

## Beer (Bottles & Cans) \*

Budweiser \$4  
PBR (16oz.) \$4  
Miller High Life & Miller Lite \$4  
Tecate \$4  
Lone Star \$5  
Widowmaker Blue Comet IPA \$9  
High Limb Core Cider \$9  
Avery Ellie's Brown Ale \$7  
Downeast 'Original' Cider (12 oz.) \$8  
Young's Chocolate Stout Nitro \$7  
Guinness Nitro Pub Can \$7  
Jack's Abby House Lager \$7  
Allagash White \$8  
Hermit Thrush Blueberry Sour \$10  
Radeberger \$7  
Reissdorf Kölsch \$9  
Bunker Chick a Dee Nitro Can \$9  
Ommegang Hennepin \$9  
Old Speckled Hen Nitro Can \$8  
Lawson's 'Sip of Sunshine' IPA \$9  
Maine Beer Co Lunch IPA 16.9oz \*

## Beer (Draught) \*

Narragansett Lager \$4  
Fiddlehead IPA \$8  
Mast Landing 'Gunner's Daughter' Milk Stout \$8  
Bissell Brothers 'Substance IPA' \$10  
Mighty Squirrel Gourdeous Pumpkin \$8

## Cocktails \$11 \*

House Margarita  
Blanco Tequila, Triple Sec, & Fresh Lime Juice  
Dorchester  
Vodka, Orange Liqueur, Pink Lemonade, & Cucumber  
Mark's Mark 'n' Stormy  
Makers Mark Bourbon & Mark's Spicy Ginger Beer  
Mai Tai Dragon  
Sailor Jerry Rum, Orange Curacao, Lime Juice, & Orgeat  
De La Louisianne  
Rye, Sweet Vermouth, Benedictine, Herbsaint, & Peychaud's Bitters  
Bee's Knees  
Gin, Lemon Juice & Barenjager Honey Liqueur  
Somerville Sunburn  
Mad River Rum 44, Coconut Liqueur, Falernum  
Pineapple, Lime, Angostura Bitters  
Paper Plane  
Bourbon, Aperol, Amaro, Lemon Juice  
Dazed and Infused  
Charred Pineapple & Jalapeño-Infused Mezcal, Amaro Meletti, Apricot Brandy, Lemon, Bitters  
The Monsoon  
Gold Rum, Fresh Mango & Lime Juice, Ginger Beer  
Bohemian  
Gin, St Germain, Grapefruit, Peychaud's Bitters

## Vino \*



### Bubbles

NV Prosecco, Valdo, Italy \$10/\$30  
NV Cava Brut Rosat, Bohigas, Spain \$10/\$32  
NV Crémant de Loire, "Breze Blanc", Domain Arnaud Lambert, France \$42

### Rosé

2021 Rose, Bieler Bandol Reserve, France \$14/\$41  
2021 Rose de Loir, Thibaud Boudignon, France \$45  
2021 Rose, Chateau Pradeaux Bandol, France \$60

### White

2019 Muscadet, Domaine des Cognettes, France \$10/\$30  
2021 Sauvignon Blanc, Fournier, France \$10/\$30  
2020 Erbaluce, "Miranda", Centovigne, Piedmont, Italy \$11/\$34  
2021 Vinho Verde, Quinta de Santiago, Portugal \$11/\$32  
2020 Soave Classico, "Otto", Prà, Italy \$12/\$36



### Red

2020 Malbec, "Portillo", Salentein, Argentina \$9/\$27  
2016 Chianti, Castello Montauto, Italy \$10/\$30  
2019 Juliéas, "Roche Bleue", Laurent Perrachon, Beaujolais, France \$11/\$33  
2020 Cabernet Franc, Domain du Bel Air, "Jour de Soif", France \$12/\$36

We apply a 6% fee to all checks

This fee exclusively & directly benefits our Back of House staff (prep cooks, line cooks, dishwashers) who, by Massachusetts law, cannot be included in the tip pool.

If you would like this fee removed from your check please speak to your server and we will happily remove it.

As always, thank you for your support. We appreciate YOU.