



*In Alfred's Whiskey and Wine, we have assembled
(and continue to) an expansive collection of
some of the best wines and spirits out there.*

Please, take your time, and enjoy.

**Consumption of raw or undercooked foods of animal origin may increase your risk of food born illness. Consumers who are especially vulnerable to food borne illness should only eat food that has been thoroughly cooked. Before placing your order, please inform your server if a person in your party has a food allergy.*

Also, Please Drink Responsibly!

Drink Specials & Suggestions

The Brooklyn

Mike's version of a Manhattan - we use a blend of two of our blended scotches from Compass Box...the **Peat Monster** & the **Spice Tree**, gently combined with **Grand Marnier** & orange bitters, and chilled. It's quite peaty on the nose, but that disappears with the finish.

\$20

Mezcal Cosmopolitan

Illegal Joven Mezcal & **Grand Marnier** make this cocktail a little sweet & smoky, while cranberry & fresh lime juice round it out. Served chilled.

\$16

Maple-Pecan Bourbon Smash

Just as muddled maple sugar, lemon peel and pecan bitters start this cocktail, shaken & chilled with **Jefferson's Ocean Reserve Bourbon** completes it. Enjoy.

\$17

The "Viking" Godfather

The classic Scotch cocktail we've decided to create with the **Highland Park 12 year**, with its smooth peaty flavors, & **Il Tramonte Amaretto**. Served with an ice sphere.

\$15

House Specials

Starters

Rhode Island Johnny Cakes...\$11

a traditional RI favorite, served with bacon & blueberry jam

Beef Satay...\$13

flank steak skewers marinated in coconut & red curry, grilled and served with Thai peanut sauce

Arugula Pesto & Hummus...\$11

our own roasted garlic hummus, topped with arugula pesto and served with grilled pita and veggies

Entrée's

Fish N' Chips...\$22

fresh Atlantic cod, with a crisp, Narragansett lager batter, w/seasoned steak fries, cucumber salad & tartar sauce

Garlic-Parmesan Crusted Pork Chop...\$26

served with broccolini & mashed red bliss potatoes

Tuscan Shrimp & Linguine...\$28

jumbo shrimp sautéed with cherry tomatoes, fresh spinach, cannellini beans, & shaved garlic in a white wine and tomato broth. Finished with EVOO

S'more Waffle...\$8

Flatbreads & Small Bites

Flatbread's...\$13

Margherita - Roma's, fresh mozzarella, EVOO, Reggiano, basil
Old Fashioned - pepperoni & sausage, marinara, 3-cheese blend
Chicken, Bacon, Ranch - Boursin spread, grilled chicken & crispy bacon strips, mozzarella cheese & an avocado ranch drizzle

Buffa-Que Chicken - buffalo & BBQ sauce as the base, chicken, red onions, banana peppers, crumbled blue cheese & scallions

Sriracha Steak - roasted garlic & marinara, grilled steak, 3-cheese blend, caramelized onions, roasted red peppers, topped with sriracha glaze & arugula

Shrimp & Prosciutto Pesto - garlic oil, 3 cheese blend, tiger shrimp, prosciutto, finished with shredded parmesan & pesto

Small Plates...

Bang Bang Pickles & Peps ...\$12

dill pickle chips and banana pepper rings lightly battered & fried, or...

Roasted Cauliflower Crowns...\$12

served with house-made Sriracha bang-bang sauce

Fried Calamari ...\$14

Rhode Island style lightly battered, banana peppers, lemon, house marinara

Wings...\$13

Buffalo, Bourbon BBQ, Garlic-Parmesan, MOJO Dry rub, or Sweet Chili, served with Blue Cheese and veggies

Charcuterie & Cheese...\$20

seasonal & artisanal selections of meats, cheeses, jams, nuts and olives, with garlic crostini and crackers

Spinach & Roasted Artichoke Dip...\$12

served with toasted naan

Handhelds & Mains

Crispy Beef Bao Buns...\$13

sweet & spicy beef, sweet chili sauce, ginger-cucumber-carrot slaw

French Dip Sliders...\$14

sliced sirloin, caramelized onions, horseradish aioli, bourbon demi-glaze

Sesame Ginger Salad...\$17

chili glazed shrimp or steak, mixed greens, cabbage, red peppers, carrots, green onions, cilantro, crispy wontons, sesame-ginger dressing

BBQ Bacon Jack Burger...\$16

grilled 8oz burger, Monterey jack cheese, bacon, caramelized onions, BBQ sauce, brioche bun

White BBQ Grilled Chicken Sandwich...\$15

spicy white BBQ sauce, smoked gouda, honey crisp apple slaw, pretzel roll

Grilled Caesar Steak Wrap...\$16

grilled sirloin, tomatoes, Caesar greens, in a flour tortilla

***12 OZ. NY Strip Steak ...\$31**

topped with blue cheese sauce or bourbon demi glaze and served with house vegetable and roasted red potatoes

Slow Braised Beef Short Ribs...\$29

red wine veal jus, roasted broccolini, butter seared potato gnocchi

Sweet Soy Glazed Salmon ... \$27

served with kale quinoa pilaf and cucumber, carrot, & cilantro slaw

North American Whiskey's

Canada - Pendleton

1910 10yo Bourbon \$9 1910 12yo Rye \$12
Midnight \$10 20yo Director's Reserve \$35

Kentucky - Jefferson's

Ocean Bourbon \$12 Ocean Tropic \$16
Ocean Rye \$14 Ocean Reserve \$13

Kentucky - Michter's Small Batch

Straight Bourbon \$10 Sour Mash Whiskey \$10
Unblended American Whiskey \$10

Kentucky - Willett's

Roan's Creek \$10 Noah's Mill \$13
Estate 4-year-old Rye \$13 Pot Still Reserve \$16

Kentucky - Booker's

± Annis' Answer \$19 ± Jimmy's Batch \$19

Flights - 4(.5oz) pours

Pendleton \$27 Jefferson's \$22 Willett's \$25
Widow Jane \$23 High West \$21 Kings County \$28
Penelope \$24 Redwood Empire \$24

Ask us about our allocated bourbons, we don't always have them, but Blanton's small batch, Eagle Rare 10-Year-old, and E.H. Taylor are known to be around.

North American Whiskey's

Utah - High West

Bourbon \$8 Double Rye \$8
Rendezvous Rye \$13 Campfire Bourbon \$13

New York - Widow Jane

10yo Bourbon \$16 Baby Jane \$11
Lucky 13 \$19 Oak & Applewood Rye \$10

New York - Kings County Distillery

Peated Bourbon \$15 ± Barrel Strength Bourbon \$19
Straight Bourbon \$15 ± Barrel Strength Rye \$19

Indiana - Penelope

Wheated \$9 Toasted \$13 Architect \$13
± Barrel Strength \$14 Limited ed. "Rio" \$19

Ohio - Horse Soldier

Straight Bourbon \$11 Small Batch Bourbon \$13
± Barrel Strength Bourbon \$18

California - Redwood Empire

Emerald Giant \$9 Pipe Dream \$9
Van Duzen \$18 Rocket Top \$18

Anytime you see ± in this menu, the spirit is bottled above 60% ABV and diluting these spirits with a bit of room temperature water, can really bring out subtle nuances of the whiskey and make for a more enjoyable experience.

Ireland and Scotland

Scotland - Blends

The blended whisky market is quite large and while there are many to choose from, they vary immensely. Although relatively new, Compass Box is a pioneer in the blended scotch space and known for pushing the traditional boundaries of blends.

Compass Box

The Artist's Blend \$10 Orchard House \$12
The Spice Tree \$15 Peat Monster \$14
Hedonism \$25 Hedonism Ltd. 2024 \$28

Ireland - Blends

Copper Pot

Writer's Tears \$11

Proper 12

traditional whiskey \$8 Apple Whiskey \$8

Flights - 4 (.5oz) pours

Highland Park \$36 Glenfiddich \$29 Compass Box \$27
Bushmills \$26 (sub 25yo for 16yo \$60)

As with the barrel strength's, scotches can do well with a little bit of water to bring out different flavor profiles.
Don't be afraid to experiment!

Ireland and Scotland

Scotland - Single Malt's

Highland Park from Orkney Island. Heathered peat is the source of its subtle, smoky flavor

12yo Viking's Honour \$12 15yo Viking's Heart \$24
18yo Viking's Pride \$34 *Cask #3 Cask Strength \$20

The Dalmore from the Highlands region. With no peat, this whisky is big on flavor & complexity

12yo \$15 Portwood Reserve \$23

The Speyside gives us **Glenfiddich**, an easy drinking choice for beginners & seasoned scotch enthusiasts

12yo \$10 14yo Bourbon Barrel Reserve \$14
15yo Solera Reserve \$18 18yo \$30

Ireland - Single Malts

Bushmills - Ireland

Black Bush \$11 16yo rare 3x distilled \$28
10yo single malt \$13 "Peaky Blinders" prohibition recipe \$11
25yo single malt, spent 21 years in first fill,
ruby port pipes \$117

Tequila

Looking for a sip-able, enjoyable, high-quality Tequila?
Great on their own, as an Old Fashioned, or
a Negroni cocktail.

Butterfly Cannon Nom. 1438

Rosa \$10 Blue \$10 Silver Cristalino \$10
Winged King Reposado \$32

Komos Nom. 1110

Anejo Reserva \$28 Anejo Cristalino \$24
Reposado Rosa \$18

Illegal Mezcal Nom.

Reposado \$12 Joven \$11

Brews & Beyond

Tap'd

Whaler's Rise APA \$8 Guinness \$8
Shaidzon Buffalo Czech Pilsner \$9 Rhode Trip \$8
Delirium Tremens (9oz) \$12 Stella Artois \$8
Grey Sail Loose Cannon \$8

Not Tap'd

Bud & Bud light \$6 Miller Lite \$6 Coors Light \$6
Heineken Light \$8 Corona Extra \$8
Sam Adams Boston Lager & Seasonal Selection \$8
Grey Sail Brewery - Westerly Rhode Island
Captains Daughter-DIPA \$9 Seasonal Selection \$9
Whirligig - Peach Mango Sour(16oz) \$11

DownEast Unfiltered Ciders, assorted flavors \$8
High Noon Hard Seltzers \$8 Wild Berry Truly \$8

Vin - Vino

We proudly use Gooseneck Vineyards of North Kingstown RI, for our house selections

All Varietals \$8

Chardonnay Rosé Red Blend (Portugal)
Pinot Grigio Cabernet Sauvignon
Sauvignon Blanc Prosecco

Reds

Meiomi Pinot Noir
\$13/\$48

J Lohr Cabernet Sauvignon
\$11/\$42

Decoy by Duckhorn Merlot
\$12/\$46

Whites

Seven Daughters Moscato
\$9/\$34

Kim Crawford Sauvignon Blanc
\$10/\$38

Sonoma-Cutrer Chardonnay
\$14/\$54



Our curated wines are poured using the Coravin wine preservation system. It permits us to extract & pour wine from the bottles without having to pull the cork. It delivers great glasses of wine, indistinguishable from untouched bottles.

Rosés & Bubbles

Belle Glos 'Oeil de Perdrie' Rosé **\$14/\$55**

(88) *Stone fruit aromas, ripe honeydew & nectarines to taste
2023 Sonoma County, California*

Chateau D'aquaeria Tavel **\$17/\$68**

(89) *Balanced between summer fruits and savory flavors
2022 Rhone, France*

Red Wines

Mullan Road Cellars Cabernet Sauvignon **\$32/\$128**

- (91) Roasted coffee, dark chocolate on the nose, dark fruits flavor
2017 Columbia River valley, Washington

Cakebread Cabernet Sauvignon **\$36/\$144**

- (88) Dried berries & cherries, herb & earth notes
2021 Napa Valley, California

Rombauer Cabernet Sauvignon **\$39/\$156**

- (89) Blackberry, vanilla, mocha & cream notes, firm & ripe tannins
2021 Napa Valley, California

Rombauer Red Zinfandel **\$24/\$97**

- (87) Super ripe & plump, easy going, cherry pie & toasty spice points
2021 Napa Valley, California

Bolla Amarone Della Valpolicella **\$15/\$62**

- (88) Kirsch & mandarin peel flavors, smoky Chocolate & spice scents
2016 Veneto, Italy

Orin Swift Abstract Grenache **\$23/\$93**

- (91) Brooding flavors of blackberry, cherry with bitter chocolate
2022 Napa & Sonoma Valley, California

Orin Swift Machete Red Blend **\$28/\$116**

- (92) Burlly Petit-Sirah & Syrah blend, big tannins, sandalwood & spice
2022 Napa & Sonoma Valley, California

○ = Wine Spectator Rating

White Wines

Jermann Friuli Pinot Grigio **\$20/\$81**

- (91) Intense fruity aromas, dry & velvety on the palate
2023 Friuli-Venezia Giulia, Italy

Massican Pinot Grigio **\$17/\$66**

- (92) Great minerality, notes of citrus & melon
2024 Napa Valley, California

CakeBread Cellars Chardonnay **\$19/\$77**

- (89) Floral aromas, stone fruit flavors with wisps of spice
2021 Napa Valley, California

Rombauer Carneros Chardonnay **\$30/\$121**

- (91) Ripe fruit intensity, hints of vanilla oak, creamy with buttery finish
2022 Napa Valley, California

Agricola Punica Samas **\$16/\$64**

- (87) Tangy, subtle earthy base notes, accents of herbs & flowers
2022 Sardinia, Italy

Cakebread Cellars Sauvignon Blanc **\$29/\$118**

- (89) Details of lemongrass, lemon basil, and celery leave, high acidity
2022 Napa & Sonoma Valley, California

Quilt Fume Blanc **\$24/\$98**

- (86) Tropical and floral aromas, flavors of lemon & pear, lingering
minerality
2022 Napa & Sonoma Valley, California

○ = Wine Spectator Rating