

COCKTAILS 15

SYNDICATE

Gin, Elderflower, Aperol, Lemon

GRAPE BASIL COLLINS

Vodka, Muddled Grapes, Basil, Lemon, Soda

JALISCO

Rye, Mezcal, Angostura

BELLE STARR

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

CHA CHA CHA

Cachaça, Matcha, Green Chartreuse, Lime, Pineapple

YEAR OF THE BULL

Rye, Amaro, Amaretto*, Black Walnut Bitters

MANGO DAIQUIRI

Rum, Lime, Mango Nectar, Orgeat*, Cayenne *Contains nuts

QUEEN'S GAMBIT

Black Tea-Infused Vodka, Elderflower, Maraschino, Lemon

THE STANDOFF

Tequila, Mezcal, Pomegranate, Agave, Lime, Cinnamon, Sage

FLASK OF HOUSE PUNCH | 30 (SERVES TWO)

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

PLEASE SHARE FEEDBACK
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BEER

SHOT ROULETTE AND A BEER WE CHOOSE THE SHOT, YOU CHOOSE THE BEER! 13

Your Choice of: Miller High Life | Narragansett | Modelo

PACKAGED BEER *sixteen ounce cans*

Allagash White | 10

Melvin "2x4" NE Triple IPA | 12

Four Phantoms "Purple Potion" Sour | 11

Zero Gravity "Little Wolf" Pale Ale | 10

Progression "Noon Juice" Session IPA | 9

Mast Landing Gunner's Daughter PB Stout | 12

Citizen Cider bRosé | 9



WINE 13

ROSÉ Il Corzanello, Sangiovese

WHITE Cellario "Favorita", Vermentino

RED Arráz, Monastrell

ORANGE Meinklang, Gewurtz+Pinot Gris

SPARKLING Dibon Cava Rosé

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

BAY OF FUNDY SALMON TARTARE* | 16

Soy-Honey Ponzu, Whipped Avocado, 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

MEZE PLATE | 20

Fava Bean Hummus, Beet Tzatziki, Spicy Feta, Pita

BANGS ISLAND MUSSELS | 14

Tasso Ham, Toasted Garlic, Parsley, Rosé, Grilled Sourdough *Make it a Moules Frites - 3*

BEEF TENDERLOIN SKEWER | 16

"Magic" Marinade, Beet Yogurt, Pea Tendrils

POUTINE | 12

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

TOMATO BASIL SOUP | 8

Parmesan, Chives, Crostini

CARAMELIZED BROCCOLI | 10

Soy-Honey Ponzu, Chile Flake, Kewpie Mayo

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
JAMES E. PEPPER 1776 | 12
BOOKER'S KITCHEN TABLE | 18
EAGLE RARE 10 YEAR | 12
FOUR ROSES SINGLE BARREL | 11
NOAH'S MILL | 16
WIDOW JANE 10 YEAR | 15
WOODFORD RESERVE DOUBLE OAKED | 16

RYE

WHISTLE PIG 12 YEAR OLD WORLD CASK FINISH | 30
BLACK MAPLE HILL | 13
WILLETT | 13
HILLROCK | 16

IRISH

RED SPOT SINGLE POT STILL 15 YEARS | 42
YELLOW SPOT SINGLE POT STILL 12 YEARS | 19
THE TYRCONNEL | 13
TEELING SINGLE MALT | 11
KNAPPOGUE CASTLE 12

SINGLE MALT SCOTCH

A.D. RATTRAY 12 YEAR, SPEYSIDE | 12
BALVENIE 17 YEAR DOUBLE WOOD, HIGHLAND | 17
GLENLIVET NADURA 16 YEAR, SPEYSIDE | 25
BOWMORE 15 YEAR, ISLAY | 14
LAPHROAIG QUARTER CASK, ISLAY | 13
A.D. RATTRAY 12 YEAR CASK STRENGTH SINGLE MALT | 25

AMARI

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

FORTIFIED

BROADBENT MADEIRA | 8
FERREIRA LBV 2014 PORT | 9
TAYLOR 20 TAWNY | 16
BAROLO CHINATO | 24
BARBADILLO OLOROSSO | 7

SAKE

KANBARA JUNMAI | 25
MIYOZAKURA JUNMAI "PANDA"
180ML | 15