

*THE ARBELLA*, flagship of the Winthrop Fleet, sailed from England to Salem in 1630, and gave birth to the Commonwealth of Massachusetts. During the voyage, the passengers and crew managed to consume the 10,000 gallons of wine that had been stowed on board as part of the ship's provisions.

In the spirit of the age of exploration, we strive to follow the ship's occupants sense of adventure, leaving home to start something new and the search for freedom and choice to lead lives of individual distinction. We have taken this approach with our menu, giving you the opportunity to journey to many locales throughout the world of cocktails. We sincerely hope that amongst our offerings you will find something that satisfies your thirst, but may also, for a brief moment, spark your wanderlust.

On each of the pages to follow, the light and refreshing cocktails are listed first and the stronger more aromatic cocktails are at the end.



### COCKTAILS BY

Eric Trousdale, Head Bartender

Robert Giles

Riva Casanova

Melissa Guadalupe

Michael Lakani

### BITES BY

Najib Chabebe, Head Chef

Mario Vidals

Sergio Guzman



LARGE FORMAT OPTION



SERVED OVER ROCKS



SMOKED



SERVED UP



SERVED LONG

## SNACKS

\$6 EACH

### veggie skewers

WOODFIRED CREMINI MUSHROOMS. RED BELL PEPPERS. PEARL ONIONS.

### squash chips

LOCAL-GROWN BUTTERNUT SQUASH. HOMEMADE BBQ SPICES.

### shishito peppers

FIRE-ROASTED JAPANESE PEPPERS. TOGARASHI. NORI SALT.

### empanadas

CHICKEN SHAWARMA. CARROTS. ONIONS.

## STARTERS

\$9 EACH

### moules à la normande

SAUTÉED MUSSELS. CRÈME. LEEKS. FRENCH CIDER. TOAST POINTS.

### cha gio

SHRIMP & PORK EGG ROLLS. SWEET CHILI SAUCE. PICKLED VEGETABLES.

### chicken bao

CHICKPEA CRISPY CHICKEN. JAPANESE BBQ SAUCE. PICKLED VEGETABLES.

### golden beet flatbread

GOLDEN BEETS. BUTTERNUT SQUASH. GOAT CHEESE. BRUSSEL SPROUTS. SESAME SEEDS. VINAIGRETTE.

### taro tuna tacos

AHI TUNA. JALAPEÑO AIOLI. AVOCADO. HOUSEMADE TARO SHELL.

## PLATES

\$15 EACH

### k.f.c.

AMISH CHICKEN DRUMETTES. KOREAN SWEET & SPICY GLAZE.

### steak skewers

GRILLED BEEF TENDERLOIN. BELL PEPPERS. PEARL ONIONS.

### polpo

WOODFIRED GRILLED OCTOPUS. ROASTED FINGERLING POTATOES. SPICY PESTO. OLIVE CHIMICHURRI.

### tuna poke

AHI TUNA. SOY SAUCE. GINGER. SESAME OIL. SOFT POACHED EGG. PLANTAIN CHIPS.

### the frenchman burger

7 OZ BEEF PATTY. PAN-SEARED PROVOLONE. BÉARNAISE. CRISPY SHALLOTS. STEAK FRIES.

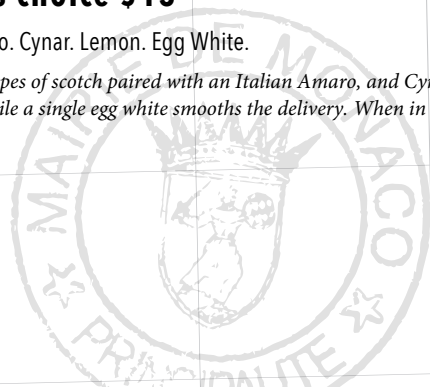
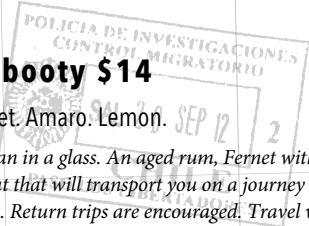
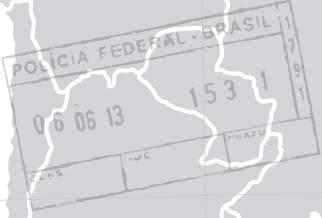
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### homemade donuts

DONUT HOLE. AGED RUM CUSTARD. CINNAMON SUGAR.

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**ORDER A LA CARTE OR CHOOSE A DISH FROM EACH SECTION FOR \$26.00++**



### ben and jerry thomas \$15

Martell Blue Swift COGNAC. Pasilla & Cinnamon Syrup. Honey. Liquid Nitrogen.

*Imagine your favorite childhood thing... Now take your favorite adulthood thing. Put them together for boozy ice cream!*



### tempo bello \$14

Grapefruit infused GIN. Apertivo. Sweet Vermouth.

*Whole sliced grapefruits infused into gin, render this negroni variant extra juicy, and the carbonation brings the party.*



### fallen aristocrat \$14

GIN. Chateau. Gran Classico. Plum Bitters.

*You need to unwind and forget the troubles of the day? This delightful tart and sour cocktail will pick you up and return you to the swing of things. Never forget we got your back.*



### numpty's choice \$15

SCOTCH. Amaro. Cynar. Lemon. Egg White.

*Two different types of scotch paired with an Italian Amaro, and Cynar give this cocktail just enough bite, while a single egg white smooths the delivery. When in doubt, drink.*



### chilcano \$13

Cucumber Infused PISCO. Lime. Ginger Beer.

*Here we have the Peruvian version of bottle service; it is customary, in Peru, to bring a bottle of pisco, ginger ale, ice, bitters, and simple syrup. It allows you to build the cocktail yourself. We decided to do all the work for you with a refreshing twist.*



### pisco sour \$13

PISCO. Lime. Egg White.

*There have been many debates about the origin of the Pisco Sour... although there is a Peruvian cook book dated from before 1903 that tells of a similar drink named simply; "the cocktail".*



### airmail \$14

RUM. Honey Syrup. Lime. Prosecco.

*As the story goes, the recipe was first printed in the 1930's in Cuba in a Bacardi Pamphlet, to celebrate the modern achievement of Airmail, which had revolutionized shipping and was known as "the quickest way to get it there" — it'll definitely get you where you are going.*



### the hammock \$13

RUM. Cognac. Giffard Banane. Lemon.

*Feeling chilly? Think about the beach, the sand, a tiki cocktail. While it may be missing a colorful umbrella, the flavor speaks for itself. Hints of Banana, a frothy finish, and you'll blink before you can feel the island breeze.*



### stolen booty \$14

RUM. Fernet. Amaro. Lemon.

*The Carribean in a glass. An aged rum, Fernet with hints of mint and coffee. A boozy treat that will transport you on a journey of discovery, a treasure hunt of sorts. Return trips are encouraged. Travel with caution.*



**queretaro \$16**

TEQUILA. Lime. Cointreau. Liquid Nitrogen, Red Wine.

*In the summer, the streets of Queretaro are filled with carts that sell a classic treat — lime sorbet topped with red wine. Our nod to that offering features a margarita masquerading as the lime sorbet.*

**laguna salada \$13**

Avión TEQUILA. Cynar. Grapefruit.

*Named after the lake bed that served as an historic airfield where Mexican aviation pioneers followed in the footsteps of Lindbergh and Earhart. This cocktail will lift you up and take you wherever you want to go. Just tell us where.*

**funky chicken \$14**

Lollipop RYE. Lemon Puree. Beer. Tajin Rim.

*Mexican lollipops are dissolved in rye whisky for a cocktail that has it all — sweet, salty, spicy, and sour. Ain't it funky, now?*

**fool's gold \$14**

MEZCAL. Pineapple. Honey. Amaro.

*Everything you want from the sunny Region of Mexico. Picture the sun, the sand, and sip on a pineapple filled with joy. Mezcal gives this summery treat depth and the Amaro adds hints of fall and winter. When in doubt, no matter the season, vacation.*

**smoky principles \$14**

MEZCAL. Fernet. Arakku. Benedictine. Lime.

*If a femme fatale took the form of a cocktail, it might be something like this. A wonderful mixture of different worldly flavors brought together to give you a film noir vibe.*



**old school \$14**

Peanut Butter infused VODKA. Jelly Ice.

*A PB&J cocktail dressed up as a dessert, because you're a grown up now.*

**snow cone \$13**

VODKA. Pisco. Sake. Liquid Nitrogen. Red Bull Syrup.

*Imagine an ice cold slushie with your choice of syrup to pour on top; Red Bull Orange Edition, Blue Edition, or Yellow Edition syrups. It's our version of an adult snow cone, with booze and a tad bit of energy, you're welcome.*

**georgia preserves \$13**

Ginger infused VODKA. Peach- Tea Syrup. Rhubarb Bitters. Lemon. Bubbles.

*Feel like you're in jam? Well, you'll feel like you're in one, but you won't mind with this cocktail. Bringing together peach, rhubarb and ginger in a way that feels like the Southland in the springtime.*



**chicago fire extinguisher \$15**

SCOTCH. Luxardo Abano. Smoked Angostura Bitters.

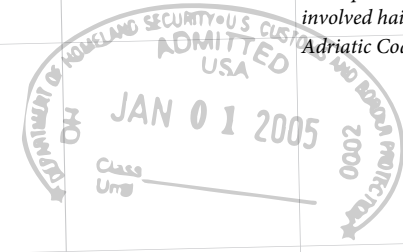
*There was a time when local establishments would hang glass containers filled with a saline solution throughout their place of business, that could be quickly plucked from where they hung and hurled at a fire to prevent it from spreading. We found a vessel that is reminiscent of those old "fire extinguishers" and, appropriately, use it to present a drink inspired by the aftermath of such an event — smoke.*



**the gentlemen's agreement \$15**

BOURBON. Amaro. Sweet Vermouth. Gran Classico.

*A true representation of the culture pot that has become the U.S.A. The two Torinos involved hail from Switzerland, plus Kentucky bourbon, and a goodbye kiss from Adriatic Coast Amaro. A manhattan with robust charm and layered complexity.*





### nagano mule \$13

JAPANESE WHISKY.  
Cinnamon & Clove Syrup.  
Lemon. Ginger Beer.

*This Japanese whisky hails from the region of Nagano, it was the first of its kind to have an American flair. This spiced mule will surely refresh the palette, without losing any of its character.*

### snow blossom \$13

Absolut Elyx VODKA. Ume Sake. Lemon. Cranberry.

*A velvet smooth vodka cocktail, with the delicate flavor of shochu, plus a distinctive kiss of Japanese plum, will give you an air of the exotic and foreign.*

### 50 shades of jade \$15

SHOCHU. Sake. Violette. Gran Classico.

*In gemstone therapy it is said that jade "stimulates creativity and mental agility on the one hand, while also having a balancing and harmonizing effect." The stone also symbolizes the female- erotic. Think of this cocktail as the gateway to whichever path you seek...*

### punch in the dickens \$13

RUM. Oolong infused Arakku. Demerara Syrup. Lime.

*In the late 1600's, the British Government's rules for punch houses in Bombay stipulated exactly how much of the raw ingredients needed to make a punch a man might purchase to make his own. This drink is built to those exact amounts, plus a good doze of jazz hands.*

### rising sun \$14

JAPANESE WHISKY. Campari. Benedictine. Dry Vermouth. Ume Bitters.

*Take a trip to the land of Nippon and fly the color of its flag with this bright and rich cocktail that will make you want to travel to Japan. Kanpai!*



**"Drinks for those with a heightened sense of adventure"**

-Eric Trousdale

### chocolate in my peanut butter \$16

PEANUT BUTTER INFUSED VODKA. COFFEE LIQUOR. CRÈME DE CACAO.

*There are few marriages of flavors as delicious as peanut butter and chocolate. We performed our own private ceremony and came up with this concoction that will have you feeling that wedding bliss*

### the gentlemen's dispute \$17

BLEND OF 2 SCOTCHES. AMARO. SWEET VERMOUTH. GRAN CLASSICO.

*A dispute is as ancient as an agreement. Challenge this cocktail to a duel, take 10 large steps back, and draw... or drink.*

### holy grail \$35

AVIÓN 44, SCOTCH, HONEY, BITTERS, ELDERFLOWER

*When the fire and smoke disappears a faint image emerges from the ashes. Dug up from the ground and aged for 44 months this tequila is something special. Almost too nice to make into a cocktail, but we found a way.*

### third cousin \$35

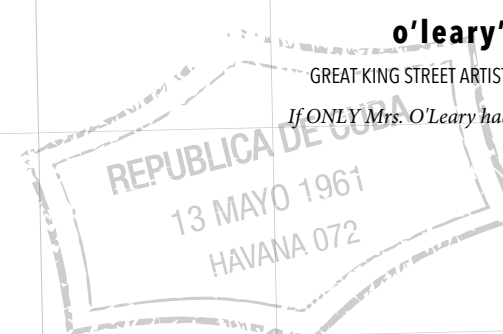
CHIVAS ROYAL SALUTE 21 YEAR. BARREL- AGED COGNAC. COFFEE LIQUOR. AMARO. BITTERS

*A scotch fit for only royalty at one point is now available at your fingertips. First bottled in 1953 for the Queen's coronation and now mixed with some of our favorite liquors. A true 21 gun salute to this cocktail.*

### o'leary's extinguisher \$17

GREAT KING STREET ARTIST'S BLEND SCOTCH. AMARO. FALERNUM. BITTERS.

*If ONLY Mrs. O'Leary had a fire extinguisher back on October 8th 1871...*



## Western Hemisphere Spirits

### CANADIAN WHISKEY

Wiser's 18yr \$16

### RYE

Rittenhouse \$10

Russel's Reserve \$12

Journeyman Lost Feather \$12

Pikesville \$13

Old Portrero \$20

Whistle Pig 10yr \$18

Whistle Pig Old World \$29

### BOURBON

Old Grand-Dad \$6

Maker's 46 \$10

Old Forester \$10

Russel's Reserve 10yr \$12

Elijah Craig Small batch \$12

Belle Meade \$13

Four Roses Small Batch \$12

Four Roses Single Barrel \$14

Jefferson's Reserve \$15

Blanton's \$16

### TEQUILA

Altos Blanco \$10

Avión Silver \$12

Avión Reposado \$14

Avión Anejo \$16

Avión 44 \$35

Ocho Blanco \$16

Ocho Reposado \$17

Ocho Anejo \$18

Siete Leguas Reposado \$14

Siete Leguas Anejo \$16

Partida Elegante \$60

Patron Piedra \$70

### TENNESSEE WHISKEY

Jack Daniel's \$10

### PISCO

Caravedo Quebranta \$12

Caravedo Torontel \$13

Porton \$14

Campo de Encanto \$14

### RUM / CACHAÇA

El Dorado Silver \$10

El Dorado 8yr \$10

El Dorado 15yr \$12

Stolen Rum \$10

Leblon Cachaça \$10

Espirito Cachaça \$10

Ron Diplomatico Reserva \$10

Ron Diplomatico Exclusiva \$12

Rhum JM - Agricole Blanc \$12

Depaz Blue Cane \$12

Novo Fogo - Silver \$12

Novo Fogo Barrel Aged \$14

Rhum Clement Aged-10yr \$19

### MEZCAL

Banhez \$10

Montelobos \$12

Los Nahuales \$12

Alipús San Juan \$14

Alipús Sn Andres \$14

Pierde Almas Tequilana \$20

Pierde Almas Botanicals \$25

Perde Almas Pechuga \$60

Pierde Almas Conejo \$60

## Eastern Hemisphere Spirits

### SCOTCH

Aberlour 'A'bunadh' \$22

Ardbeg \$14

Glenmorangie 10yr \$10

Gelnfiddich 12yr \$12

McCallan 12yr \$16

Oban 14yr \$18

Ben Riach 12yr \$18

Ben Riach 16yr \$25

Balvenie 12yr \$14

Balvenie 14yr \$19

Balvenie 21yr \$55

Glenrothes Sherry Cask \$15

Glenrothes 1998 \$26

Lagavulin 16 \$26

GlenDronach 15yr \$28

GlenDronach 18yr \$36

Chivas 21 Royal Salute \$40

### IRISH WHISKEY

Jameson \$10

Jameson Caskmate \$12

Jameson Black Barrel \$12

Glendalough 7yr \$14

Glendalough 13yr \$25

### JAPANESE WHISKY

Iwai \$10

Iwai Lucky Cat \$30

Nikka Taketsuru \$16

Nikka Coffey Grain \$18

### TAIWANESE WHISKY

Kavalan Concertmaster \$24

Kavalan King Car Conductor \$28

### COGNAC/ARMAGNAC/ BRANDY

Martell Cognac VS \$12

Martell Blue Swift \$14

A.E. Dor - Napoleon \$28

A.E. Dor - Napoleon X.O. \$29

Park VS \$16

Park XO \$32

Maison Gelas Armagnac 8yr \$27

Armagnac Castarede Reserve

de la Famille \$25

Senor Lustau Brandy De Jerez \$12

Senor Lustau Brandy \$12

### VODKA

Absolute \$10

Ketel One \$12

Grey Goose \$12

Absolut Elyx \$12

### GIN

Beefeater \$10

Anchor Old Tom Gin \$10

St. George \$12

Nolets \$12

The Botanist \$12

Monkey 47 \$16

### AMAROS

Amaro Lucano \$10

Amaro Ramazzotti \$10

Amaro Nonino \$14

Amaro Sibilina \$12

Fernet Branca \$10

Fernet Dogma \$12

Fernet Angelico \$14

Amargo de Chile \$12

*Additional charge for neat or rocks pour.*

*Additional charge for neat or rocks pour.*

## WINE

### SPARKLING

NV Canard Duchêne, Brut	\$19	\$100
NV Ti Amo, Prosecco, Veneto, Italy	\$9	\$45
NV Perrier Jouet, Grand Brut		\$150

### ROSÉ

2015 Fortant, Grenache, Sete, France	\$10	\$45
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### WHITE

2015 Cielo, Pinot Grigio, Veneto, Italy	\$9	\$40
2014 Glen Carlou, Chardonnay, South Africa	\$10	\$45
2016 Nautilus, Sauvignon Blanc, New Zealand	\$10	\$45
2012 Bachelier, Chablis Sanglie, Burgundy, France		\$89
2013 Le Presqu'île, Chardonnay, Santa Maria Valley, California		\$132

### RED

2015 Zuccardi, Malbec, Salta, Argentina	\$10	\$45
2015 Rickshaw, Cabernet Sauvignon, Napa Valley, California	\$10	\$45
2016 A-Z, Pinot Noir, Wilamette Valley, Oregon	\$14	\$65
2013 Elvio Cogno Bracco Dei Merli, Barbera d'Alba, Novello, Italy		\$135

## BEER

### BOTTLES

Kwak	Belgian Strong Pale	Belgium	\$13
Seattle Dry Cider	Cider	USA	\$9
Whiner Le Tub	Wild Farmhouse Ale	USA	\$8
Left Hand Milk Stout	Stout	USA	\$7
Dark Horse Crooked Tree	IPA	USA	\$7
Whiner Miaou	Wheat	USA	\$9
Miller High Life	Lager	USA	\$5

### DRAFT

Lagunitas Pilsner	Pilsner	USA	\$5
Rotating Handle	Just Ask	Somewhere	MKT

