

BEER

SHOT ROULETTE

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

SUMMER BUCKET *(only available Tuesday-Thursday)*
2 Hamm's, 2 High Life Ponies, and 2 jello shots | 15

DRAUGHT

Allagash "White" | 9
Guinness | 9
Turtle Swamp "Orange Line" IPA | 9
Schilling "Jakobus" Pilsner | 10
Carlsons "Simply Dry" Cider | 9
Lone Pine "Portland Pale Ale" | 8
Small Change "Night Windows" Porter | 9
Bent Water "Pineapple Passion Fruit" Sour | 9
Distraction "Belgrade Tripel" Belgian Tripel | 10

PACKAGED BOTTLES / CANS

Saison Dupont | 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

BOTANICAL FLIGHT: Rhodium Forager's Gin, Ransom Old Tom Gin, The Botanist Islay Gin | 25

DOMESTIC FLIGHT: Whistlepig Farmstock, King's County Bourbon, Putnam New England Rye | 25

INTERNATIONAL FLIGHT: Mars Iwai Tradition, Amrut Portanova, Kavalan Single Malt | 40

ALLOCATED FLIGHT: Bruichladdich Black Arts 1990, Yamazaki 12, WhistlePig Boss Hog IX Siren's Song | 115

WINE 16

ROSÈ

Moschofilero
Troupis Winery 2021, Greece

WHITE

Vinho Verde
Quinta de Santiago 2022, Portugal

Pigato
Bruna "Maje" 2022, Italy

RED

Cinsault - *served chilled*
Ostal 2022, South Africa

Mencia
Jose Antonio Garcia "Unculin" 2020, Bierzo,
Spain

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

SEASONAL SPRITZ | 16

Vodka, Peach, Guava, Rosemary, Lemon,
Topped with Bubbles

NIGHTMARE ON SESAME STREET | 16

High West Bourbon, Sesame, Peppercorn,
Peychauds Bitters, Laphroaig Rinse

BLACK GOLD | 16

Old Forester Bourbon, Lemon, Honey,
Squid Ink, Mezcal Float

WEIGHT OF A DUCK | 16

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

TWO TIME | 16

Lawley's Harborside Gin, Cream Cheese,
Chive, Basil, Centum Herbis, Lime

SUMMER BUMMER | 17

Sotol, Dry Curacao, Centum Herbis
Liqueur, Clarified Lemon

PALENQUE | 16

Mezcal, Green Pepper, Mango, Lime,
Rockey's Botanical Liqueur

SHARING IS CARING | 30

Whiskey Punch Irish Whiskey, Dragonfruit Liqueur,
Pistachio Milk*, Lemon
Rum Punch White Rum, Pineapple, Coconut, Allspice
Dram

PASSION PROJECTS

THE LITTLE PRINCE

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

WILD THING

Hibiki Harmony Japanese Whiskey, Pierre Ferrand, Lemon, Olive, Carpano Antica, Trimbach
Kirschwasser | 55

HABANA AFFAIR | 18

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

DUSK 'TILL DAWN | 16

Mezcal, Aperol, Lime, Blood Orange,
Whiskey Barrel Bitters, Turtle Swamp IPA

FLUFFY TED | 16

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

LIBERTY CLIPPER | 16

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

MIDNIGHT IN PARIS | 16

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

THE SALOON RESERVE | 18

Hardshore Original Gin, Luxardo
Maraschino, Blanc Vermouth

Aged in-house in charred American white oak barrels

BABY BARREL | 18

Hardshore Original Gin, Rye Whiskey,
Meletti Amaro, Campari

Aged in-house in charred American white oak barrels



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

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

RAW & SNACKS

CAVIAR CORNER

GRILLED ISLAND CREEK OYSTERS | 18

Kimichi Butter, Sturgeon Caviar

ARANCINI | 18

Jonah Crab, Calabrian Chiles, Crème Fraiche, Sturgeon Caviar

CAVIAR GLIZZY | 20

Grilled Hot Dog, Stone Ground Dijon, Kimchi Relish, Potato Bun, Sturgeon Caviar

OYSTERS ON THE HALF SHELL* | 3 EACH

Champagne Mignonette, Cocktail Sauce

SALMON CRUDO* | 16

Bay of Fundy Salmon, Red Onion, Capers, Lemon Agrumato

RAJMA HUMMUS | 13

Kidney Bean, Curry Spices, Tahini Yogurt, Pomegranate, 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

Harvest Moon - New York, Grass Fed, Semi-Soft (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

Heirloom Cherry Tomatoes, Sunflower Pesto, Arugula, Fig Vincotto, Grilled Sourdough
Add Prosciutto di Parma \$5

GREEK STREET CORN | 12

Grilled Corn "off the cob", Sheep's Milk Feta, Oregano, Smoked Paprika Yogurt

BRUSSELS SPROUT BRAVAS | 13

Za'atar Spices, Tahini Yogurt

Add Crispy Pork Belly \$5

TRUFFLED MUSHROOM TOAST | 16

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

CRAB NACHOS | 19

Jonah Crab, Corn Tortillas, Pepper Jack Cheese, Mango & Black Bean Pico, Avocado Crema

DUCK MEATBALLS | 18

Ikea Sauce, Tart Cherry Marmalade, Spring Herbs

WAGYU BURGER | 23

8oz Brandt Farm's, Gruyere, Bone Marrow Dijonnaise, Shredduce, Sesame Brioche

add north country bacon + 3

add sunny egg + 3

"FLINTSTONE" SHORT RIB | 32

Slow Roasted Bone-In Short Rib, Tamari Glaze, Ritz Cracker Gremolata,

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.