

TO EAT



GOLDFISH CRACKERS \$4

sour cream & onion seasoning.

CASTELVETRANO OLIVES \$6

fennel, citrus, garlic, shallot.

LUPINI BEANS \$5

garlic, calabrian chili, shallot, parsley.

FUNKY SHRIMP COCKTAIL \$13

togarashi seasoning, hoisin cocktail sauce.

MEATBALL SUB \$13

bakery roll, muenster cheese, pomodoro.

MARGHERITA PIZZA \$16

tomato, fresh mozzarella, thai basil.

HOUSE PIZZA \$17

fresh mozzarella, white anchovy, furikake, nori.

CAST IRON COOKIE \$8

double chocolate, black pepper, cherry. baked to order. topped with vanilla ice cream.

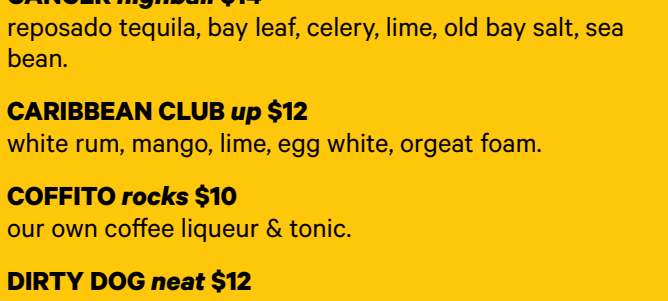
ICE CREAM \$4 scoop / \$9 pint

IPA | vanilla | choc full (vanilla w/ chocolate candies)

SORBET \$4 scoop / \$9 pint

blueberry & basil | sorrento lemon & wild bay leaf

TO DRINK



COCKTAILS

BABY BARREL rocks \$13

bourbon, cream sherry, our own amaro, honey.

CANCER highball \$14

reposado tequila, bay leaf, celery, lime, old bay salt, sea bean.

CARIBBEAN CLUB up \$12

white rum, mango, lime, egg white, orgeat foam.

COFFITO rocks \$10

our own coffee liqueur & tonic.

DIRTY DOG neat \$12

vodka, grapefruit, olive, lemon, ancho verde.

GEMINI rocks \$13

a cocktail in two parts.
a) vodka, rhubarb syrup, lemon.
b) yellow chartreuse, strawberry shrub.

MOTHER THERESA rocks \$14

mezcal, beet, raspberry, cassis, campari, lime, rose water. gold stars.

STRAWBERRY NEGRONI rocks \$12

strawberry-infused cocchi rosa, dry gin, galliano aperitivo.

WIMBLEDON highball \$11

pimm's, dry gin, lemon, mint, cucumber, ginger beer.

BEER & CIDER

Draft DIPA: Widomaker "HoneyMaker" / Braintree, MA \$9

Draft Pilsner: Bunker Brewing "Machine" / Maine \$7

Draft NE DIPA: Vermont Beer Makers "Pebble" / Vermont \$8

Cider: 1911 "Tropical" 16 oz / New York \$7

Hard Seltzer: Common Roots "Clearly Mango" 16 oz / \$6

Lager: Pacifico 12 oz / Mexico \$5

Lager: Peroni 11.2 oz / Italy \$6

Pilsner: Miller Lite 12 oz / Wisconsin \$4

Pilsner: Proclamation "Flummox" 16 oz / Warwick, RI \$7

Pilsner: Rothaus "Tannen Zäpfle" 12 oz / Germany \$6

Sour Lager: Singlecut "Kim Hibiscus" 16 oz / New York \$8

WINE BY THE GLASS

Orange/Blend: Vegas Altas 2019 / Spain \$10/\$35

Orange/Vinho Verde Arinto: Contatto 2020 / Portugal \$10/\$35

Rose/Blend: Gavoty "La Cigale" / France \$12/\$42

Rose/Mencia: Armas de Guerra Rosado 2020 / Spain \$9/\$32

Pet Nat / Vinho Verde Blend: Pseudónimo / Portugal \$11/\$39

Prosecco: Terra Serena Brut / Italy \$9/\$32

White/Chardonnay: Borgo Maragliano / Italy \$9/\$32

White/Dry Reisling: The Basilisk 2018 / Germany \$10/\$35

Red/Cab Sauv: Clos des Fous "Grillos Cantores" 2015 / Chile \$9/\$32

Saké: Masamune Dry Cup / Japan \$9

SPIRIT FREE


Cola Yacht Club \$3

Fermented Pineapple Cider Tepachito \$4

Ginger Beer Three Cents \$4

Sparkling Water Carvalhelhos (1 liter bottle) / Portugal \$5

WINE BY THE BOTTLE



ORANGE

BLEND Borgo Savaian "Aransat" / Italy \$42

BLEND Field Recordings "Skins" / California \$47

BLEND Kobal "Bajta Haloze Belo" / Slovenia \$53

BLEND Monastero Suore Cistercensi "Coenobium" / Italy \$59

BLEND Schloss Mühlenhof "Das ist keine" / Germany \$53

CHARDONNAY/PINOT NOIR Porta Bohemica Charpin / Czech Rep \$57

DRY REISLING Edelberg "Das Orange (1 liter)" / Germany \$72

LA CRESCENT Iapetus "Tectonic" / Vermont \$63

MARSANNE Swick 2020 / Oregon \$53

MÜLLER-THURGAU Fulani "Altopiano" / Italy \$49

PINOT GRIS Greenvale "Ramato" 2020 / Rhode Island \$46

ROSÉ

BLEND Las Jaras / California \$60

TXAKOLINA BLEND Amezttoi "Rubentis" / Basque \$53

ZWEIFELT Familie Bauer (1 liter)/ Austria \$35

BUBBLES

CHAMPAGNE Dumont Brut NV / France \$68

CHAMPAGNE Thierry Triolet Brut / France \$81

PET NAT ROSÉ Kobal "Bajta" / Slovenia \$53

PET NAT ROUGE CAB FRANC Chateau de Miniere "Bulles de Miniere" / France \$58

PINOT NOIR ROSÉ BRUT Cave Amadeu 2018 / Brazil \$47

WHITE

ALBARIÑO: Marqués de Murrieta "Pazo Barrantes" / Spain \$44

BLEND Kogl Belo 2018 / Slovenia \$39

CHARDONNAY Mikulski Mersault 2015 / France \$108

CHARDONNAY Sandhi 2015 / California \$60

CHENIN BLANC Domaine Ogereau "Vent de Spilite" 2015 / France \$76

CHENIN BLANC Domaine de la Noblaie 2015 France \$65

FALANGHINA Bellus "Caldera" 2016 / Italy \$58

LUGANA Cá dei Frati "I Frati" 2016 / Italy \$44

MÜLLER-THURGAU Schloss Mühlenhof / Germany \$42

PALOMINO Valdespino 2016 "Ojo De Gallo" / Spain \$39

REISLING Von Winning "Winnings" / Germany \$47

SAUVIGNON BLANC Venica "Ronco del Cerò" 2016 / Italy \$63

RED

BEAUJOLAIS/GAMAY Chemarin "P'tit Grobis" / France \$46

MALBEC Vaglio "Aggie" 2019 / Argentina \$42

MERLOT La Patience 2020 / France \$35

PINOT NOIR Castelfeder "Glener" 2018 / Italy \$67

TROLLINGER (chilled) La Boutanche 2019 / Germany \$53

COCKTAILS TO GO

STRAWBERRY NEGRONI \$12

strawberry-infused cocchi rosa, dry gin, galliano aperitivo.

MANGO MULE \$12

vodka, mango, lime, ginger beer.

MOTHER THERESA \$12

mezcal, beet, raspberry, cassis, campari, lime, rose water. gold stars.

SIESTA FIESTA \$12

tequila, grapefruit cordial, amaro dell' etna, lemon.

COCKTAIL 4-PACK \$44

one of each.