

# COCKTAILS

## SYNDICATE | 15

Gin, Elderflower, Aperol, Lemon

## JALISCO | 15

Rye, Mezcal, Angostura

## QUEEN'S GAMBIT | 15

Black Tea-Infused Vodka, Elderflower, Maraschino, Lemon

## 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 5 | Narragansett 5

## PACKAGED BEER *sixteen ounce cans*

Avery White Rascal | 7

Zero Gravity "Madonna" | 11

Timberyard "Wolf Tree" Coffee Stout | 11

Stormalong Winesap | 10

Melvin "Twilight Trance" | 10

Zero Gravity "Little Wolf" | 10

Young's English Nitro Stout | 8



## 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

Zubrówka Bison Grass Vodka,

House Brine, Whisper of Vermouth

# WINE

**WHITE** Guy Allion Sauvignon Blanc | 13

**RED** Valdabella "Acamante" Parricone | 13

**SPARKLING** Dibon Cava Brut Rosé | 13

## HALF BOTTLES *two & a half glasses*

Martin Ray Sonoma Chardonnay 40

L'Ecole No. 41 Merlot 35

Remelluri Rioja Reserva 35

# FOOD

## OYSTERS ON THE HALF SHELL\* | 16

Red Wine Mignonette, Cocktail Sauce, Lemon

## BEEF TARTARE\* | 17

Prime Tenderloin, Truffle Aioli,

Cornichons, Sea Salt Chips

## CHARCUTERIE BOARD | 18

Three Selections with Crostini, Cornichons,

Stone Ground Mustard

## NEW ENGLAND CHEESE PLATE | 18

Three Cheeses with Crostini, Fruit, Fig Jam

## MAINE MUSSELS | 14

Beer Steamed Maine Mussels, Garlic, Shallots,

Butter, Parsley *Make it a Moules Frites - 17*

## CONFIT CHICKEN WINGS | 13

Hot Maple Mustard, Buttermilk Crema, Scallions

## BRUSSELS SPROUTS BRAVAS | 10

Crispy Fried Brussels, Sesame Seeds, Kewpie Mayo

*Add Bacon Lardons - 4*

## POUTINE | 12

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

## TOMATO BASIL SOUP | 8

Parmesan, Chives, Crostini

## BUTTERMILK FRIED CHICKEN SANDO | 14

Sweet Heat Buffalo, Blue Cheese, Lettuce, Tomato,

Brioche with House-Cut Fries

## RODEO BURGER\* | 16

Brisket-Chuck-Shortrib Blend, Smoked

Cheddar, Crispy Shallots, Whiskey BBQ,

Toasted Brioche, House-Cut Fries, Horseradish

Aioli\* *Add Applewood Smoked Bacon - 3*

## HOUSE-CUT FRIES | 7

Horseradish Aioli\*

*\*THESE ITEMS ARE SERVED RAW OR UNDERCOOKED. CONSUMING THESE ITEMS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.*

*BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF ANYONE IN YOUR PARTY HAS FOOD ALLERGIES*

## 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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