

HOT COCKTAILS

Irish Coffee	\$10
<i>Bailey's Irish Cream, Jameson Irish Whiskey and Joe</i>	
Hot Toddy	\$11
<i>Jameson Irish Whiskey, lemon, hot water & a touch of honey</i>	
Spiked Hot Cider	\$10
<i>Your choice of rum or whiskey with hot cider</i>	

COCKTAILS

House Margarita	\$11
<i>El Jimador tequila, Cointreau and our house citrus sour</i>	
Agave Margarita	\$12
<i>El Jimador tequila, Cointreau, agave and lime juice</i>	
Strawberry Margarita	\$13
<i>House Margarita with a splash of strawberry purée</i>	
Pomegranate Margarita	\$13
<i>House Margarita with a splash of pomegranate purée</i>	
Spicy Margarita	\$13
<i>El Jimador tequila, house citrus sour w/muddled jalapeño & cayenne. Add strawberry for \$1</i>	
House Paloma	\$14
<i>El Jimador tequila, Cointreau, lime, fresh grapefruit juice and a splash of Aperol. Topped with soda</i>	
Mexican Mule	\$13
<i>El Jimador tequila, fresh lime juice and ginger beer</i>	
Bee Sting	\$13
<i>Hornitos Repisado, Maine honey syrup, cayenne pepper. Topped with soda</i>	
Gin Fresca	\$14
<i>Stroudwater Gin and our strawberry house Fresca</i>	
Whiskey Sour	\$13
<i>Muddled orange, Bulleit Whiskey, splash of lemon</i>	
Pina Colada Mimosa	\$11
<i>Upgrade your alcohol add \$3</i>	
<i>Tequila (Patron Silver, Don Julio Resposado, Casamigos Anejo)</i>	
<i>Vodka (Gray Goose), Whiskey (Eagle Rock, Buffalo Trace),</i>	
<i>Gin (Stroudwater, Hendricks)</i>	

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 strawberry purée</i>	
Pomegranate Lemonade	\$4
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

DRAUGHT BEER

Allagash White	\$6
Austin Street Patina Pale Ale	\$9
Battery Steel Flume DIPA	\$9
Bissell Brothers Bravura Brown Ale	\$9
Bateau Brewing Blueberry Gose	\$8
Modelo Especial	\$5

CANNED BEER, WINE & CIDER

Down East Cider Traditional: 5.1% GF	\$6
Vintage Wines Pacific Bloom Sangria: 8.5% GF	\$12
Austin Street Anodyne IPA: 6%	\$10
Austin Street Bombtrack DIPA: 8.5%	\$12
Austin Street Florens IPA: 6.9%	\$12
Battery Steele Golden Path Pilsner 5%	\$8
Battery Steele Vagabond Dreamer IPA 7.2%	\$11
Bissell Brothers Lux Mosaic Pale Ale 5.1%	\$9
Bissell Brothers Precept German Style Pilsner 5.6%	\$9
Bissell Brothers Revival Milk Stout: 5.5%	\$9
Fore River Brewing Timberhitch Red Ale: 6.3%	\$9
Mast Landing Gunner's Daughter Peanut Butter Milk Stout: 5.5%	\$8
Miller Lite: 4.2%	\$4

WHITE WINE

Natura Chardonnay	\$8
<i>An un-oaked, organic offering—sustainably farmed in Chile</i>	
Natura Rose	\$10
<i>Intense, fruity aromas, such as cherry and black currant. Silky and elegant on the palate. Fresh, fruity, and balanced</i>	
Pine Ridge Chenin Blanc Viogner	\$9
<i>California: Crisp & bright white blend featuring citrus notes</i>	
Zonin Prosecco	\$9
<i>A soft & fruity sparkling brut</i>	

RED WINE

2018 Broadside Cabernet Sauvignon	\$10
<i>Spice-accented cherry and dark berry aromas show very good clarity and a subtle smoky nuance.</i>	
Beyra Tinto	\$8
<i>Portugal: Well-balanced with aromas of ripe berries and spice</i>	
Carlos Serres Temperrillo	\$8
<i>Bright blush-pink wine with aromas of raspberry, as well as hints of violet, candy and balsamic.</i>	

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