

FARAWAY

LOBBY MENU

GOLDEN HOUR COCKTAILS

HARBOR SPRITZ 19
Bruto Americano, Lucci Lambrusco,
Soda, Orange

SPANISH STEPS 19
Campari, Dry Vermouth, Lemon,
Thyme Simple, Orange Bitters, Soda

ALBRIGHT DAIQUIRI 23
Rhum JM Agricole, Smith & Cross
Jamaican Rum, Lime, Demerara

SCOFFLAW 19
Rye whiskey, Dry Vermouth, Lemon, house
Grenadine, 2 dash Orange bitters

HOUSE COCKTAILS

ICE BOX VESPER 25
Belvedere Vodka, Hayman's Old Tom Gin,
Cocchi Americano, Giardiniera

DOUBLE J 24
Empress Gin, Lemon, Sugar, Egg White,
Bitters, Edible Flower

SEASIDE DAISY 23
Reposado Tequila,
Lemon Lime Cordial, Soda

MOTHER PEARL 25
Rye Whiskey, Walnut Liqueur, Carpano Antica,
Honey, Lavender, Orange
Essence, Cherry Pearl

BEER

DRAFT ALAGASH WHITE 10

**DRAFT COMMON ROOTS RISING FROM THE
ASHES VIENNA LAGER 11**

DRAFT MAINE BEER CO PEEPER PALE ALE 14

TIPO PILS ITALIAN PILSNER 14

SINGLECUT FREQUENCY LAGER 12

BISSELL BROS. THE SUBSTANCE HAZY IPA 13

BITES

TUNA TARTAR 32
Watermelon, Sesame, & Lime

LAMB CHIPS 27
Lemon & Herb Yogurt

BUTTERMILK CHICKEN 32
Oat Crumb, Faraway Ranch

SMASH BURGER WITH FRIES 38

HALIBUT PAN SEARED 40
Served with Tartar sauce

12 OZ NEW YORK STRIP 78
Beetroot Sauce with Fries

CAESAR SALAD 22
Parmesan, Bacon, Pickled Red Onion

HOUSE SALAD 22
Pine Nuts, Tomato, House Dressing

FRIES 15
not your average fry...

WINES

PIGHIN COLLIO 18/65
Pinot Grigio 2024

DOMAINE DELAPORTE 31/115
Sancerre 2025

CHIARLO NIZZA 21/80
Barbera 2020

ROCO THE STALKER 27/100
Pinot Noir 2021

LUCCI LAMBRUSCO REGGIANO 17/80
DOC Secco

VEUVE CLICQUOT 45/225
Vintage Brut

