



MARYGOLD'S  
ON MAIN

## Wines Sparkling

Gratien & Meyer Crémant de Loire Brut Sparkling. FR 13/52

Le Contesse Sparkling Prosecco. DOC. Veneto IT 11/44

Vai Reggiano Frizzante Lambrusco Secco. IT 13/52

## Rosé & White

Gotham Project Sabine. FR 13 on tap glass only

Schloss Vollrads Riesling Kabinett. GERMANY 16/64

Alverdi Pinot Grigio. Abruzzo IT 12/48

Babich Sauvignon Blanc. Marlborough. NZ 12/48

Raeburn Chardonnay. RRV. Sonoma. CA 13/52

Domaine Gilles Noblet Pouilly-Fuissé. White Burgundy. Maconnais FR 15/60

Domaine Fournier Les Belles Vignes Sancerre. Loire FR 18/72

## Red

Hazel Pinot Noir. Willamette Valley OR 13/52

Decoy Limited Cabernet Sauvignon. CA 17/68

Château Tertre de Courban Bordeaux Superieur. FR 16/64

Castello D'Albola Chianti Classico. IT 17/68

Ruca Malen Malbec. AR 12/48

Domaine Jean Royer Le Petit Roy Côtes du Rhône. FR 18/72

Tavernello Montepulciano d'Abruzzo D.O.C.. IT 13/52

## Draft Beers

Walking The Dog German Pilsner 5% 7  
NewSylum Brewing CO. Newtown CT

Hero Pilsner 4.5% 7  
Thimble Island Brewing CO. Branford CT

Wired Nitro Stout 6.4% 9  
Woodbury Brewing CO. Woodbury CT

Painted Black Robust Porter 6.5% 8  
Woodbury Brewing CO. Woodbury CT

Coping Mechanism IPA 6.2% 8  
NewSylum Brewing CO. Newtown CT

Stone IPA 6.9% 9  
Stone Brewing. Escondido CA

Fat Tire Golden Crisp Ale 5.2% 8  
New Belgium Brewing. Ft Collins CO

Fresh Blend Cider 5.2% 7  
New England Cider CO. Wallingford CT

Winter Lager 6% 8  
East Rock Brewing CO. New Haven CT

Amber Ale 5.8% 7  
Bell's Brewery. Kalamazoo MI

## Libations

*Marygold's On Main prides itself in creating incredible seasonal cocktails  
and spirit-free options using fresh and unique ingredients.*

*Come by today to try one of our latest libations crafted by our Head Bartender, Ryan*