



Seasonal Cocktails

Pom Gin Fizz |\$17|

Barr Hill gin, Hayman's sloe gin, Aperol, pomegranate grenadine, lemon, egg white, cherry bitters

Mommom's Toast |\$18|

Brown butter-washed Basil Hayden Toast, cinnamon syrup, Peychaud's, aromatic & orange bitters, smoke

Grinch Negroni |\$16|

Campari, Fernet Branca, Hayman's Royal Dock navy strength gin, Sūpāsawā, Green Chartreuse foam

Coquito |\$16|

Diplomatico Planas & Don Q 151 rums, milk, cream of coconut, baking spices

Winter Wonderland |\$17|

Rosemary-infused blanco tequila, Giffard vanilla & blue curacao, ginger, lime, almond milk clarification

Party in a Pear Tree |\$17|

Spiced reposado tequila, St. George's spiced pear liqueur, pear puree, green apple, honey

Beer

Miller High Life \$5

Stella Artois \$6

Bells Two Hearted IPA \$7

Fiddlehead Hazy IPA (16 oz) \$10

Allagash White \$7

Downeast Winter Blend \$7

Samuel Smith Organic Chocolate Stout \$7

Athletic Free Wave NA IPA \$7

Wine

Santa Marina Pinot Grigio \$10/\$28

Chateau St. Michelle Riesling \$10/\$28

Matua Sauvignon Blanc \$10/\$28

Wente Chardonnay \$10/\$28

Love Noir Pinot Noir \$10/\$28

Domaine Bousquet Malbec \$10/\$28

Pacific Roots Cabernet Sauvignon \$12/\$32

Sparkling

LaLuca Prosecco \$10/split

LaLuca Prosecco Rosé \$10/split

Lyre's NA Sparkling Classico \$8



Parties of six or more guests, an 18% gratuity will be applied for your convenience

