



Low Alcohol \$14

LITTLE PANDA 🍷

fino sherry, dry vermouth,
rum j.m, sirop, lime

STONE SPRITZ 🍷

apricot, bergamot, rey
campero mezcal,
sparkling wine

AMERICAN TOURIST 🍷

passion fruit campari,
blanc vermouth, soda

CHILL OUT 🍷

ancho verde, noilly prat
extra dry, lime

No Alcohol \$12

BLUE SHROOM 🍷

oddbird n/a sparkling rose,
blueberry, cardamon,
mushroom

1,2,3,4 🍷

earl grey, verjus, vanilla,
mango foam, tajin

BITTER BALI 🍷

lucano and giffard
n/a bitter, pineapple,
gracenote cold brew

More N/A Offerings

Rescue Club N/A Pilsner \$7

Brooklyn N/A IPA \$7

Oddbird N/A Sparkling Rosé \$10

St. Agrestis Phony Negroni \$11

Lagunitas Hop Water \$6

Saratoga Sparkling/Still \$10

Maine Root Fountain Soda \$5

Cocktails \$14

TALL ORDER 🍷

planteray 3 star, 10 year madeira,
pineapple skin. clarified coconut milk,
lime, elixir végétal, soda

MAINSFELD INN 🍷

butter washed dewar's & aberfeldy 12 year,
lillet, benedictine, preserved lemon, soda

ALSO FANCY 🍷

grey goose vodka, rosé,
raspberry, lemon,

LIMA CHOKE HOLD 🍷

suyo pisco, cynar, lemon,
riesling, gochujang (contains soy)

GREEN MAIZE 🍷

mezcal vago elote, empirical cilantro,
tomatillo, lime

CAVALCADE 🍷

evan williams bonded bourbon, amontillado
sherry, ferrand dry curaçao

SAINT PETERS BAY 🍷

la luna mezcal, chihuahua plata sotol, bianco
vermouth, suze, cacao

APPLE BAKER 🍷

laird's bonded apple brandy,
punt e mes, cinnamon

Draught Beer

GUINNESS DRAUGHT
stout, irl, 4.2%, \$9

NOTCH SALEM LAGER
lager, ma, 4.5%, \$8

DEVIL'S PURSE HANDLINE KÖLSCH
ale, ma. 5.0%, \$9

LAWSON'S LITTLE SIP,
ipa, vt, 6.2%, \$10

BISSEL BROTHERS THE SUBSTANCE
ipa, me, 6.6%, \$9

TEN BENDS NORTHERN HEIGHTS
dipa, vt, 8.0% \$10

OWBOW FARMHOUSE PALE ALE
saison, me, 6.0%, \$10

ARTIFACT LONG WAY BACK
cider, ma, 5.4% \$9

Packaged Beer, Etc.

Miller Lite \$5

Coors Banquet \$5

Modelo \$6

Asahi Super Dry \$6

High Noon Watermelon \$9

SACRED PROFANE DARK LAGER
lager, me, 4.0%, \$9

m+m
amara
montenegro +
ilegal mezcal
\$8 Shot

*THESE MENU ITEMS ARE SERVED RAW OR UNDERCOOKED, OR CONTAIN RAW OR UNDERCOOKED INGREDIENTS

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS

MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

~ Before placing your order please inform your server if a person in your party has a food allergy

**The 3% kitchen appreciation fee added to your check goes directly to our kitchen staff.

This fee does not represent a tip or service charge for wait staff employees,
service employees, or service bartenders

***20% gratuity will be added to parties of 8 or more

Dinner

5pm-10pm

BAR SNACKS

CANDIED JAPANESE PEANUTS - valentina hot sauce & lime - \$5
PICKLED MUSHROOMS - smoked paprika, marjoram, red wine vinegar -\$8
MARINATED OLIVES - calabrian chili, fennel, orange zest - \$9
CARAMELIZED ONION DIP - served w/ salt & cider vinegar chips - \$9
PIMENTO CHEESE - served w/ saltine crackers - \$9

PLATES

ROSEMARY FRIES - served w/ aged gouda & garlic aioli - \$11
PORK SAUSAGE ROLL - croissant dough, whole grain dijonaise, b&b pickles - \$12
FIRECRACKER TOFU - honey gochujang, five spice mayo, fried shallots - \$13
SMOKED BLUEFISH PATE - crudite veggies, fried capers, winter hill scali - \$15
CRISPY DUCK SLIDERS - pickled green papaya, red curry ketchup, thai basil - \$15
BABY ICEBERG SALAD - avocado, salted cucumber, pumpkin seeds, green goddess, basil - \$13
GRILLED BROCCOLI - pecorino romano, bagna cauda, garlic breadcrumbs - \$13
STEAK TARTARE* - carrot remoulade, fresh horseradish, potato chips - \$19

ENTREES

KARAAGE CHICKEN SANDWICH - miso honey mustard, lettuce, bento box pickles, fries - \$19
TALL ORDER BURGER* - cooper's white american, burger sauce, b&b pickles, fried shallots, fries - \$19
LITTLE QUEENS PASTA - roasted maitake mushroom, tomato sugo, fresh mozzarella, pecorino romano - \$23
GRILLED PORK BLADE STEAK* - yukon gold potato, stewed peppers, pedro ximénez sauce - \$23
ROASTED COD - saffron rice, preserved lemon butter, escarole - \$25
DENVER STEAK FRITES* - steakhouse butter, rosemary fries, garlic aioli - \$37

flan by
la flanería
croissant crumble
\$9

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Wine

Sparkling

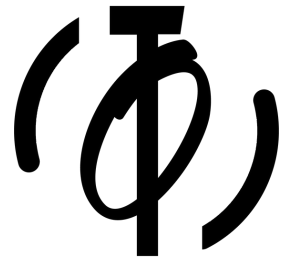
Cava, Bohigas, Brut Nature, òdenas, Spain NV -\$12

White

Riesling, Stein, Weihwasser, Mosel, Germany 2023 -\$14
Sauvignon Blanc/Clairette Gaeta Santa Barbara Santa Ynez Valley, California 2022-\$15
Chardonnay, JJ Vincent, Burgundy, France 2022 -\$14

Red

Gamay, S. Charvet, Chiroubles, France 2021 -\$14
Pinot Noir, Domaine Fleurot Larose, Bourgogne, France 2021 -\$16
Cabernet Sauvignon+, Gaeta Santa Barbara, Santa Ynez Valley, California 2022 -\$16



SPIRITS LIST



WINE LIST

