

COCKTAILS

SYNDICATE | 15

Gin, Elderflower, Aperol, Lemon

JALISCO | 15

Rye, Mezcal, Angostura

QUEEN'S GAMBIT | 15

Black Tea-Infused Vodka, Elderflower, Maraschino, Lemon

RATHCLINE | 15

Irish Whiskey, Sweet Vermouth, Cherry Heering

BELLE STARR | 15

Bourbon, Coffee Liqueur, Green Chartreuse, Orange Bitters, Orange-Vanilla Absinthe Rinse

SPAGHETTI WESTERN | 15

Rye, Luxardo Aperitivo, Meletti, Cocchi Americano

MANGO DAIQUIRI | 15

Rum, Lime, Mango Nectar, Orgeat*, Cayenne

* Contains nuts

FLASK OF HOUSE PUNCH | 30 *serves two*

Changes often. Please ask for details about today's punch

BEER

SHOT ROULETTE AND A BEER | 13

WE CHOOSE THE SHOT, YOU CHOOSE THE BEER!

Your Choice of: Miller High Life | Narragansett

PACKAGED BEER *sixteen ounce cans*

Radiant Pig Save the Robots | 10

Aeronaut / Finback Improbability Drive | 13

White Birch Raspberry Berliner Weisse | 12

Finback Perpetual Pils | 12

Idle Hands Brunhilda Dunkel Lager | 9

Pony Shack Shangri-La Dry Sangria Cider | 10

High Life | Narragansett | 5



BOTTLED CLASSICS

MAKES TWO COCKTAILS

BRING ONE HOME FOR A FRIEND

30 DOLLARS

MANHATTAN

Elijah Craig Small Batch Bourbon,

House Vermouth, Ango

VIEUX CARRE

Hillrock Double Rye, Pierre Ferrand,

House Vermouth, Benedictine, Peychauds

NEGRONI

Gunpowder Gin, Campari,

House Vermouth

DIRTY MARTINI

Żubrówka Bison Grass Vodka,

House Brine, Whisper of Vermouth

WINE

WHITE Paul D Wagram Grüner Veltliner | 13

RED Charles Krug Meritage Napa Valley | 13

SPARKLING Dibon Cava Brut Rosé | 13

HALF BOTTLES *two glasses*

Fournier Sancerre Sauvignon Blanc 35

Martin Ray Sonoma Chardonnay 40

Vieux Lazaret Chateauf-neuf-du-Pape 45

Bethel Heights Estate Pinot Noir 40

L'Ecole No. 41 Merlot 35

FOOD

OYSTERS ON THE HALF SHELL* | 16

Red Wine Mignonette, Cocktail Sauce, Lemon

YELLOWFIN TUNA TARTARE* | 15

Honey Ponzu, Avocado, Sriracha, Potato Chips

DEVIL'S ON HORSEBACK | 9

Feta Stuffed, Bacon Wrapped Dates with Mint Balsamic

CHARCUTERIE BOARD | 18

Three Selections with Crostini, Cornichons, Stone Ground Mustard

NEW ENGLAND CHEESE PLATE | 18

Three Cheeses with Crostini, Fruit, Fig Jam

CONFIT CHICKEN WINGS | 13

Hot Maple Mustard, Buttermilk Crema, Scallions

BRUSSELS SPROUTS BRAVAS | 10

Crispy Fried Brussels, Sesame Seeds, Kewpie Mayo
Add House-cured Pork Belly - 4

POUTINE | 12

House-cut Fries, Garlic Cheddar Curds, Beef Gravy, Chives

GUINNESS BEEF STEW | 12

carrots, potatoes, pearl onions, celery, grilled bread

SAUTEÉD BRASSICAS | 15

Tuscan Kale, Roasted Cauliflower, Brussels Sprouts, Sweet & Crunchy Walnuts

BUTTERMILK FRIED CHICKEN THIGHS | 20

Roasted Garlic Mashed, Greens, Black Pepper Gravy

RODEO BURGER* | 16

Chef's Brisket-Chuck-Shortrib Blend, Smoked Cheddar, Crispy Shallots, Whiskey BBQ, Toasted Brioche, House-Cut Fries, Horseradish Aioli*

Add Appleswood Smoked Bacon - 3

HOUSE-CUT FRIES | 7

Horseradish Aioli*

BOURBON

AMADOR DOUBLE BARREL | 22
BAKER'S 7 YEAR | 15
BOOKER'S KITCHEN TABLE | 18
EAGLE RARE 10 YEAR | 12
ELIJAH CRAIG SMALL BATCH | 11
FOUR ROSES SINGLE BARREL | 11
NOAH'S MILL | 16
ROWAN'S CREEK | 13
RUSSELL'S RESERVE SINGLE BARREL | 13
WIDOW JANE 10 YEAR | 15
WOODFORD RESERVE | 11
WOODFORD RESERVE DOUBLE OAKED | 16

RYE

JAMES E. PEPPER 1776 | 12
WHISTLE PIG 10 YEAR | 13
WHISTLE PIG 12 YEAR OLD WORLD CASK FINISH | 30

IRISH

GREEN SPOT SINGLE POT STILL | 15
THE TYRCONNEL | 13
A.D. RATTRAY 12 YEAR CASK STRENGTH SINGLE MALT | 25

SINGLE MALT SCOTCH

A.D. RATTRAY 12 YEAR, SPEYSIDE | 12
ARDBEG 10 YEAR, ISLAY | 15
BALVENIE 14 YEAR CARIBBEAN CASK, HIGHLAND | 17
GLENLIVET NADURA 16 YEAR, SPEYSIDE | 25
LAPHROAIG TRIPLE WOOD, ISLAY | 20
TALISKER 10 YEAR, ISLE OF SKYE | 15

JAPANESE WHISKY

NIKKA COFFEY GRAIN | 13
NIKKA COFFEY MALT | 13
KUJIRA 20 YEAR | 25

AMARI

FORO | 7
BIGALLET CHINA-CHINA | 10
ST. AGRESTIS | 10
SANTA MARIA AL MONTE | 8
ZUCCA RABARBARO | 8
VARNELLI DELL'ERBORISTA | 13

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ASK US ABOUT TASTING FLIGHTS TO GO
BRING HOME A NIGHTCAP

PLEASE SHARE FEEDBACK
HELLO@SALOONDAVIS.COM



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