

BEER

SHOT ROULETTE

You choose the beer we choose the shot | 13
Hamm's | High Life

TWO FISTED DRINKER

Hamm's and a shot of Malört | 12

DRAUGHT

Allagash "White" | 9

Guinness | 9

Turtle Swamp "Orange Line" IPA | 9

Notch "Kolsch" | 10

Carlsons "Simply Dry" Cider | 9

Lone Pine "Portland Pale Ale" | 8

Small Change "The Future is Unwritten" | 9

Hermit Thrush "Athenaeum" Sour | 10

Distraction "Hello Lover" Belgian Quad | 10

PACKAGED BOTTLES / CANS

Founders "Kentucky Breakfast Stout" | 12

Topo Chico Hard Seltzer | 7

Switchback Ale | 8

Rothaus Pils | 9

Fiddlehead Second Fiddle | 11

ZERO PROOF 13

CHICORY TREE: Kentucky 74 Spiritless Bourbon, Chicory, Lemon

CANE AND ABEL: CleanCo Non-Alcoholic Cane Spirit, Lime, Brown Sugar, Mint

FLIGHTS

GIN FLIGHT: Rhodium Forager's Gin, Monkey 47, ISCO Patina Barrel Aged Gin | 25

INTRO FLIGHT: Rowan's Creek, Mars Iwai Tradition Japanese Whiskey, Putnam Rye Wine Cask | 25

PREMIUM FLIGHT: Lagavulin 16, High West Rendezvous Rye, Kavalan Single Malt | 40

TOP SHELF FLIGHT: Midleton Very Rare, Bruichladdich Port Charlotte, WhistlePig 15 | 55

WINE 16

ROSE

Moschofilero
Troupis Winery 2021, Greece

WHITE

Xarel-lo
Bohigas 2021, Catalonia

Macabeo
Can Descregut "La Socarrada" 2019, Spain

RED

Cinsault - *served chilled*
Ostal 2022, South Africa

Cabernet Sauvignon+Syrah+Cinsault
Chateau Musar "Jeune Rouge" 2020, Lebanon

ORANGE

Sauvignon Blanc
Subject to Change "Disco!" 2022, California

SPARKLING

Prosecco | Valdo, Valdobbiadene
Lambrusco di Sorbara Rosé | Paltrinieri, Italy

Grower Champagne

Pinot Noir *1/2 bottle*
Moutard Père & Fils Grande Cuvée NV | 35

Blanc de Blanc *full bottle*
Le Mesnil Grand Cru Brut NV | 70

SIGNATURE COCKTAILS



BLACK GOLD | 16

Bourbon, Lemon, Honey, Squid Ink,
Mezcal Float

WEIGHT OF A DUCK | 16

Lawley's Dark Rum, Allspice Dram,
Toasted Coconut, Lemon

SEASONAL SPRITZ | 16

Reposado Tequila, Thyme, Lime, Birch,
Topped with Bubbles

HEN OF THE WOODS | 16

Vodka, Maitake Mushroom,
Yellow Chartreuse, Ancho Chili, Lime

SPRING FLING | 17

Nikka Coffey Gin, Rockey's Botanical
Liqueur, Luxardo Maraschino, Lemon

SHARING IS CARING | 30

Whiskey Punch Bourbon, Scotch, Aperol, Canton,
Manzanilla Sherry

Rum Punch White Rum, Pineapple, Coconut, Allspice
Dram

FLUFFY TED | 16

Teddie's Peanut Butter Washed Rye,
Marshmallow Fluff, Egg

LIBERTY CLIPPER | 16

Absinthe, Lawley's Harborside Gin,
Basil, Lime, Soda

HABANA AFFAIR | 18

Reposado Tequila, Agave, Grapefruit,
Habanero, Demerara-Paprika Rim

MIDNIGHT IN PARIS | 16

Pimm's No. 1, Gunpowder Gin, Cynar,
Lemon, Mint

MAYWEED | 16

Gin, Chamomile, Lemon, Honey, Triple Sec

THE SALOON RESERVE | 18

Hardshore Original Gin, Luxardo
Maraschino, Blanc Vermouth

Aged in-house in charred American white oak barrels

PASSION PROJECTS

FURIOUS GEORGE

Clarified Gimlet with Monkey 47 Gin | 19

THE LITTLE PRINCE

Pikesville Rye Whiskey, Pierre Ferrand, Pineapple, Hazelnut-Pistachio Orgeat, Eggwhite | 25

WILBUR'S CHOICE:

WhistlePig 15, Carpano Antica, Trimbach Kirschwasser | 55

***Please drink responsibly and never drive drunk.*

Please let a staff member know if you need help getting home safely.

RAW & SNACKS

CAVIAR CORNER

CHIPS & DIP | 5 grams \$25 30 grams \$85

Classic French Onion Dip with White Sturgeon Caviar, Salt & Vinegar Chips

NDUJA SCOTCH EGG | 19

Panko Fried-Sausage Wrapped Farm Egg, Creme Fraiche, Sturgeon Caviar

MOZZARELLA EN CORROZZA | 25

Crispy Mozzarella Sandwich, Bagna Cauda, Sturgeon Caviar

OYSTERS ON THE HALF SHELL* | 3 EACH

Champagne Mignonette, Cocktail Sauce

HALIBUT CRUDO* | 16

Shallots, Crispy Capers, Spring Herbs, Lemon Olive Oil

FAVA BEAN HUMMUS | 13

Crispy Chickpeas, Tahini Yogurt, Smoked Paprika, Warm Pita

MARINATED OLIVES | 7

Chiles, Citrus, Herbs

GIARDINIERA | 5

House Pickled Vegetables

CHARCUTERIE BOARD* | 8 EA OR 21 FULL

Jamon de Serrano

Smoked Duck Breast

Nduja-Spicy Calabrian Spreadable Sausage

CHEESE PLATE* | 8 EA 21 FULL

Drunken Goat - Spain, Milky Sweet, Salty, Semi Firm, (pasteurized) Goat

Nancy's Camembert - New York, Soft-Ripened, (pasteurized) Cow-Sheep

Blue Bird Blue - Martha's Vineyard, (unpasteurized) Cow

EXECUTIVE CHEF: SHAYNE NUNES

**THESE ITEMS ARE SERVED RAW OR UNDERCOOKED AND MAY CONTAIN SHELLFISH OR NUTS. 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*

SMALL PLATES

TRUFFLE FRIES | 12

House-Cut, Truffle & Parmesan, Truffle Aioli

MAPLE BROOK FARM'S BURRATA | 18

Mission Figs, Baby Arugula, Marcona Almonds, Fig Vincotto, Warm Sourdough

Add Prosciutto di Parma \$5

GOLDEN BEETS | 16

Baby Arugula, Beet Yogurt, Pistachio Vinaigrette, Goat Cheese Fritter

BRUSSELS SPROUT BRAVAS | 13

Za'atar Spices, Tahini Yogurt

Add Crispy Pork Belly \$5

TRUFFLED MUSHROOM TOAST | 16

Maitake & Cremini, Madeira Truffle Cream, Iggy's Sourdough

MUSSELS A LA PLANCHA | 19

Cast-Iron Blue Hill Bay Mussels, Charred Lemon, Old Bay Butter, Grilled Sourdough

GAMBAS AL AJILLO | 18

Seared Tiger Prawns, Garlic, Chiles, Tuscan Olive Oil, Grilled Bread

DUCK MEATBALLS | 18

Ikea Sauce, Tart Cherry Marmalade, Spring Herbs

SOMETHING SWEET?

BANANA BREAD PUDDING | 12

White Chocolate Chips, Vanilla Bean Ice Cream, Bourbon Caramel

VANILLA CREME BRULEE | 12

Mixed Berries, Chantilly Cream

A 3% KITCHEN SERVICE FEE IS ADDED TO ALL CHECKS. THIS FEE IS PAID ENTIRELY TO OUR HARD WORKING KITCHEN STAFF. IF YOU HAVE QUESTIONS OR CONCERNS, PLEASE ASK OUR STAFF FOR MORE DETAILS.

A 20% SERVICE FEE WILL BE ADDED TO THE CHECK FOR LARGE PARTIES OF SIX OR MORE. THIS FEE IS PAID ENTIRELY TO THE SERVICE STAFF.