

# 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

## THE ROGUE

Rum, Guava, Lime

## 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

**ROSE** Fermina, Monastrell

**WHITE** Txakolina, Basque

**RED** Pinot Noir, Central Coast

**ORANGE** Uivo, Moscatel Galego

**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

## LOBSTER SLIDER\* | 8

Maine Lobster, Red Leaf Lettuce, North Country Bacon, Vine-Ripe Tomato, Iggy's Brioche

## CHARCUTERIE BOARD | 20

Three Selections with Crostini, Cornichons, Stone Ground Mustard

## NEW ENGLAND CHEESE PLATE | 20

Three Cheeses with Crostini, Fruit, Fig Jam

## MEZE PLATE | 20

Roasted Garlic Hummus, Beet Tzatziki, Eggplant Caponata, Pita

## BLUE HILL BAY MUSSELS | 16

Toasted Garlic, Leeks, Ale & Mustard Broth, Grilled Bread

## BEEF TENDERLOIN SKEWER | 17

"Magic" Marinade, Beet Yogurt, Pea Tendrils

## POUTINE | 13

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

## CARAMELIZED BROCCOLI | 10

Soy-Honey Ponzu, Chile Flake, Kewpie Mayo

## BUTTERMILK FRIED CHICKEN SANDO | 15

Sweet Heat Buffalo, Blue Cheese, Lettuce, Tomato, Brioche with House-Cut Fries

## RODEO BURGER\* | 17

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 | 8

Horseradish Aioli\* *Add Truffle & Parmesan - 2*

\*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 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 RABBARO | 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