

Hey, Bartender

Red Rising • 15

(It’s tiki time! For the rum lover)

Bajan coconut rum, over proof Jamaican rum, coconut, pineapple, lime, banana liqueur, aromatic bitters

Pickle Punch • 15

(Pedro Piper picked a patch of pickles & peppers)

mezcal, poblano liqueur, lime, honey, pickle brine

Pepino Power • 13

(As refreshing as it gets)

red bell pepper infused tequila, cucumber mint cordial, Green Chartreuse

South of the Border • 13

(Pineapple, mango with a hint of spice)

reposado tequila, pineapple, lime, chili-mango liqueur, chili flake oil garnish

Majors Boulevard • 14

(Summer riff on a classic...can you guess which one?)

Triple mashed whiskey, strawberry infused aperitivo, vanilla liqueur

Instant Crush • 14

(A clarified curiosity you won’t regret tasting)

Jamacain rum, Mexican rum, sorrel hibiscus liqueur, Thai tea, vanilla, lemon, coconut

Spirit Bomb • 14

(A herbaceous, citrusy experience)

japanese gin, yuzu sake, grapefruit, green tea, honey syrup, bergamot liqueur

Pink Pony Club • 14

(Like dancing in West Hollywood)

vodka , falernum, lime, grapefruit, cinnamon, honey, pomegranate

session cocktails

Dandy Shandy • 10

(Summertime livin’ in CT)

Amaro, pineapple, lemon, modelo

Finer Things • 14

(A new spritz for the spring)

mint tea, apertivo, ginger liqueur, lemon, sparkling rose

**indicates tree nuts*

barrel aged

Cherry Old Fashioned • 14

Old Forester straight rye, Combier cherry rouge, Angostura bitters, cherry juice

Negroni • 14

Berkshire Greylock gin, Campari, Carpano Antica Vermouth

zero proof

Dr. Fischer Steinbock • 10 gl / 39 btl

N/A Sparkling Brut, *Germany*

SeaGlass • 10 gl / 39 btl

N/A Sauvignon Blanc, *Central Coast, CA*

Athletic Upside Dawn • 7.5

N/A Golden Ale

Sam Adams Just The Haze • 7

N/A IPA

Palomacita • 11

N/A pamplemousse liqueur
grapefruit, lime, agave, N/A amaro

Purple Sunshine • 9.50

pomegranate juice, pineapple, vanilla

Balcony Breeze • 11

N/A aperivo, N/A elderflower liqueur, orange juice, N/A sparkling riesling

white, rosé & sparkling wine

Brut Sparkling, Louis Roederer Estate (California), CA, 16 gl / 62 btl

Brut Prosecco, Bosso, Veneto, IT 10 gl / 38 btl

Rosé Prosecco, Valdo, Veneto, IT, 11 gl / 38 btl

Rosé, Terres de St. Louis, Provence, FR, 12 gl / 44 btl

Xarel-lo, (spanish white wine) Ot de vins el cep, Penedés, ES 11 gl / 40 btl

Chenin Blanc, Backsberg, Western Cape, ZA 12 gl / 46 btl

Chardonnay, Max Family Reserve, Suisun Valley, CA 12.50 gl / 44 btl

Chardonnay, Mount Eden Wolff Vineyard, Edna Valley, CA 16 gl / 60 btl

Pinot Grigio, Ti ga, Veneto, IT 9.5 gl / 36 btl

Moscato, Centorri, Pavia, IT 9 gl / 35 btl

Riesling, Loosen Bros. Dr. L, Mosel, DE 11 gl / 39 btl

Sauvignon Blanc, Gravel & Loam, Marlborough, NZ 11 gl / 40 btl

Sancerre of the Moment, 18gl / 68 btl

red wine

Pinot Noir, Imagery Estate, Sonoma, CA 10 gl / 38 btl

Pinot Noir, A to Z Wineworks, Willamette Valley, OR 17.5 gl/ 64 btl

Montepulciano D’Abruzzo, Gio Barba, IT 11 gl / 40 btl

Rioja Crianza, CUNE, Rioja, ES 13 gl / 48 btl

Cabernet Sauvignon, Santa Carolina Reserva, Colchagua, CH 10 gl / 36 btl

Cabernet Sauvignon, Max Cuvée Private Reserve, Napa, CA 17 gl / 60 btl

Malbec, Finca El Origen Reserva, Mendoza, AR 11 gl / 40 btl

Merlot, Milbrant, Columbia Valley, WA 10 gl / 38 btl

bottles & cans

Sam Adams Lager 6

Stormalong Blue Hills Orchard Cider 11

Wood Chuck Cider 6.50

Blue Moon 6

Budweiser 6

Bud Light 6

Coors Light 6

Miller Lite 5.5

Michelob Ultra 7

Allagash White 8.5

Duvel 11

Guinness 8.50

Lagunita’s Lil Sumpin’ IPA 8

Captains Daughter IPA 12

Harpoon IPA 6.5

Heineken 6.5

Corona 7

Corona Premiere 6.5

Two Roads Road 2 IPA Ruin 9

Two Roads 2Juicy DIPA 11

Counterweight Headway 10

Stateside Lemon Cucumber Mint

Vodka Soda 10

Coastal Cocktails

Transfusion 10

espresso cocktail bar

Line In The Sand • 15

Bajan coconut rum, cocoa,

Lavazza espresso, coconut

Down With the Richness • 13

Bourbon, coffee infused Aperol,

cocoa infused Avena, Lavazza espresso

Big Bump • 13

Anejo tequila, Amaro Nonino,

cinnamon infused honey, Lavazza espresso