



ADAIR

FROM THE BAR

Vodka

Grey Goose
Ketel One
Absolut
Tito's

Gin

Hendrick's
Beefeater
Tanqueray
Bombay Sapphire

Bourbon & Rye

Bulleit Rye
Rebel Yell Rye
Jim Beam
Knob Creek
Maker's Mark
Jack Daniels
Breckenridge
Evan Williams Single Barrel
Hudson Baby Bourbon Whiskey

Irish

Glendalough Double Barrel
Knappogue Castle 12 Year
Jameson

Blended

Pig's Nose
Chivas Regal
DeWAR's White Label
Johnnie Walker Black

Tequila

Hornitos Resposado
El Mayor Blanco
Patrón Silver
Casamigos Añejo

Innkeeper's Classic

Spiced Rum Negroni
Bully Boy rum, Campari, sweet
vermouth & candied ginger

Single Malt

Laphroaig 10 Year
The Balvenie 12 Year
The Macallan 12 Year



CRAFT BEERS

Gunner's Daughter Milk Stout
Mast Landing Brewing Co.
Westbrook, ME

Bone Shaker Brown Ale
Moat Mountain Brewing Co.
N. Conway, NH

Samuel Adams Boston Lager
Boston Brewing Co.
Boston, MA

Combover IPA
Schilling Beer Co.
Littleton, NH

Heineken 0.0 NA
Pure malt lager
zero alcohol

Alexandr Czech Pilsner
Schilling Beer Co.
Littleton, NH

BUBBLES

La Marca Prosecco
Italy 187 ml bottle \$13

La Marca Prosecco
Veneto, Italy \$47

Perrier-Jouet Grand Brut
France \$99

Anna De Codorniu Cava Brut
Spain \$49/\$14

WHITE

White Haven Sauvignon Blanc

Marlborough, New Zealand \$49/\$11

Full flavored & medium-bodied with notes of peach, gooseberry & ripe tropical fruit

Tomailolo Pinot Grigio

Vento, Italy \$37/\$10

Light straw yellow with bright green reflexes, delicate & aromatic white fruit & citrus scent

Harken Chardonnay

Sonoma, California \$47/\$11

100% barrel fermented, tropical fruit & Bosc pear, paired with warm oak aromas

Montaud Rosé

Cotes de Provence, France \$43/\$11

Sangiovese rosé with enticing aromas & flavors of watermelon, peach & strawberry

Willm Riesling

Alsace, France \$39

A smidge of lemon spritz on the nose with yellow plum, reserved lemon, delicate spice & sage on the palate

Louis Jadot Pouilly-Fuissé

Burgundy, France \$67

Rich vanilla, smoke & spicy oak aromas with a luscious creamy, toasty palate

Hogue Late Harvest Riesling

Columbia Valley, Washington \$39/\$10

Sweet & bold with clear varietal character

Locations NZ-8 by David Phinney Sauvignon Blanc

Marlborough, New Zealand \$49/\$12

Grapefruit, gooseberries, freshly cut grass & ripe, tropical fruit abound

J Vineyards Chardonnay

Russian River Valley, California \$67/\$16

Notes of orange blossom, Golden Delicious apples & ginger with layers of depth & nuance

RED

Story Point Cabernet Sauvignon

Sonoma, California \$49/\$11

Plump black fruit, baking spice, fine-grained tannins. Good depth without being heavy

Catalpa Malbec

Mendoza, Argentina \$57/\$12

Blackberries, violets & raisins with hints of coffee, tobacco, chocolate & plum

Ca' Momi Merlot

Napa, California \$49/\$12

Boysenberry, tobacco & earthy aromas

Talbot Pinot Noir

Monterey, California \$49/\$12

Fruit driven with subtle French oak & balanced acidity

Tomaioli Chianti Classico

Tuscany, Italy \$49/\$11

Blackberries & plums on the nose, medium-bodied with modest acidity & smooth tannins

Exitus Bold & Fearless

Marin County, California \$49/\$12

Toasty red blend, lightly bourbon casked with dark fruits, spice & chocolate

Line 39 Petite Syrah

Lake Valley, California \$49

Aromas of red & black fruit with a subtle oak flavor

Chateau Beauchene Châteauneuf-du-Pape

Rhone, France \$79

Rich & complex with well blended tannins. Flavors of red fruit, with a touch of vanilla & hint of truffle

Atamisque Assemblage

Mendoza, Argentina \$89

Pomegranate, red currant & white pepper, followed by flavors of ripe blackberry, black cherry & hints of clove

Fess Parker Pinot Noir

Los Olivos, California \$75

Aromas of black cherry, forest floor, lavender & with flavors of vanilla, Bing cherry, cranberry, earth & cacao

Dry Creek Mariner

Sonoma, California \$99

The five Noble Bordeaux varieties with Cabernet Sauvignon making up the majority of this meritage, followed by Malbec, Petit Verdot, Cabernet Franc & Merlot

Orin Swift 8 Days in the Desert Zinfandel

Saint Helena, California \$109

Lush & enveloping with a beam of acidity, notes of blackberry pie, plum & kirsch flourish. Ultra-round tannins & lingering raspberry, with a slow-motion finish

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MENU

~ FIRST COURSE ~

Grilled Moroccan Beef Meatballs \$12

Made with warm spices, in lettuce cups with a Greek yogurt drizzle

Classic Escargot \$12

Garlic butter, melted Parmesan & Asiago

Chilled Shrimp Cocktail \$15

Chilled jumbo shrimp, lemon wedge, cocktail sauce

New England Fish Chowder \$9

Atlantic cod, smoked bacon

~ SECOND COURSE ~

Adair House Salad \$9

*Baby greens, tomato, cucumber, Craisins, sharp cheddar
& candied walnuts*

Caesar Wedge \$9

Creamy dressing, garlic croutons & shaved parmesan

Spinach & Beet Salad w/ Citrus \$9

Pickled red onions, golden beets, orange segments, wine vinaigrette

add a protein: chicken \$6, shrimp \$8, 4 oz. steak \$8



MAIN COURSE

All entrées served with Chef's choice of vegetable & house baked bread

Roasted Rack of Lamb  \$36

Rubbed with smoked sea salt, lemon & herbs, buttermilk mashed potatoes

Chef's Wine Recommendation...Catalpa Malbec

Grilled Tuna Steak  \$29

Medium-rare Ahi tuna, roasted garlic rice, shallot cream

Chef's Wine Recommendation...NZ Sauvignon Blanc

Slow Roasted Chicken  \$28

Bone-in half chicken, herb pan sauce, buttermilk mashed potatoes

Chef's Wine Recommendation...Line 39 Petite Syrah or

Orin Swift 8 Days in the Desert Zinfandel

Pan Seared Angus Beef Tenderloin  \$34

Roasted fingerling potatoes, bourbon onions

Chef's Wine Recommendation...Exitus Bold & Fearless Red

Shrimp Linguini Carbonara \$28

Pancetta bacon, shredded Pecorino cheese

Chef's Wine Recommendation...Montaud Rosé

Bacon Wrapped Pork Tenderloin  \$32

Roasted fingerling potatoes, apple cider jus

Chef's Wine Recommendation...Harken Chardonnay

Roasted Stuffed Carnival Squash  \$28

Quinoa, fava beans, shaved Brussels sprouts & melted Asiago

Chef's Wine Recommendation...J Chardonnay