

DRINK MENU

Mimosa	\$8
<i>Juice Choices: orange, grapefruit, cranberry, strawberry or blood orange</i>	
Pina Colada Mimosa	\$9
<i>Carletto with coconut rum and pineapple juice</i>	
Madras Mimosa	\$9
<i>Carietto Prosecco, cointreau, orange and cranberry juice</i>	
Mimosa Flight	\$15
<i>Your choice of any 4 mimosas - \$1 extra for Pina Colada or Madras</i>	
Michelada	\$8
<i>Premium Mexican lager, lime, house bloody mix and a Tajin salt rim</i>	
House Bloody	\$10
<i>House mix with your choice of vodka or tequila, garnished with a snack skewer</i>	
Stray Dog	\$9
<i>Vodka and House Paloma mix. A whimsical take on a Greyhound</i>	
Tequila Sunrise	\$10
<i>Tito's Vodka, orange juice, grenadine</i>	
Irish Coffee	\$8
<i>Baileys, Jameson and Joe-Choose hot or iced</i>	
Hot Toddy	\$8
<i>Whiskey, lemon and honey</i>	
Spiked Cider	\$8
<i>Whiskey or rum, hot cider and a touch of cinnamon</i>	

DRAUGHT BEER

Ask your server about our hand-picked selection of local (and not-so-local) beers on draught

CANNED BEER & CIDER

Banded Brewing Pepperell Pilsner	\$7
DownEast Cider Traditional	\$6
Guinness Stout	\$8
Mason's Brewing Co. Liquid Rapture DIPA	\$9
Mast Landing Tell Tale Pale Ale	\$9
Miller Lite	\$4
Orono Brewing Co. Tubular	\$9

MOCKTAILS & SOFT DRINKS

Mocks-"Cow" Donkey	\$5
<i>Pineapple juice, dash of strawberry purée & ginger beer</i>	
Sparkling Lemonade	\$5
<i>Lemonade, soda water and a splash of fruit purée</i>	
Soda	\$2
<i>Coke, Diet Coke, Ginger Ale, Sprite, Soda Water, Lemonade, Iced Tea</i>	
Juice	\$3
<i>Orange, cranberry, grapefruit or pineapple</i>	
Hot Drinks	
<i>Coffee, black tea or peppermint tea</i>	\$2.50
<i>Hot apple cider or hot cocoa</i>	\$3

LOCALLY SAUCED

BRUNCH

Breakfast Burrito	\$14
<i>Eggs, cheddar cheese, hash browns, sautéed onions, Pico de gallo, Cuban black beans and sour cream. Comes with your choice of pork belly, brisket, pulled pork or vegetables. Served with fresh sliced avocado. Add green chili chorizo \$1. Smother your burrito in our warm enchilada sauce \$1</i>	
Vegan Breakfast Burrito	\$14
<i>Sweet potato, Cuban black beans, avocado, hash browns, sautéed onions and pico de gallo on a house made flour tortilla</i>	
BBQ Breakfast Bowl	\$14
<i>A bed of cornbread topped with a layer of slow-smoked brisket or pulled pork, 2 fried eggs, topped with our green chili enchilada sauce and queso fresco</i>	
Ultimate Skillet	\$15
<i>Your choice of pork belly, brisket, pulled pork or vegetarian on top of a bed of hash browns, 2 fried eggs, sautéed onions, Pico de gallo and topped with our green chili enchilada sauce and queso fresco. Add our green chili chorizo for \$1.</i>	
Chicken & Waffles	\$14
<i>Our signature fry battered chicken breast, tossed in local maple syrup and served over our house waffles. Topped with pickled fresnos</i>	
Simple Breakfast	\$10
<i>Choice of pork belly or avocado, eggs, hash browns and our toasted jalapeño cornbread</i>	
Breakfast Torta	\$12
<i>Two fried eggs, pork belly, avocado, Cuban black beans, and queso fresco on a telera roll. Served with hash browns</i>	
Huevos Rancheros	\$12
<i>Our black bean chili, 2 eggs, hash browns, Pico de gallo and fresh sliced avocado. Served with toasted tortillas and a roasted poblano. Add meat for \$3. Add green chili chorizo for \$4</i>	

SIDES

Fresh Fruit	\$4
Pork Belly	\$4
Canadian Bacon	\$4
Toasted Jalapeño Cornbread	\$3
Baked Cuban Black Beans	\$3
Side of Avocado	\$3

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a certain medical condition.

CALL FOR TAKEOUT:

(207) 847-3035

