



(207) 536-0846

<http://www.carhopme.com>

Novio's

**** All prices reflect actual menu prices.
CarHop does not charge this vendor
any commissions or fees on your
order(s) ****

Our Menu

**Try one of our signature selections and
see what everyone is talking about**

I Can't Decide - Pick For Me \$40.00
Please

*Can't decide what to have or just
want to have a little surprise in your
life? We pick your entree and pair it
with a bottle of wine. Do you dare?
Cheers.*

Pair My Meal with a Good \$15.00
Bottle of Wine Please

*Let us pair your meal with a good
bottle of wine from our collection. We
will do our best to match a bottle with
a multiple entree order or you can
buy multiple pairings to ensure each
entree has the perfect pairing.
CHEERS*

Pair My Meal With a BETTER \$20.00
Bottle of Wine Please

*Let us pair your meal with a Better
bottle of wine that is currently not on
our wine list. We will do our best to
match a bottle with a multiple entree
order or you can buy multiple pairings
to ensure each entree has the perfect
pairing. CHEERS*

Stuffed Cabbage \$12.00

*Ground pork, veal mirepoix,
braised in white wine & served with a
traditional espagnole sauce*

Carrot Puree \$12.00

*Soy sauce infused carrots,
potatoes, sour cream & chive (GF)
(V)*

Tangerine Sweet Potatoes (GF) \$14.00
(VG)

*Roasted sweet potato, tangerine,
Campari agave, chopped almond &
thyme . GF, VG*

Winter Greens (V) (GF) \$8.00

*Spicy greens, pistachios, pecorino
cheese, bell pepper vinaigrette,
winter squash & compressed apples
(V) (GF)*

Rack of Lamb \$32.00

*Herb roasted rack of lamb served
with potato & carrot purees with
roasted vegetables*

Lobster Rissotto (GF) \$30.00

*Arborio rice, slow cooked in a
tomato & fennel broth served with
butter poached Maine lobster,
potatoes, tarragon, mustard greens &
gruyere crisp (GF)*

Mushroom Bourguignon (VG) \$22.00
(GF)

*Red wine brown sauce, shiitake,
crimini, spaghetti squash & fried
mushroom chips (VG) (GF)*

Paris Brest (V) \$10.00

Choux pastry, stuffed with praline butter cream, topped with glazed apricots & macadamia nuts (V)

Signature Drinks

- I m with the Band S1 E6 \$10.00**
Butter Washed Rum, Coconut Rum, Black Strap Rum, Pineapple, Select & Lime
- Sorry, Wrong Mother S22 E5 \$10.00**
Coffee infused Partida Blanco, Vespertino, Grand Marnier, Chocolate Milk & Sea Smoke
- A Date with the Fonz S3 E10 \$10.00**
Marjoram infused Gin, Bruto Americano, Gran Classico & Caperitif
- The Jimmy Jab Games S2 E3 \$10.00**
Wyoming Whiskey, Meletti, Basil Honey & Lemon
- I Believe, I Believe \$10.00**
Wyoming Whiskey Small Batch Bourbon, Cynar, Lemon & Serrano Pepper Agave. Do you like heat and sweet? Cynar, will add a bittersweet flavor with a hint of artichoke and 12 other herbs & plants. Delightfully complex but with the spice and sweet you expect from a balanced bourbon cocktail.
- Chuckles Bites the Dust S6 E7 \$10.00**
Vodka, Elderflower, Lemongrass Shochu, Pear Brandy & Buddha Hand
- Tuttle S1 E15 \$10.00**
Cherry infused Wyoming Whiskey, Amaro del Etna, Punt e Mes & Giffard Creme de Vanilla
- Shibboleth S2 E8 \$10.00**
Birch Bark Infused Wyoming Whiskey, Averna, Dr, Pepper Syrup, Cherry & Angostura
- The Producer S3 E4 \$10.00**
Brugall 1888 Rum, Banana & Cappelletti
- The One With Princess \$10.00**
- Consuela S10 E14**
Cranberry & Rhubarb infused Partida Blanco, Grand Marnier, Turmeric Honey, Lime & Cranberry Bitters

Wine Selection

- Pinot Grigio - Cabert - Italy \$20.00**
The bouquet is clearly defined and delicately scented of acacia. Dry but gentle, round, full, pleasantly bitter, with hints of nuts and toasted bread
- Chardonnay - California \$20.00**
Republic - California
Light gold color. Oaky aromas and flavors of toasted pound cake, sliced apples in caramel creme, pineapple-coconut smoothie, and vanilla creme cookies with a velvety, vibrant, dryish light-to-medium body and a warming, medium-length finish with moderate oak flavor. A crowd-pleasing Chardonnay.
- Pinot Noir - Cabert - Italy \$20.00**
Soft and delicately fruity. Gentle ripples of acidity balance out the red fruits and highlight the lightly earthy undertones.
- Cabernet Sauvignon - \$20.00**
California Republic - California
On the palate, aromas of cassis, black cherry and cacao. Full-bodied with complex tannins that frame dark berry, coffee and subtle vanilla flavors, leading to a long, earthy finish of molasses and tobacco.

Beer Selection

- The Substance by Bissell \$15.00**

Brothers - IPA - 4 PACK

4 Pack of Substance IPA, Flagship beer from Bissell Brothers in Portland. Because of this balance, The Substance is eminently drinkable. The yin and yang of old-school dankness and new school flair yield a beer that's easy to drink, yet evolves.

Oi! - Bissell Brothers - 4 Pack - \$15.00

Nitro Pub Ale

Bissell Brothers first use of nitrogen in cans, simple and pure flavors of malt, hops, yeast, and water are threaded together through a mouthfeel that is as close to Leeds as we can be - for now.

Industry VS. Inferiority - IPA - \$15.00

Bissell Brothers - 4 Pack

A balanced, mid-strength IPA that showcases the Idaho 7 hop varietal, with support provided by the venerable Amarillo and Mosaic.