

---

**CHAMPAGNE/SPARKLING**

---

Louis Bouillot Perle D'aurouse Brut Rose,  
Pinot Noir, Cremant De Bourgogne, N.V  
| \$49.95 BTL

Canard-Duchêne Cuvée Léonie Brut,  
Champagne , France N.V.  
| \$75.00 BTL

Cleto Chiarli Lambrusco Grasparossa di  
Castelvetro Amabile, Lambrusco,  
Emilia-Romagna, Italy N.V.  
\$8.95 | \$36.95 BTL

---

**ROSE**

---

Villa Wolf Rose, Pinot Noir, Pfalz,  
Germany, 2018 \$8.75 | \$45.00 BTL

*Before placing your order, please inform your server if any person in your party has a food allergy.*

*Parties of 10-19 are subject to an 18% house charge. Parties of 20+ will be subject to a \$200 attendant fee. (The house charge and attendant fee are not tips or gratuities but used to defray expenses at The Heights.)*

*The Heights has a no tipping policy to which staff must adhere.*

*Applicable MA taxes will be added*

---

**WHITE**

---

Sea Ridge Winery, Chardonnay,  
California 2017 \$6.95 | \$22.95 BTL

Caves du Val de Loire Jovly, Vouvray,  
Loire Valley, France 2015 \$8.95 | \$26.95. BTL

Cave De Lugny, Chardonnay, Maconnais,  
Burgundy, France 2016 \$9.95 | \$50.00 BTL

Dry Creek Vineyards, Fume Blanc, Sonoma  
County, California 2017 \$8.95 | \$38.95 BTL

Halter Ranch Vineyards, Grenache blanc, Paso  
Robles, California 2016 | \$50.00 BTL

---

**RED**

---

Sea Ridge , Cabernet Sauvignon,  
California, 2017 \$6.95 | \$22.95 BTL

Michael David Winery Freakshow, Cabernet  
Sauvignon, Lodi California 2016  
\$9.00 | \$37.95 BTL

Badia a Coltibuono Cetamura, Sangiovese,  
Chianti, Tuscany, Italy 2016  
\$8.75 | \$32.95 BTL

Halter Ranch Vineyards, Cabernet Sauvignon,  
Paso Robles, California 2016  
| \$60.00 BTL

---

**ON DRAFT**

---

**Rotational Draft** \$5.00  
*Small Batch & Local, Please Ask Your Server*

**Aeronaut** \$7.95  
*Hop, Hop & Away, Session IPA, 4.6% ABV*

**Fiddlehead** \$7.95  
*Fiddlehead IPA, 6.2% ABV*

**Idle Hands** \$7.95  
*Slate, American Ale 5 %ABV*

---

**COCKTAILS**

---

**Espresso Martini** \$9.95  
*Tito's vodka, Kamora coffee liqueur, Irish cream*

**The Bourbon Berry Bramble** \$9.95  
*Maker's Mark bourbon, St. Germain elderflower liqueur, raspberries, blackberries and lime.*

**Campari Spritz** \$9.95  
*Prosecco, Campari, seltzer, orange*

**Belladonna** \$9.95  
*White and dark rum, orange, pineapple, and cranberry juice, Regan's bitters*

---

**BOTTLES & CANS**

---

**Harpoon Brewery** \$5.00  
*Seasonal Selection, Please Ask Your Server*

**Sam Adams** \$5.00  
*Boston Lager, 5.2% ABV , 16oz*

**Banded Brewing** \$8.75  
*Charms & Hexes Blackberry Sour, Sour Ale 5.2% ABV , 16oz*

**Graft** \$8.75  
*Seasonal Cider, Please Ask Your Server*

**Queen City** \$6.25  
*Hefeweizen, 5.8% ABV, 12oz*

**Radiant Pig** \$7.25  
*Save the Robots, New England IPA, 7%ABV , 16oz*

**Newburgh** \$8.25  
*Brown Ale, 4.2%ABV , 16oz*

**Banded Brewing** \$8.00  
*Pepperell Pils, German Pilsner, 4.6%ABV , 16oz*

*Before placing your order, please inform your server if any person in your party has a food allergy.*

*Parties of 10-19 are subject to an 18% house charge. Parties of 20+ will be subject to a \$200 attendant fee. (The house charge and attendant fee are not tips or gratuities but used to defray expenses at The Heights.)*

*The Heights has a no tipping policy to which staff must adhere.*

*Applicable MA taxes will be added*