



THURSDAY-SATURDAY 5PM - 1PM

KITCHEN UNTIL 10PM

TAKE OUT FOOD & COCKTAILS TO GO

ORDER TAKE OUT & COCKTAILS-TO-GO INSIDE OR CALL 617. 628. 4444 FOR CURBSIDE PICK UP

COCKTAILS

SYNDICATE

Gin, Elderflower, Aperol, Lemon

JALISCO

Rye, Mezcal, Angostura

BELLE STARR

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

EL OSITO

Reposado Tequila, Campari, House Vermouth, Mole Bitters

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!

SHOT ROULETTE AND A BEER

WE CHOOSE THE SHOT, YOU CHOOSE THE BEER! 13

Your Choice of: Narragansett | Bud Light | Miller Highlife

PACKAGED BEER *sixteen ounce cans*

Melvin Boom ShakAzacca Hazy IIPA | 12

Mast Landing Gunner's Daughter PB Stout | 12

Progression Brewing "Noon Juice" IPA | 9

Zero Gravity Little Wolf Pale Ale | 10

DRAUGHT BEER

Allagash White | 8

Modelo | 5

Guinness | 8

Fiddlehead IPA | 10

Stormalong Legendary Dry Cider | 9

FOOD

OYSTERS ON THE HALF SHELL* | 16

Red Wine Mignonette, Cocktail Sauce, Lemon

BUTTERMILK FRIED OYSTERS | 15

Crispy Cherry Peppers, Lemon, Herb Aioli

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 | 22

Roasted Garlic Hummus, Beet Tzatziki, Eggplant Caponata, Pita

OCTOPUS CASINO | 17

Portuguese Braised Octopus, Bacon-Ritz Bread Crumbs

BEEF TENDERLOIN SKEWER | 17

"Magic" Marinade, Green Goddess, Crispy Shallot, Baby Cress

POUTINE | 13

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

BLISTERED SHISHITOS | 9

Soy-Honey Ponzu, Kewpie Mayo, Black Sesame

TRUFFLED GRILLED CHEESE | 14

Vermont Cheddar, Fig Jam, White Truffle Mornay, Truffled Honey, Buttery Brioche

RODEO BURGER* | 17

Brisket-Chuck-Shortrib Blend, Smoked Cheddar, Crispy Shallots, Whiskey BBQ, Toasted Brioche, House-Cut Fries
Add Applewood Smoked Bacon - 3

HOUSE-CUT FRIES | 8

Herb Aioli* Add Truffle & Parmesan -2

SURF & TURF SKEWER | 18

Georges Bank Scallops, House-Cured Pork Belly, Maple-Carrot Puree

WINE BY THE GLASS

ROSÈ Broadbent, Vinho Verde, Portugal

WHITE Rainier, Grüner Vetliner, Austria

RED Ken Forrester, Pinotage, South Africa

ORANGE Forlorn Hope, Verdelho, California

SPARKLING Albone, Lambrusco, Italy