

# BEER BOTTLES/CANS

## MAINE BOTTLES & CANS

**ATLANTIC BREWING** - Bar Harbor  
"Coal Porter" 16 oz  
American Porter - 6.7% \$6.50

"Blueberry Ale" 16 oz  
Fruit Beer - 5.1% \$6.50

"Bar Harbor Real Ale" 16 oz  
English Brown Ale - 3.5% \$6.50

**MAINE BEER CO.** - Freeport  
"Peeper" - 16.9 oz. btl.  
Am. Pale Ale - 5.5% \$11.95

"Mo" - 16.9 oz. btl.  
Pale Ale - 6% \$11.95

"Woods & Waters" - 16.9 oz. btl.  
Am. IPA - 6.5% \$11.95

"Little Whaleboat" - 16.9 oz. btl.  
IPA - 6.5% \$11.95

**FOULMOUTHED** - Falmouth  
"Blue Balls" 16 oz \$9.50  
Belgian Strong dark ale aged  
on blueberries - 12%

"Mr Giggles" 16 oz \$9.50  
Belgian Strong golden ale 9.6%  
\*Benefit beer for mental health  
awareness and suicide prevention\*

"Sir Squirrel" 16 oz \$9.50  
Brown ale 5.6%

**BANDED BREWERY** - Biddeford  
"Milltown" - 16 oz. \$6.50  
Lager - 4.8%

**RISING TIDE** - Portland  
"Daymark" 16 oz \$6.50  
Pale Ale with Rye - 4.9%

**PEAK ORGANIC** - Portland  
"Fresh Cut" 12 oz. \$7.50  
Pilsner - 4.6%

**OXBOW BREWING** - Newcastle  
"Surf Casting" 12 oz. \$7.50  
Gently salter grisetite - 4.5%

"Saison Rose" - 25 oz. btl. \$29  
Mixed fermentation farm  
house ale with Pinot Noir  
grapes - 5.6%

"Northern Lager" 12 oz. \$7.50  
Lager with all Maine hops - 4.5%

**ORONO BREWING CO.** - Orono  
"Tubular" 16 oz. \$7.50  
NE IPA - 7.2%

**FOGTOWN BREWERY** - Ellsworth  
"Munich" - 16 oz. \$7.50  
Lager - 5.6%

"Fire of '47" - 16 oz. \$7.50  
Rauchbier (Smoked beer) - 5.6%  
\* This beer supports the Bar Harbor  
Firefighters Association\*

**LAWSON'S** \*Waitsfield, Vermont\*  
"Sip of Sunshine" 16 oz \$8.50  
IPA - 8%

## CIDER (Gluten Free)

### URBAN FARM FERMENTORY

Portland, ME 12 oz - 6.5%  
"Super Dry Cidah" \$5.95

### RICKER'S MANIAC GOLD

Turner, ME 12 oz. - 5% \$5.95

### ROCKY GROUND Newburgh, ME

"Pips" - 6.9% - 375 ml. \$13.95

"Stark" - 7.5% - 375 ml. \$14.95

"Cyser" - 8% - 187 ml. \$9.95

"Queen" - 8% - 375 ml. \$14.95

"Zuzu" - 7% - 375 ml. \$16.95

"Ruffian" - 8% - 375 ml. \$17.95

"Rowan" - 8% - 750 ml. Still \$35

## KOMBUCHA

ASK YOUR SERVER ABOUT HARD KOMBUCHAS \$7.95

### URBAN FARM FERMENTORY -

Ghost Chili - 1.5% \$6.95

Ginger/Oak - 1.5% \$6.95

**Wild Blueberry** Non-Alcoholic \$6.95

### AQUA VITEA Non-Alcoholic

Peach \$6.95

## SPIKED SELTZER

(Gluten Free - Low Calorie)

**HIGH NOON** 12 oz. \$5.95

Grapefruit - 4.2%

**Willie's Superbrew** \$5.95

Lemon/Ginger - 4.5%

## USA CRAFT

### Jolly Pumpkin "Bamarillo"

Belgian Saison 12.7 oz. btl. - 5.1%  
\$9.00

### Jolly Pumpkin "Oro de Calabaza"

Belgian Golden 12.7 oz. - 7.1%  
\$9.00

### Jester King Various

ask your server for our current

## EVERYWHERE ELSE

**BUD LIGHT** \$4.50

**BUDWEISER** \$4.50

### ATHLETIC BREWERY "Run Wild"

Non-Alcoholic \$4.95

**ESTRELLA DAMM "Daura"** \$5.95

Gluten Free

**STELLA ARTOIS** \$5.95

**RED STRIPE** \$5.50

Jamaican Lager - 4.7%

**GUINNESS EXTRA STOUT** \$6.50

**NEGRA MODELO** \$4.95

Amber Lager - 5.3%

**CORONA** - 4.5% \$4.95

## DRAFT BEERS FROM MAINE

\* All drafts served in 16 oz. glasses unless noted - all pints \$7.95 unless noted \*

**MASON'S BREWING** "Hipster Apocalypse"  
IPA - 6.5% - Brewer, Maine

**ALLAGASH** "White"  
Belgian Wheat Beer - 5.2% - Portland, ME

**BISSELL BROTHERS** "Baby Genius" \$8.95  
Blonde Ale - 4% - Portland, Maine

**FOULMOUTHED** "Fraktur"  
Kolch - 6.6% - Portland, Maine

**MAINE BEER COMPANY** "Lunch"  
IPA - 7% - Freeport, ME \$9.95

**MAINE BEER COMPANY** "Fall"  
Coffee Stout - 5.6% - Freeport, ME \$9.95

**WOODLAND FARMS** "Festbier"  
Märzen - 5.1% - Kittery, ME

**LIQUID RIOT BOTTLING** "Renaissance"  
Red Ale - 6% - Portland, ME

## GOOD SODAS, ETC. - all \$3.95 unless noted \*

**MAINE ROOT - ROOT BEER**

**MAINE ROOT - GINGER BEER**

**HONEST TEA MOROCCAN MINT**

**MAINE ROOT - BLUEBERRY**

**COKE** - Mexican glass bottle with real sugar

**BOYLANS BIRCH BEER**



# PARRILLA HOUSE COCKTAILS

- Mojito** Cuba's national drink and a favorite here at Havana, prepared with Maine-made Three of Stone "Stone Pier" rum \$14
- Caipirinha** Brazilians' favorite. Fresh lime muddled with turbinado sugar and a splash of club soda, shaken with Cachaça 51 (ka cha sa) \$14
- A Quick Fix** Equal parts pisco (white grape Peruvian brandy) and St. Germain Elderflower Liqueur, shaken with fresh grapefruit juice and lime juice. Served on the rocks \$13
- Classic Daiquiri** Cruzan light rum shaken with fresh lime juice and simple syrup. Served up \$13
- Spicy Mezcalita** Mezcal infused in-house with hibiscus, orange and habanero, shaken with lime juice, triple sec, and simple syrup \$14
- Gin Daisy** Dry gin shaken with cointreau and lemon juice, lengthened with club soda and served on the rocks \$13
- Parrilla Paloma** Espolon Blanco Tequila shaken with Giffard Creme de Pamplemousse, fresh-squeezed grapefruit juice, and a dash of house-made mole bitters \$13
- Cosmogroni** The perfect cocktail crossover for summer – Absolut Citron stirred with Bianco Vermouth, Aperol, Cointreau, and cranberry juice \$14
- Beetle-juice** Bulleit bourbon and Fernet Branca shaken with lemon juice and honey. Served on the rocks and garnished with fresh mint \$14

## CRAFT MOCKTAILS

- The L Train** Abstinence Lemon Aperitif shaken with lavender syrup and lemon juice, served up \$11
- Cuban Mule** Pineapple and lime juices shaken and topped with ginger beer. Served on the rocks \$9
- About Thyme** Abstinence Epilogue X "whisky" shaken with maple syrup, lemon juice, and fresh thyme. Served on the rocks \$11

## WINE




*Havana's Wine List - Winner of Wine Spectator's "Best of Award of Excellence" 2004-2022  
(One of only two restaurants in Maine with this award!) Please ask your server to see the full wine list.*

			<u>GLASS</u>	<u>BOTTLE</u>
<b>WHITES</b>				
<b>Chardonnay</b>	Tilia by Catena - Mendoza, Argentina	2021	\$10.95	\$42
	King Estate - Willamette Valley, Oregon	2020	\$14.95	\$55
<b>Verdejo</b>	Marques de Caceres - Rueda, Spain	2021	\$10.95	\$42
<b>Riesling</b>	Loosen Brothers, "Dr. L." - Mosel, Germany	2021	\$10.95	\$42
<b>Sauvignon Blanc</b>	J. de Villebois - Menetou-Salon, France	2020	\$14.95	\$55
<b>Viognier/Marsanne</b>	D'Arenberg "Hermit Crab" - Australia	2021	\$14.95	\$55
<b>Albarino</b>	Cadre, "Sea Queen" - Edna Valley, California	2021	\$14.95	\$55
<b>Skin Contact/Orange</b>	Union Sacre - Sta. Lucia Highlands (100% Pinot Gris)	2021	\$14.95	\$55
<b>ROSE</b>				
	Bieler, "Sabine", Pere et Fils - Provence	2021	\$10.95	\$42
	Chateau Miraval - Provence	2021	\$15.95	\$59
<b>SPARKLERS</b>				
	Cava - Mas fi, Brut - Spain	NV	\$10.95	\$47
	Rose Cava - Miguel Pons, Brut Nature - Spain	2020	\$11.95	\$51
	Moscato d'Asti - Saracco, "La Caliera" - Italy	Half Btl. 2021	\$11	\$29
	Wild Blueberry - Bluet, Brut - Maine	NV	\$9.95	\$41
<b>REDS</b>				
<b>Pinot Noir</b>	Tortoise Creek, California	2020	\$10.95	\$42
<b>Beaujolais</b>	Domaine Les Fines Graves, Moulin-a-Vent - France	2020	\$14.95	\$55
<b>Nebbiolo</b>	Villadoria, "Bricco Magno" - Langhe, Piedmont, Italy	2018	\$13.95	\$52
<b>Barbera</b>	Renato Ratti, "Battaglione" - Asti, Piedmont, Italy	2020	\$11.95	\$45
<b>Malbec</b>	Altos las Hormigas - Mendoza, Argentina	2019	\$10.95	\$42
<b>Cabernet</b>	Alexander Valley - Sonoma, California	2019	\$13.95	\$52
<b>Cotes du Rhone</b>	Perrin Family - Cotes du Rhone, France	2019	\$10.95	\$42

**Maine State law allows you to take your partially finished bottle of wine home with you!**

*Not enough? Ask to see our full wine list.*

HAVANA • 318 MAIN STREET • BAR HARBOR, MAINE 207.288.CUBA • WWW.HAVANAMAINE.COM

   #havanamaine #havanaparrilla