**House Wines**

Glass $12 Bottle $44

**Red**

**Cono Sur Pinot Noir** *Chile* Versatile with bright cherry notes

**Cigar Box Malbec***Argentina* Rich intense flavor with plum and vanilla

**Monte Antico Red Blend** *Italy* Earthy, notes of leather and plum

**Simi Merlot** *California* Classic style, soft and balanced

**White**

**Ruffino Lumina Pinot Grigio** *Italy* Crisp and light with citrus hints

**Mohua Sauvignon Blanc** *New Zealand* Aromatic, grapefruit finish

**Kendall Jackson Chardonnay** *California* Minerally, hints of citrus

**Chamisal Stainless Chardonnay** *California* Snappy with apple

**Chateau Saint Michelle Riesling** *Washington* Sweet with crisp peach

**Angelina Dry Rose** *France* Strawberry, spice, and caramel

**Champagne & Sparkling**

Price per Bottle

**Moet & Chandon** **Brut Champagne** *France* Bright and fruity *$85*

**Roederer Estates Sparkling** *California* Notes of apple and strawberry with hints of baked bread *$65*

**Canella Prosecco Brut Superior** *Italy*

Crisp with notes of citrus and honey

*$32 Bottle, $12 Split*

**Beers**

**Maine Brews $11 can** **Domestic Beer $8**

Tributary Brewing (Rotating) *Kittery* Bud

Lone Pine Portland Pale Ale *Portland* Bud Light

SoME Apostrophe IPA *York*  Corona

Allagash White *Portland* Coors Light

Sam Adams Seasonal

Non-alcohol Beer

**Blue Bistro Signature Cocktails**

$15

Beachmere Bubbly

*St. Germaine Elderflower Liqueur chilled Prosecco and fresh Lime Juice topped with Club Soda*

Perkins Cove Punch

*Malibu Coconut Rum, Orange, Pineapple and Cranberry Juices topped with a Myers Dark Rum Floater*

Salted Caramel Chocolate Martini

*Bailey’s, Chocolate Vodka and Kahlua, rimmed with Caramel, Salt and Chocolate Sauce*

**Desserts**

$8 Each Make Any Dessert A la Mode $3

Limoncello Cream Cake

*Fluffy White Cake layered with a tart Limoncello Cream filling topped with a thin layer of Lemon,*

*and White Chocolate Shavings*

Peanut Butter Pie

*Creamy Peanut Butter and Smooth Chocolate in a Chocolate Cookie Crust*

Flourless Chocolate Torte (GF)

*Rich, creamy, and decadent Chocolate Torte topped*

*with a dollop of Whipped Cream*

Maine Blueberry Shortcake

*A sweet home-style Biscuit with Maine Blueberry Sauce, topped with Whipped Cream*

Cheesecake with Berry Coulis

*Smooth New York style Cheesecake on a buttery Graham Cracker Crust topped with*

*Fresh Berry Coulis and Whipped Cream*