

## BAR + PATIO SPECIALS

MONDAY – SUNDAY | 4 – 7PM

### 8.5 APPETIZERS

FIRECRACKER CAULIFLOWER // BRUSCHETTA // SMALL MAINE MUSSELS  
SHRIMP SCAMPI // BLACK ANGUS MINI BURGER SLIDERS\*

### 10.5 APPETIZERS

MINI NEW ENGLAND LOBSTER ROLLS // FRIED CALAMARI // LEMONGRASS SHRIMP TACOS†

### DRINK SPECIALS

\$4 DOMESTIC BOTTLED BEERS // \$5 CRAFTS, IMPORTS & MICROS DRAFT & BOTTLED BEERS  
\$8.5 HANDCRAFTED MARTINIS & COCKTAILS // \$6.25 WELL COCKTAILS // \$6.5 HOUSE WINE

## BEERS

### DRAFT BEERS

#### DOMESTICS

Yuengling

#### CRAFTS, IMPORTS & MICROS

Left Hand Brewing Nitro Milk Stout

Urban Chestnut STLIPA

Friendship Brewing Heffy Dog Wheat Ale

Civil Life American Brown Ale

Log Boat 'Lookout' American Pale Ale

### BOTTLED BEERS

#### DOMESTICS

O'Douls Amber NA

#### CRAFTS, IMPORTS & MICROS

Estrella Daura (gluten free)

Stella Cidre (gluten free)

Urban Chestnut Zwicker Bavarian Lager (16.9 oz.)

Goose Island Matilda Belgian Pale Ale

## MARTINIS & COCKTAILS

WHEN LIFE GIVES YOU LEMONGRASS Gray Whale Gin, yuzu purée, housemade lemongrass simple, fresh-squeezed lemon juice, soda 14

MAPLE BACON N' BOURBON Woodford Reserve Bourbon, orange bitters, maple syrup, Amarena cherries, bacon, sea salt sprinkle 15

ENCORE WATERMELON MARGARITA Milagro Silver Tequila, St-Germain Elderflower Liqueur, fresh watermelon, fresh-squeezed lime, simple syrup, Tajín seasoning rim: a blend of mild chili peppers, lime & sea salt 14

BLOOD & MARRIAGE Branson VSOP Cognac Royal, Liquid Alchemist premium blood orange syrup, fresh-squeezed lemon juice, rosemary simple syrup, rosemary foam 14

PINEAPPLE MARTINI Stoli Vodka & triple sec infused with fresh pineapple 13

LAVENDER DROP Stoli Blueberi Vodka, lavender simple, fresh-squeezed lime juice, crème de violette 13

EASTSIDER Muddled cucumber with Hendrick's Gin, fresh-squeezed lime juice, fresh mint 14

SPARKLING BLACKBERRY MARTINI Stoli Vodka, Chambord, fresh-squeezed lemon juice, prosecco float 13

FRENCH 75 Nolet's Gin, fresh-squeezed lemon juice, simple syrup, bubbly 13

BARREL-AGED WHITE MANHATTAN Big Jake White Whiskey, Bianco Vermouth, orange bitters aged in oak barrels six weeks in house, topped with brandy-soaked cherries 15

PACIFIC PUNCH Cruzan Guava & Mango Rums, Malibu Rum, pineapple, fresh-squeezed lemonade, Deep Eddy Sweet Tea Vodka float 13



## SUNDAY ONLY

1/2 OFF BOTTLES OF WINE UP TO \$100

25% OFF BOTTLES OF WINE \$100 AND OVER  
(THROUGHOUT RESTAURANT)

\*These items can be consumed raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

† We use nuts and nut-based oils in our menu items. If you are allergic to nuts or any other food, please let us know.

