



NATURAL WINE BY THE GLASS, selected by Lauren Friel

**Bubbles**

- Cava, Vita Vivet, Cataluña, Spain** 12  
Fine + elegant (just like you)
- Lambrusco, The Saliceto Albone, Italy** 14  
Flirty, grassy, juicy, full-bodied, and fresh

**White**

- Chardonnay, Land of Saints, California** 14  
Organic chardonnay grape from the Santa Maria Valley.
- Field Blend, Denthis 'Lost,' Peloponnese, Greece** 14  
So fresh + so clean—a new favorite from the mountains of Greece
- Sauvignon Blanc, Gaspard, Loire Valley, France** 12  
This isn't a Paris bistro, but we can pretend—crisp + bright

**Red**

- Pinot Noir, Folk Machine, California** 14  
Fresh red cherry, light spice, and lengthy finish
- Tempranillo, Compañón Arrieta, Spain** 12  
A perfect anytime red, fruity and balanced
- Sabinot Barbera, Cellario, Italy** 14  
Rich, deep, and complex, fruit-forward and lightly oaky, a cozy wine

**Orange**

- Meinklang Weißer Mulatschak, Burgenland, Austria** 14  
Like an orchard on a warm afternoon—easy to love (easy to drink)

**Rosé**

- Zweigelt, Christina, Burgenland, Austria** 14  
Wild + fun—joy in a bottle

**Not Wine**

- Local craft beers** 10
- Assorted canned cocktails** 12

**ABOUT LAUREN FRIEL**

Lauren Friel is the sommelier and owner behind Somerville natural wine bar Rebel Rebel, cookbook shop and culinary event space Wild Child, and acclaimed Cambridge restaurant / wine bar Dear Annie. Recognitions for Rebel Rebel include 2022 and 2023 James Beard Award nominations for Outstanding Wine Program; Lauren has also been recognized as *Boston Magazine's* Best Sommelier, named one of *Imbibe* magazine's 75 People to Watch, and nominated for *Wine Enthusiast's* prestigious Wine Star Award for Best Sommelier.

# WINE + COFFEE BAR



## BEVERAGES

### Hot beverages

Jim's organic coffee	3.50
Americano	4.00
Double espresso	3.75
Cappuccino	4.75
Latte	4.75
Mocha latte	5.25
Chai latte	6.25
Hot chocolate w/ whipped cream	5.25
Assorted hot MEM teas	5.75

### Add-ons

Non-dairy milk	0.75
Flavor shots	0.75
Make it iced	0.25

### House-crafted beverages

Cold brew	5.75
Iced teas	5.75
Lemonade	5.75

### Bottled beverages

Harmony Springs soda	5.25
Water	4.00
Soda	3.50



TCA Community Table initiative brings Boston's neighborhood stories to your table, featuring menu items from: Magic Bites Taste of Mediterranean, Suya Joint, Quicksilver Baking, MEM Tea, and Doris' Peruvian Pastries

ICA Members receive 10% off all food and non-alcoholic items. Show your membership card to apply discount.

## SHAREABLES

### Mezze plate with pita bread

14

Hummus, lentil fingers, assorted magic bites dips, olives  
Magic Bites Taste of Mediterranean

### Cheese plate

16

Four small-batch cheeses, grapes, almonds, honey, baguette

### African meat pies

12

Served with roasted red pepper dipping sauce  
Suya Joint restaurant

### Margarita flatbread

14

With fresh mozzarella, tomatoes, and fresh basil

### Jerk spice yucca fries

12

Served with mango ketchup

### Jerk chicken quesadilla

16

With cilantro sour cream and pineapple salsa  
Hillside Harvest Sauces

### Vegetarian spring rolls with dipping sauce

12

Dumpling Daughter

### Sweets

Mini sweets	2.50
Gluten-free brownies	5
Tea breads	4
Carrot Cake	5.75
Assorted vegan cakes and cookies	6
Coconut macarons	2.50

### COMMUNITY PARTNERS

Jim's Organic Coffee  
Silver Whisk Bakery  
Dumpling Daughter

Hillside Harvest Sauces  
Sheryl's Wicked Awesome Brownies

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