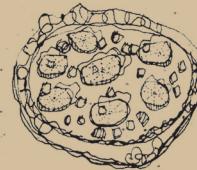
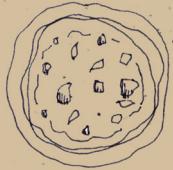
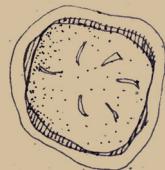


Verde



PIATTI PICCOLI

Mussels \$20

White | White wine, garlic, shallot, parsley, evoo

—OR—

Red | Tomato sauce, white wine, garlic, shallot, parsley, evoo

Shrimp Puttanesca Style \$19

Shrimp, tomato sauce, olives, capers, garlic, rosemary, evoo

Verdure alla Griglia VG \$18

Seasonal vegetables roasted in our wood-burning oven, marinated fresh bufala mozzarella

Zeppole di San Zanobi \$12

Fried dough puff with crescentina and prosciutto di parma

Polpette \$14

Beef & pork sage meatballs, topped with tomato sauce & ricotta

Chef's Charcuterie Board

Ask about our Chef's cured meat & artisanal cheese selection for the day

Olives Arrosto V \$8

Mix of green and black olives roasted with lemon, rosemary & sage

Tomato Bruschetta Traditional \$9

Wood fired bread, tomatoes, Balsamic, evoo, basil

Tuna Bruschetta \$12

Wood fired bread, cold packed imported tuna, cherry tomatoes, pine nuts, arugula, olives, evoo, basil pesto

Pesto VG \$15

Trio of homemade pesto-basil, black olive, sundried tomato & chili, served with homemade wood-fired baked bread

Antipasti Fritti from Naples

Mixed Plate \$37

Angioletti V \$10

Lightly fried dough strips, served with marinated grape tomatoes & baby arugula

Montanarina VG \$3.50

Fried dough puff topped with tomato sauce and grana

Potato Croquet VG \$3.50

Potato, smoked mozzarella & bread crumbs

Arancini \$3.50

Rice ball with baked Italian ham

HOMEMADE MOZZARELLA SPECIALTIES

Our fiore di latte mozzarella is made in-house, daily

Bella Faccia \$18

Homemade mozzarella ball topped with prosciutto di parma

Burrata VG \$21

Homemade mozzarella ball with creamy interior

Burrata Caprese VG \$18

Heirloom tomatoes, cucumbers, basil

Trio of Homemade Pesti VG \$20

Basil, black olive, and sundried tomato & chili peppers, served with homemade mozzarella

INSALATE

Insalata Mista V \$12

Spring mix, grape tomatoes, extra virgin olive oil, balsamic glaze

Rughetta VG \$13

Arugula, grape tomatoes, shaved grana, citrus vinaigrette

Toscana V \$15

Spring mix, pear, walnuts, extra virgin olive oil, balsamic glaze

Cavolo Nero V \$14

Kale, pine nuts, dried fruit, extra virgin olive oil, fresh squeezed lemon

Insalata con Bresaola \$17

Arugula, fennel, bresaola, pecorino romano, extra virgin olive oil, fresh squeezed lemon

Rustica \$17

Spring mix, artichokes, bresaola, olives, extra virgin olive oil, fresh squeezed lemon

Insalata con Prosciutto \$17

Arugula, prosciutto di parma, parmigiano reggiano, extra virgin olive oil, balsamic vinegar

Gorgonzola e Spinaci VG \$16

Spinach, apple, pistachios, gorgonzola, extra virgin olive oil, balsamic glaze

Roasted Beets VG \$16

Roasted beets, arugula, blood orange, pistachio, goat cheese, balsamic vinaigrette

Insalata Inverno \$17

Arugula, spinach, roasted butternut squash, wild mushrooms, goat cheese, speck, pomegranate, extra virgin olive oil, balsamic glaze

Winter Caprese VG \$18

Fresh bufala mozzarella, half dried sicilian and vesuvio tomatoes, truffle oil, fresh basil

DAILY BAKED LASAGNA

Sausage & Spinach House-made \$21

CALZONE

Calzone con Funghi VG \$23

Fresh ricotta, homemade mozzarella, tomato sauce, mushrooms, grana, basil, extra virgin olive oil

Calzone con Salame \$23

Fresh ricotta, homemade mozzarella, tomato sauce, soppressata, grana, basil, extra virgin olive oil

Calzone con Salame Piccante \$23

Fresh ricotta, homemade mozzarella, tomato sauce, hot soppressata, olives, grana, basil, extra virgin olive oil

Vegan V Vegetarian VG

OUR NEAPOLITAN PIZZAS

At Verde our Neapolitan style, wood fired pizzas are crafted from the finest traditional ingredients and a 150 year old cooking technique. In our wood-burning oven, these hand pushed entrees cook in 90 seconds at a blistering 850°F degrees. Charred “leopard spots” and a crisp soft crust are signature to our pies. Thoughtfully prepared ingredients, including our homemade dough & mozzarella, San Marzano Tomatoes, premium cured meats & cheeses and locally sourced produce set to create an authentic Neapolitan experience. Welcome to Verde, Baltimore's premiere Neapolitan Pizza Restaurant.

PIZZE SPECIALE

All of our special pizzas include fresh basil and extra virgin olive oil.

Pizza con Burrata **VG** \$27

Tomato sauce, homemade burrata, basil

Granchio Bianche \$24

Homemade mozzarella, lump crab meat, artichokes, garlic, lemon, pecorino romano

Gamberetti Puttanesca \$24

Tomato sauce, crescenza, shrimp, olives, capers, garlic

Cipolla **VG** \$19

Caramelized onion, crescenza, homemade mozzarella, grana

Il Bambino \$25

Tomato sauce, bufala mozzarella, sausage, hot soppressata

Pistacchio e Salsiccia \$26

Homemade mozzarella, fresh pistachio pesto, sausage, pecorino romano

Raccolto \$22

Homemade mozzarella, apple, honey & lemon pesto, prosciutto cotto, roasted onion, pecorino romano

Prosciutto e Fico \$24

Homemade mozzarella, prosciutto di parma, fresh figs, grana

Vesuvio (stuffed inside pizza) \$28

Fresh ricotta, homemade mozzarella, salami, prosciutto cotto [ON TOP] tomato sauce; homemade mozzarella, olives, mushrooms, artichokes

Cavolo \$20

Tomato sauce, homemade mozzarella, kale, pancetta, garlic, parmigiano reggiano

Uova Bianca \$20

Smoked bufala mozzarella, grana, prosciutto cotto topped with an organic egg

Sorrentina **VG** \$20

Smoked bufala mozzarella, sliced lemons

Tartufo **VG** \$23

Homemade mozzarella, truffle cream, mushrooms, parmigiano reggiano

Porchetta \$24

Herb roasted pork, smoked buffalo mozzarella, parmigiano reggiano

Porchetta with honey drizzle \$25

Vizietta \$24

[HALF] Homemade mozzarella, prosciutto cotto, grana

[HALF] Tomato sauce, homemade mozzarella, mushrooms, grana

Bresaola Verde Rossa \$25

Tomato sauce, bufala mozzarella, bresaola, arugula, pecorino romano

Verdure Delizia **VG** \$23

Smoked bufala mozzarella, roasted butternut squash cream, zucchini, roasted red peppers, pecorino romano

Troppi Carne \$27

Tomato sauce, homemade mozzarella, sausage, prosciutto cotto, bresaola, prosciutto di parma

Pomocante \$25

Smoked Buffalo mozzarella, sun-dried tomato pesto, sausage, caramelized onions

IL Demone \$26

Smoked Bufala mozzarella, spicy soppressata, chili flakes sundried tomato pesto local organic honey

PIZZE BIANCHE

White pizzas—no tomato sauce

Funghetto **VG** \$22

Homemade mozzarella, mushrooms, arugula, basil, parmigiano reggiano, truffle oil

Salsiccia e Friarelli \$22

Smoked bufala mozzarella, sausage, broccoli rabe, basil, extra virgin olive oil

Prosciutto e Rucola \$21

Homemade mozzarella, prosciutto di parma, arugula, basil, parmigiano reggiano, extra virgin olive oil

Pizza Verde Bianca **VG** \$19

Homemade mozzarella, fresh ricotta, arugula, basil, parmigiano reggiano, extra virgin olive oil

Quattro Formaggi **VG** \$21

Homemade mozzarella, gorgonzola, caciocavallo ragusano, parmigiano reggiano, basil, extra virgin olive oil

Bianca con Bufala **VG** \$20

Bufala mozzarella, grape tomatoes, basil, extra virgin olive oil

Prosciutto Cotto e Funghi \$21

Homemade mozzarella, prosciutto cotto, mushrooms, grana, basil, extra virgin olive oil

PIZZE ROSSE

All of our red pizzas include homemade tomato sauce, fresh basil & extra virgin olive oil

Marinara (No Mozzarella) **V** \$15

Fresh garlic, oregano

Margherita **VG** \$18

Homemade mozzarella, grana

Funghi di Bosco **VG** \$19

Homemade mozzarella, mushrooms, grana

Salsiccia e Funghi \$20

Homemade mozzarella, sausage, mushrooms, fresh ricotta, grana

Bufalina **VG** \$20

Bufla mozzarella, grape tomatoes

Arrabbiata \$19

Homemade mozzarella, hot soppressata, grana

Cappuccetto Rosso \$22

Homemade mozzarella, sausage, roasted red peppers, grana

Padrino \$21

Caciocavallo ragusano, soppressata, gaeta olives, grana

Vegetariana **VG** \$21

Homemade mozzarella, artichokes, mushrooms, eggplant, grana

Prosciutto di Parma \$23

Homemade mozzarella, prosciutto di parma, parmigiano reggiano

Pizza Verde Rossa \$24

Bufla mozzarella, prosciutto di parma, arugula, pecorino romano

Zanelotti \$22

Homemade mozzarella, soppressata, roasted red peppers, mushrooms, olives, grana

Ricotta Rossa \$20

Homemade mozzarella, prosciutto cotto, fresh ricotta, grana

Salsiccia \$19

Homemade mozzarella, sausage, grana

Lasagna **VG** \$20

Homemade mozzarella, roasted eggplant, fresh ricotta, grana

Salame \$19

Homemade mozzarella, soppressata, grana

Verdure Miste **VG** \$21

Homemade mozzarella, roasted red peppers, mushrooms, olives, grana

Cibo Estivo **VG** \$21

Homemade mozzarella, caramelized onion, zucchini, roasted red peppers

Carciofo **VG** \$19

Homemade mozzarella, artichokes, grana

Romana \$20

Homemade mozzarella, olives, white anchovies, capers, grana

Provola **VG** \$20

Smoked bufla mozzarella

VEGAN PIZZA

All of our Vegan pizzas include cashew cream, fresh basil & extra virgin olive oil.

Vegan Carciofo **V** \$20

Tomato sauce and artichokes

Vegan Cipolla **V** \$22

Tomato sauce, caramelized onion, zucchini, roasted red peppers

Vegan Vegetariana **V** \$21

Tomato sauce, artichokes, mushrooms, eggplant

Vegan Verdura Miste **V** \$21

Tomato sauce, roasted red peppers, olives, mushrooms

Vegan Broccoli Rabe **V** \$22

Tomato sauce, broccoli rabe, caramelized onion

Extras | Served on the side and proportioned for one pizza

Soppressata \$5 Hot Soppressata \$5 Parmigiano Reggiano \$3 Prosciutto di Parma \$6 Prosciutto Cotto \$5 Nutella \$5 Pesto \$5
(aged 24 months) (aged 18 months) (Baked Ham)

Nearly Gluten Free \$6

Our gluten free pizzas are made with 100% gluten free flour, imported from Italy. They are prepared in a kitchen containing flour and may contain trace amounts of gluten flour.

No substitutions please;
Our flavors are studied to match.

Verde

RUM

Crusoe Spiced Rum, United States of America	\$12
Old Line Caribbean Rum, Dominican Republic	\$11
<i>[BOTTLED IN BALTIMORE]</i>	
Blackwell, Jamaica	\$11
El Dorado White Rum, Guyana	\$10
Diamond Dark, Guyana	\$9
El Dorado 15yr, Guyana	\$17
Rhum Neisson Blanc, Martinique	\$11

BRANDY

BSC Fumus Pumila Apple, Baltimore	\$10
Chapman's Apple, Washington DC	\$13
Nardini Grappa, Italy	\$9
Camus VS, France	\$10
Remy Martin 1738, France	\$19
Lepanto Solera, Spain	\$14
Vecchia Romagna, Italy	\$11
Hine Rare, France	\$16

IRISH WHISKEY

Jameson	\$10
Tullamore Dew 12yr	\$15
Redbreast 12yr	\$22

SCOTCH

Harleston Green, Blended	\$10
Monkey Shoulder 10yr, Blended	\$11
Talisker 10yr, Skye	\$18
Oban 14yr, Highland	\$20
Ardbeg An Oa, Islay	\$22
Believeine 16 yr "Triple Cask", Speyside	\$34

WORLD WHISKEY

Crown Royal, Canada	\$10
Puni, First Malt Whiskey from Italy	\$32
Kavalan Vinho Barrique, Taiwan	\$48

AMERICAN WHISKEY

George Dickel No. 8, Tennessee	\$9
Old Line Single Malt, Baltimore	\$12
Michter's Small Batch Sour Mash, Kentucky	\$15

BOURBON

Borough, Washington DC	\$15
Elijah Craig Small Batch	\$13
Elijah Craig Barrel Proof	\$17
Henry Mckenna 100	\$11
Old Fitzgerald 11yr	\$26
Parker's Heritage Curacao Cask	\$21
Belle Meade Sour Mash	\$11
Belle Meade Sherry Cask	\$16
Old Grand Dad 80	\$9
Basil Hayden	\$15
Booker's	\$19
Buffalo Trace	\$12
Eagle Rare	\$16
Colonel EH Taylor.	\$14
Stagg JR	\$14
Wild Turkey Rare Breed	\$14
Russel's Reserve Single Barrel	\$16
Willet Pot Still	\$14
Woodford Reserve	\$14
Jefferson's	\$13
1792 Small Batch	\$13
Weller Reserve Green	\$17
Blantons	\$16

RYE

BSC Epoch, Baltimore	\$14
Rittenhouse, Pennsylvania	\$10
James E Pepper, Kentucky	\$11
High West Double Rye, Utah	\$12
High West Bourye, Utah	\$17
High West Midwinter Night's Dram, Utah	\$22
George Dickel, Tennessee	\$9
Whistlepig 10yr, Vermont	\$22
Whistlepig 12yr Old World Cask, Vermont	\$28

--- Please note: Menu subject to change without notice ---

Verde

GIN

Monopolowa, Austria	\$9
BSC Shot Tower Gin, Baltimore	\$10
Uncle Val's Botanical, California	\$11
Plymouth Gin, England	\$10
Perry's Tot Navy Strength, New York	\$10
Barr Hill Tom Cat, Vermont	\$15
Malfy, Italy	\$11

VODKA

Monopolowa, Austria [POTATO]	\$9
Purus Organic, Italy [WHEAT]	\$10
Tito's, Texas [CORN]	\$11
Barr Hill, Vermont [HONEY]	\$15

TEQUILA

Arette Blanco, Jalisco	\$9
Maestro Dobel Diamante Reposado, Jalisco	\$11
Chinaco Añejo, Tamaulipas	\$15

MEZCAL

Banhez, Oaxaca [ESPADIN AND BARRIL]	\$9
Bozal, Oaxaca [WILD CASTILLA]	\$18

CORDIAL

Lazzaroni Amaretto, Italy	\$11
Galliano Espresso Liquore, Italy	\$11
Fiorente Elderflower, Italy	\$11
Pierre Ferrand Dry Curacao, France	\$11
House-Infused Cellos, Ask about flavors!	\$8
Massenez Peach, France	\$11
Massenez Cassis, France	\$11
Luxardo Maraschino, Italy	\$11
Grand Marnier, France	\$12

FORTIFIED WINE

Manzanilla Sherry, Spain [3oz]	\$9
Lazzaroni Dry Marsala, Italy [3oz]	\$9
Lazzaroni Sweet Marsala, Italy [3oz]	\$9
Graham's 20yr Tawny Port, Portugal [HALF POUR]	\$16

AROMATIZED WINE

Cocchi Americano, Italy	\$9
Cocchi Rosa, Italy	\$9
Cocchi Torino, Italy	\$9
Cocchi Dopo Teatro, Italy	\$9
Carpano Antica, Italy	\$11
Alessio Bianco, Italy	\$9
Alessio Torino, Italy	\$9
Kina Laero D'or, Switzerland	\$10

AMARI

Averna, Italy	\$11
Cynar 70, Italy	\$10
Lucano, Italy	\$9
Montenegro, Italy	\$11
Ramazotti, Italy	\$10
Meletti, Italy	\$10
Sfumato Rabarbaro, Italy	\$10
Fernet Branca, Italy	\$11
Nonino, Italy	\$15
Bruto Americano, California	\$11
Nardini, Italy	\$11
Campari, Italy	\$11
Suze, France	\$10
Bigallet China-China, France	\$11
Borsci, Italy	\$10
Lazzaroni Amaro, Italy	\$10

DIGESTIVO

Aperol, Italy	\$11
Caffo Sambuca, Italy	\$9
Opal Nera Black Sambuca, Italy	\$9
Strega, Italy	\$10
Pimm's, England	\$9
Green Chartreuse, France	\$14
Yellow Chartreuse, France	\$14
St George Absinthe Verte, California	\$16
Herbsaint, Louisiana	\$13
Dimmi, Italy	\$10

--- Please drink responsibly ---

Verde

ASK ABOUT OUR SELECTION OF
DRAFT RED AND WHITE \$9.50

VINI BIANCHI

Soave Classico	\$50
Inama, Verona, 2020	
Pinot Grigio	\$13 45
Sartori, Veneto, 2018	
Vermentino	\$57
Costamolino, Sardegna, 2020	
Vernaccia Di San Gimignano	\$53
Rocca Della Macie, Toscana, 2015	
Greco Di Tufo	\$55
Colline del Sole, Campania, 2020	
Sauvignon Blanc	\$13 45
Cembra, Trentino, 2018	
Fiano di Avellino	\$55
Vinosia, Campania, 2019	
Gavi Di Gavi	\$57
Villa Sparina, Piemonte, 2020	
Falanghina	\$62
Feudi Di San Gregorio, Campania, 2019	
Chardonnay	\$11 42
Siema Alcesti, Sicily, 2020	
Sangiovese Bianco	\$54
LaSelva, Toacana, 2020	
Coda Di Volpe	\$51
Vigne Sannite, Campania, 2017	
Moscato D'Asti	\$12 43
Placido, Piemonte, 2020	

BOLLICINE E ROSATO

Tati Rosé	\$12 44
Bricco, Piemonte, 2020	
Prosecco Brut	\$12 45
La Gioiosa, Veneto, NV	
Lambrusco Rosso Secco	\$12 45
Medici Ermeie, Emilia-Romagna, NV	
Prosecco Rosé Brut	\$55
La Gioiosa, Veneto, NV	
Chardonnay Spumante Brut, Metodo Classico	\$87
Casabella, Emilia-Romagna, NV	
Franciacorta Cuvée Prestiage	\$131
Ca' del Bosco, Lombardia, NV	

BIN 895 RISERVA "BIANCHI"

Gewürztraminer	\$69
Kaltern, Alto Adige, 2017	
Ribolla Gialla	\$85
Jermann, Friuli-Venezia Giulia, 2013	
Ca'Brione Bianco	\$89
Nino Negri, Lombardia, 2016	
Langhe Bianco Viognier	\$94
Marziano Abbona, Piemonte, 2013	

VINI ROSSI

Schiava	\$57
Castelfeder, Alto Adige, 2020	
Chianti	\$12 44
Danzante, Toscana, 2019	
Pinot Noir	\$12 43
Ca'Bea del Maniero, Piemonte, 2020	
Barbera Del Monferrato	\$59
Villa Sparina, Piemonte, 2020	
Pinot Noir	\$72
Argyle, Willamette Valley, 2019	
Nero D'Avola	\$52
Cusumano, Sicilia, 2019	
Montepulciano	\$12 44
Colimoro, Abruzzo, 2020	
Ramitello (montepulciano/aglianico)	\$13 45
Di Majo Norante, Molise, 2016	
Aglianico	\$55
Volline del Sole, Campania, 2018	
Valpolicella Ripasso	\$54
Solane, Veneto, 2018	
Primitivo Del Salento	\$54
Mottura, Puglia, 2019	
Chianti Classico	\$66
Badia a Coltibuono, Toscana, 2019	
Piedirocco, Lacryma Christi Del Vesuvio	\$70
Mastroberardino, Campania, 2019	
Gertrude (Super Tuscan)	\$61
la Maialina, Toscana, 2018	
Cabernet Sauvignon	\$13 46
Di Majo Norante, Molise, 2018	

BIN 895 RISERVA "ROSSI"

Aglianico Taurasi Reserva	\$118
Vinosia, Campania, 2011	
Vino Nobile Di Montepulciano	\$99
Salchetto, Toscano, 2014	
Brunello Di Montalcino	\$190
Fattoria dei Barbi, Toscana, 2015	
Amarone Della Valpolicella	\$133
Sartori, Veneto, 2015	
Borolo Buno Padre	\$176
Viberti, Piemonte, 2017	
Barolo Cannubi	\$274
Marchesi, Piemonte, 2015	
Barbaresco	\$169
Fontanabianca, Piemonte, 2016	

-- Please Note: Vintages and Vintages are subject to change without notice --

Verde

HOUSE COCKTAILS

The Moorish Prince [HOUSE OLD FASHIONED]	\$14
Rittenhouse Rye, Strega, Local Honey, Peyschaud's & Orange Bitters, Orange Twist	
Nebbia Verde	\$15
Monopolowa Potato Vodka, Basil-Ginger Syrup, Lemon, Sambuca Spritz	
Flying Fox	\$14
Old Grand Dad Bourbon, Bigallet China-China Aperol, Lemon	
A Cat Named Joe	\$14
Banhez Oaxacan Mezcal, Amaro Averna, St. Elizabeth Allspice, Pineapple, Lime	
Secret Iris	\$14
Arette Blanco Tequila, Italicus Rose, Grapefruit, Lemon	
Cassio & Tonic	\$14
Malfy Gin, Campari, Carpano Antica Vermouth, Rosemary, Tonic	
Death by Voltare (Espresso Martini)	\$15
Monopolowa Vodka, Galliano Café Liquore, Fresh Espresso	

ON THE LIGHTER SIDE \$13 (Lower alcoholic options)

Negroni Primavera
Bruto Americano, Cocchi Vermouth di Torino, Prosecco
Italian Rootbeer
Caffo Sambuca Secolare, House Root Beer Sorghum, Seltzer
Aperol Spritz
Aperol, Mirabello Prosecco, Seltzer

IN A COCKTAILS \$9

Citrus & Lace
Basil-ginger syrup, lemon, club soda
Savannah Unknown
Peach nectar, lemon, house made grenadine

BIRRA ALLA SPINA ON TAP

Brewer's Art Resurrection, Dubbel Baltimore	\$7
Monument City Rye IPA Baltimore	\$7
Union Duckpin Pale Ale Baltimore	\$7
Guinness Ireland	\$7
Peroni Italy	\$7
Seasonal Local Offering Ask your server	\$7
Rotating Italian Microbrew Ask your server	\$10 14
Italian Gentleman Guinness over Peroni	\$7
Verde House Shandy Ask your server	\$8
Raven Special Lager Baltimore	\$7

ITALIAN MICROBREWS IN BOTTIGLIA

Nora Ale with ginger, myrrh, and honey [750ML]	\$29
Baladin Super Floreale Belgian style tripel	\$14
Isaac White ale brewed with Italian spices	\$14
Farrotta Pale ale brewed with orange, honey, and spelt	\$15
Torbata Peat smoked barley wine	\$16
Pink Lady IPA brewed with pink peppercorn	\$16
Remartello India pale lager	\$15
Demon Hunter Dark barley and wheat ale [750ML]	\$29
Dolii Raptor	
<i>Demon Hunter aged in Barbera barrels for 2 years</i>	\$19
Draco Barley wine brewed with blueberries	\$18
Via Emilia Dry-hopped pale lager	\$14
Nuova Mattina Light Saison	\$14
Brett Peat Daydream Scotch Barrel-Aged	\$18
<i>Rauch Sour with blended Brettanomyces</i>	
Vielle Ville Saison brewed with brettanomyces yeast	\$16
Extraomnes Zest Dry hopped Belgian blond ale	\$15
Wayan Belgian Style Saison [750ML]	\$29
Al-Iksir Belgian strong ale [750ML]	\$29
Sidro Apple Cider	\$14
La Mummia	
<i>American wild ale style matured in Barbera barrels</i>	\$18

BIRRA IN BOTTIGLIA

Corona Light Pale lager, Mexico	\$5.50
Flying Dog Doggie Style Pale ale, Frederick	\$6
Magners Apple or pear cider, Ireland	\$6
Dogfish Head Namaste Witbier, Delaware	\$9
Kaliber Non-alcoholic, Ireland	\$6
LakeFront New Grist, Gluten Free Pilsner, WI	\$7
Southern Tier 2XIPA Double IPA, New York	\$7
Unibroue La Fin Du Monde Belgian tripel, Canada	\$9
Burley Oak Sorry Chicky Berliner Weisse, Berlin, MD	\$6
White Claw Black Cherry Hard Seltzer , Canada	\$7
Evo Exile Red Ale Salisbury, MD	\$6
Spencer Trappist Monk Blond Ale, Spencer, MA	\$10
Spencer Monk's Reserve Quad , Spencer, MA [750ML]	\$29

--- Please drink responsibly ---

----- Salute! -----