

COCKTAILS

\$14

Wolfhound

Glendalough, Aperol, Grapefruit,
Peychaud's, Lemon, Salt

Pain Killer

Denizen Rum, Pineapple, Orange,
Coconut, Nutmeg

Juliet & Juliet

Avua Prata Cachaca, Tangerine Fruitation,
Lemon, Simple, Egg White

Angro Mango

Lunazul Blanco, Patron Mango,
Lillet Blanc, Simple, Grapefruit

Bella Signora

Galliano, Simple, Raspberry,
Campo Viejo Sparkling Rose

Elevation

New Amsterdam Gin, Limoncello,
White + Vine, Soda, Watermelon

Brian's Barrel Aged..... {Constantly Aging}

Knob Creek Bourbon, Ruby Port,
Carpano Antica, Cointreau, Bitters

Green Peace

Snap Peas, Fennel, Lime,
Chartreuse, New Amsterdam Gin

Southie Riviera

Crop Meyer Lemon Vodka, Elderflower Liqueur,
Grapefruit, Prosecco

BEER

\$7

TAP

Harpoon IPA
Harpoon Seasonal
Rotating Tap #1
Rotating Tap #2

BOTTLED

Bud Light
Budweiser
Michelob Ultra

CANNED

Bent Water, Thunder Funk IPA, MA
Down East, Cider (Gluten Free), MA
Blue Moon, Belgian White, CO
21st Amendment, Hell Or High Watermelon, CA
Lord Hobo, Hobo Life IPA, MA
Stella Artois, Pilsner, BE
Corona, Pale Lager, MX
Narragansett, Lager, RI (16oz)
Narragansett, Del's Shandy, RI (16oz)
Truly Spiked & Sparkling, Colima Lime (Gluten Free)
Left Hand Brewing, Milk Stout, CO

WINE BY THE GLASS

SPARKLING

Prosecco, Terre Di Marca, Veneto, Italy	\$12/\$48
Brut, Veuve Cliquot, Champagne, France	\$18/\$72
Rose, Campo Viejo La Rioja, Spain	\$12/\$48

WHITE

Pinot Grigio, Rapido Veneto, Italy	\$10/\$40
Riesling, Grace Lane Yakima Valley, WA	\$10/\$40
Chardonnay, William Hill, Napa Valley, CA	\$12/\$48
Chardonnay, Sonoma Cutrer, Sonoma, CA	\$16/\$64
Sauvignon Blanc, Brancott, New Zealand	\$10/\$40
Sauvignon Blanc, Franciscan, Napa Valley, CA	\$14/\$56

RED

Pinot Noir, Belle Glos, Meiomi, CA	\$16/\$64
Malbec, Felino Mendoza, Argentina	\$12/\$48
Merlot, Silver Palm, CA	\$10/\$40
Cabernet Sauvignon, Story Point, CA	\$10/\$40
Cabernet Sauvignon, Duckhorn Decoy, CA	\$14/\$56
Cabernet Sauvignon, Fortress, Sonoma, CA	\$16/\$64

ROSE

“Villa De Agnes” Vin de Pays d’Oc, France	\$10/\$40
“Henley Farms” Barossa Valley, Australia	\$14 /\$56

WINE BY THE BOTTLE

CHAMPAGNE

Champy, Sparkling Wine, California	\$80
Louis Roderer ‘ Brut Premier’, France	\$95
Moet Chandon ‘Brut Imperial’, France	\$110
Moet Chandon ‘Rose,’ France	\$125
Veuve Clicquot Brut, France	\$95
Laurent-Perrier, ‘Cuvee Brut Rose’, France	\$175
Veuve Clicquot Brut, France 1.5L	\$225
Perrier Jouet ‘Belle Epoque’, France	\$295
Dom Perignon ‘Brut Premier’, France	\$310
Dom Perignon ‘Rose’, France	\$460
Armand de Brignac ‘Ace of Spades’, France	\$575
Rose ‘Ace of Spades’, France	\$785

WHITE

Fume Blanc, Grgich Hills, CA	\$95
Garganega, Pieropan Soave, ‘Calvarino’, Italy	\$79
Grenache Blanc Blend, Robert Foley, CA	\$79
Chardonnay, Vocoret, France	\$75
Chardonnay, Davis Bynum, CA	\$70
Chardonnay, Ramey Cellars, CA	\$105
Sauvignon Blanc, La Doucette, Les Deux Tours, France	\$52

RED

Shiraz, Two Hands, ‘Gnarly Dudes’, Australia	\$80
Zinfandel, Four Vines, ‘Biker’, CA	\$74
Syrah, Francois Villard, France	\$60
Cabernet Sauvignon, Grgich Hills, CA	\$135
Cabernet Sauvignon, Faust, CA	\$110
Cabernet Sauvignon, Stags Leap Vineyard, Artemis, CA	\$120
Cabernet Sauvignon, Cade Estate, CA	\$160
Pinot Noir, Etude, ‘Lyric’, CA	\$60
Pinot Noir, Maison L’Envoye, Oregon	\$70

ROSE

Fleur De Mer, Provence, FR	\$50
Jean Luc Columbo, Rhone Valley, FR 1.5L	\$150
Jean Luc Columbo, Rhone Valley, FR 3L	\$225