINEKEN LT (6.75) **C** AMSTEL LT (6.75) **L** STELLA CIDRE (6.75) **F** STELLA ARTOIS (6.75) **C** PERONI (6.75) **C** CORONA (6.75) **C** MODELO ESPECIAL (6.75) **C** MAGNERS (7.25) **F**

CRAFTS LAGUNITAS IPA (6.75) **H** KONA BREWING CO. BIG WAVE GOLDEN ALE (6.75) **C** FIDDLEHEAD IPA (6.75) **H** DAISY CUTTER PALE ALE (6.75) **H** DOGFISH 60 MINUTE IPA (6.75) **H** SHINER BOCK (6.75) **C** SIERRA NEVADA HAZY LITTLE THING (7.25) **H** JUICE BOMB SLOOP BREWING (7.75) **H** ALLAGASH WHITE (8.25) **W** GOLDEN MONKEY (8.25) **M** WELLS BANANA BREAD (8.25) **F** BALLAST POINT SCULPIN IPA (8.25) **H** BALLAST POINT SCULPIN GRAPEFRUIT (8.25) **F**

HARD SELTZERS WHITE CLAW (6.5) HIGH NOON (8)

READY COCKTAILS DOGFISH COCKTAILS (9)

C CRISP

Crisp beers are lighter, cleaner in flavor, and crisply refreshing. They range in color from straw to amber, have low to medium abvs, and are light to medium in body.

W WHEAT

An Americanized version of a Hefe Weizen, these beers range within the pale to golden range in color. Hop character will be low to high, most are moderate in bitterness. May be some fruitiness from fermentation though most examples use of a fairly neutral ale yeast, resulting in a clean fermentation. Abvs range from 4 to 7%.

M MALTY

Malt-driven flavors dominate the flavor profiles of these brews; in each, expect a degree of sweetness and deep malty notes of nuts, toffee, caramel, toast, and fruit. These beers range from copper to dark brown in color, from light to full bodied, and low to high in abv.

F FRUIT

These beers are most notable for the bold fruit they possess; fruits and spices are sometimes added to further accentuate such flavors. These brews may be sweet, semi-dry, or dry, but are never overtly bitter. Abv ranges from low to high, body is low to high and color ranges from golden to dark brown.

H HOPPY

These brews have delicious aromas and pronounced bitterness derived from generous additions of hops. Hops in these brews will always provide the most intense flavor contribution. These beers range from medium to full bodied, yellow to brown in color, and low to high abvs.

S STOUT

Stouts are typically opaque. The nose should be grainy and can carry hints of coffee, chocolate, licorice, and molasses with no apparent hops. The flavor is similar to the nose and should be rich and full. A good stout can be silky, full, and creamy. Abvs range from 4 - 9%.

Wines

No 1/2 Price on Petit Clos Sauvignon Blanc or Freynelle Cabernet Sauvignon

Red Wine

PINOT NOIR, PACIFIC PINOT

WILLAMETTE VALLEY, OREGON (9 / 36)

Light tobacco color, waxy toasty aromas with roasted nuts, dried cherry and elegant raspberry finish.

PN

TEMPRANILLO, LOPEZ DE HARO

RIOJA, SPAIN (7 / 28)

Rustic dry cherry fruit and saddle leather with tobacco hints and sweet damp earth.

TO

CABERNET SAUVIGNON, MARGARET'S CALIFORNIA

(10 / 40)

Warm ruby color. Alluring toasty oak notes with bright red and wild berry fruits and a hint of tartness.

CS

Sparkling

PROSECCO, MONFORTE

VENETO, ITALY (9 / 36)

Lively bubbles deliver delicious pear and melon fruit flavors.

PR

CABERNET SAUVIGNON, FREYNELLE

BORDEAUX, FRANCE (12 / 48)

Good red color; quite intense. Fresh, balanced nose with notes of red berries with a hint of spearmint.

CS

MA

Rosé Wine

GRENAICHE / CINSULT,

LAVENDETTE

COTES DE PROVENCE, FRANCE (9 / 36)

Salmon color, inviting floral and mineral nose with refreshing strawberry and watermelon fruit.

GC

MALBEC, AGUA DE PIEDRA

MENDOZA, ARGENTINA (9 / 36)

Rich red, complex red fruit with chocolate and plum, full, lush round supple tannin.

RED BLEND, LES DAUPHINS

COTES DU RHONE, FRANCE (9 / 36)

The fruit-driven palate supplies flavors of cherry and herbal hints, and finishes with refined tannins.

R

White Wine

SAUVIGNON BLANC,

RADLEY & FINCH

WESTERN CAPE, SOUTH AFRICA (8 / 32)

Lumimous pale straw color with ripe tropical stone fruits, zesty lime and nectarine.

SB

SAUVIGNON BLANC, PETIT CLOS

MARLBOROUGH, NEW ZEALAND (13 / 52)

This wine has good balance, a very nice acid presence and a smooth finish. *not included for Thursday promotion

SB

PINOT GRIGIO, SESSOLA

VENETO, ITALY (7 / 28)

Fresh, crisp and light with white peach fruit, balanced with lemon citrus acidity.

PG

CHARDONNAY, BLOCK & ROW

WASHINGTON STATE, UNITED STATES (9 / 36)

This classic Washington State Chardonnay is fresh, fruity and crisp with bright aromas of apples, citrus and tropical fruit.

CH