

# Maple Tree Inn

## ☼ Draught Beer List ☼

| Beer                                 | Style   | ABV  | Size   | Price  |
|--------------------------------------|---|------|--------|--------|
| #1 Alarmist Brewing "Crispy Boy"     | Pilsner   | 4.9% | 16 oz. | \$6.00 |
| #2 Allagash White                    | Witbier   | 5.2% | 16 oz. | \$6.00 |
| #3 Three Floyds Zombie Dust          | Pale Ale  | 6.2% | 16 oz. | \$7.00 |
| #4 Hubbard's Cave Caramel Iced Mocha | Stout w/ Chocolate, Coffee, Lactose, and Vanilla              | 6%   | 13 oz. | \$8.00 |
| #5 Old Nation M43                    | IPA   | 6.8% | 16 oz. | \$8.00 |
| #6 Pollyanna Fruhauf                 | Oktoberfest   | 5.4% | 16 oz. | \$6.00 |
| #7 Middle Brow Bloc Party Passion    | Sour w/ Passionfruit & Blackberry                             | 4%   | 13 oz. | \$8.00 |
| #8 Shacksbury Rosé Cider             | Cider w/ Vermont Apples aged on Syrah & Zinfandel Grape Skins | 5.5% | 16 oz. | \$6.00 |

## ☼ White Wine on Draft ☼

| Wine                              | Region                      | Tasting Notes   | 6 oz. Pour | ½ Liter (16.9 oz.) | 1 Liter (33.8 oz.) |
|-----------------------------------|-----------------------------|---|------------|--------------------|--------------------|
| #1 Milbrandt Pinot Grigio         | Columbia Valley, Washington | juicy tangerine, green apple, nectarine, banana soufflé | \$9        | \$23               | \$45               |
| #2 Garciarévalo Tresolmos Verdejo | Rueda, Spain                | white peach, ripe pear, lime blossom, crisp acidity     | \$9        | \$23               | \$45               |
| #3 Borealis Reisling Blend        | Willamette Valley, Oregon   | a touch of sweetness, lavender, guava, ripe honeydew    | \$9        | \$23               | \$45               |
| #4 Matchbook Chardonnay           | Napa Valley, California     | creamy fruit, melon, papaya, almond, balanced acidity   | \$8        | \$20               | \$40               |

## ☼ Red Wine on Draft ☼

| Wine                                | Region                        | Tasting Notes  | 6 oz. Pour | ½ Liter (16.9 oz.) | 1 Liter (33.8 oz.) |
|-------------------------------------|-------------------------------|--|------------|--------------------|--------------------|
| #1 MacMurray Estate Pinot Noir      | Central Coast, California     | ripe raspberry, plum, cherry compote, warm vanilla         | \$13       | \$33               | \$65               |
| #2 Chateau du Cayrou Organic Malbec | Cahors, France                | black currant, juicy acidity, soft tannins, boysenberry    | \$10       | \$25               | \$50               |
| #3 Beckmen Cuvee Le Bec Red Blend   | Santa Ynez Valley, California | blackberries, violets, baking spice, cacao                 | \$9        | \$23               | \$45               |
| #4 Smith & Hook Cabernet            | Central Coast, California     | dark fruit, black currant, sweet spice, integrated tannins | \$14       | \$35               | \$70               |

# Maple Tree Inn

## ☼ Cocktails On Draft ☼

|    |                      |  |      |
|----|----------------------|--|------|
| #1 | Hurricane            | Rum, Giffard Passionfruit Liqueur, Fresh Squeezed Lemon, Lime, and Orange Juices<br>~ A Tart, Refreshing Signature Cocktail of New Orleans ~ | \$10 |
| #2 | Creole Voodoo Zombie | Three Rums, Pineapple, Mango, Guava, Apricot Brandy,<br>Orange Curacao, Lime   | \$9  |
| #3 | "The Dixie Highway"  | Park VS Cognac, Rhine Hall Apple Pommeau, La Cigarrera Oloroso Sherry,<br>Lime, The Bitter Truth Allspice Liqueur                            | \$12 |
| #4 | "I Like Pink Drinks" | Cimmaron Blanco Tequila, Rey Campero Espadin Mezcal,<br>Ambrosia Aperitivo, Demerara, Lime, Grapefruit, Himalayan Pink Salt                  | \$11 |

## ☼ Cocktails ☼

|    |                     |   |      |
|----|---------------------|---|------|
| #1 | Monk's Swizzle      | Plantation Original Dark Rum, Yellow Chartreuse, Lime, Pineapple,<br>The Bitter Truth Jerry Thomas Bitters, and Angostura Bitters | \$11 |
| #2 | Saint 75            | Thornton Distilling Dead Drop Gin, St. Germain Elderflower Liqueur, Lemon, Mionetto Prosecco                                      | \$9  |
| #3 | Rise of the Phoenix | Tito's Vodka, Yzaguirre Blanco Vermouth, Lemon, House Peach Preserves, Orange Bitters   | \$11 |
| #4 | Summer in Manhattan | Four Roses Bourbon, Yzaguirre Rojo Vermouth, Angostura Bitters,<br>Strawberry & Balsamic Shrub, Fresh Lemon, and Thyme            | \$11 |
| #5 | Grasshopper         | Giffard Creme de Cacao, Creme de Menthe, Cream, Aztec Chocolate Bitters, Nutmeg   | \$9  |
| #6 | Vieux Carre         | George Dickel Rye Whiskey, Park VS Cognac, Yzaguirre Rojo Vermouth, Benedictine,<br>Angostura Bitters, Peychauds Bitters          | \$13 |

## ☼ Small Batch Liquors ☼

All Pours 1.5 oz.

|                                       |      |                                |                         |
|---------------------------------------|------|--------------------------------|-------------------------|
| Macallan Rare Scotch                  | \$50 | Cimmaron Blanco Tequila        | \$8                     |
| Macallan Double Cask 12 yr. Scotch    | \$15 | Cimmaron Reposado Tequila      | \$9                     |
| Balvenie Caribbean Cask 14 yr. Scotch | \$20 | Rey Campero Espadin Mezcal     | \$9                     |
| Balvenie Doublewood 12 yr. Scotch     | \$14 | Gosling's Black Seal Rum       | \$7                     |
| Monkey Shoulder Scotch                | \$8  | Papa's Pillar Blonde Rum       | \$9                     |
| Angel's Envy Rye Whiskey              | \$20 | Parcé 8 yr. Columbian Rum      | \$10                    |
| George Dickel Rye Whiskey             | \$8  | Copper & Kings Brandy          | \$9                     |
| Koval Rye Whiskey                     | \$9  | Park VS Cognac                 | \$9                     |
| Templeton Rye                         | \$9  | Yzaguirre Blanco Vermouth      | \$7                     |
| Sazerac Rye                           | \$9  | Yzaguirre Rojo Vermouth        | \$7                     |
| Four Roses Yellow Label Bourbon       | \$8  | Fernet Branca                  | \$9                     |
| Four Roses Single Barrel Bourbon      | \$11 | Fratello Hazelnut Liqueur      | \$8                     |
| Blaum Brothers Bourbon                | \$10 | Lazzaroni Amaretto Liqueur     | \$8                     |
| Breckenridge Bourbon                  | \$9  | Pierre Ferrand Dry Curacao     | \$8                     |
| Noah's Mill Small Batch Bourbon       | \$13 | Amaro Cinpatrazzo Liqueur      | \$7                     |
| Rowan's Creek 12 year Bourbon         | \$11 | St. George Nola Coffee Liqueur | \$11                    |
| Willett Pot Still Reserve Bourbon     | \$11 | Yellow Chartreuse              | \$12                    |
| Butterfly Classic Absinthe            | \$20 | Mionetto Prosecco              | \$9 Glass / \$38 Bottle |
| Kübler Verte Absinthe                 | \$13 |                                |                         |

*Consumer advisory note:*

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition*