

# BIER

## ON TAP

Allagash White	10
Guinness	9
Lone Pine Portland Pale Ale	8
Small Change A Little Rain	9
Von Trapp Bohemian Pilsner	9
Cambridge Brewing Flower Child IPA	10
Rising Tide Amber Lager	8

## PACKAGED

Citizen Cider Unified Press	11
Duvel	12
Switchback Ale	8
Rothaus Pils	9
Lawson's Hazy Days NEIPA	11
Miller High Life	6
Narragansett	6
Topo Chico Hard Seltzer	7
Night Shift Rickey Sour	11

## POWER COUPLES | 12

<b>BARTENDERS CHOICE</b>   High Life + Meletti
<b>HAM ON RYE</b>   Hamm's & Old Overholt Rye
<b>MY CRAZY EX</b>   Ganny & Malort
<b>SHOT ROULETTE</b>   High Life or Ganny & Mystery Shot

## FREE-SPIRITED | 12

### SLIGHTLY SEASONAL

Strawberry, Mint, Green Apple,  
Seedlip Garden 108, Soda

### KENTUCKY GENTLEMAN

Kentucky 74 Spiritless, Blood Orange, Lemon

## COOL RELATIVES

**G'INTERNATIONAL:** Tommy Rotter Barrel Aged (New York), Botanist (Scotland), Procera (Namibia) | 35

**SCOTTISH DRAMS:** Oban 14, Lagavulin 16, Talisker 10 | 40

**HIGH ROLLER:** Bruichladdich Black Arts 1992, Yamazaki 12, Middleton Very Rare | 100

**BOURBON BARRONS:** Willett 8 Yr, Pappy Van Winkle 10 Yr, Wild Turkey Master's Keep Voyage | 120



## VINO | 16

### ROSÈ

Grenache+Syrah+Cinsault  
M.Chapoutier, 2023, Languedoc, France

### WHITE

Loureiro+Alvarhino  
Quinta de Soalheiro, 2021, Minho, Portugal

Pinot Blanc+Chard+Pinot Gris+Gruner  
Weingut Heinrich, 2022, Burgenland, Austria

### RED

Corvina+Rondinella  
Le Fraghe, 2022, Bardolino, Italy

Zweigelt  
Eschenhof Holzer, 2021, Wagram, Austria

### ORANGE

Gewurtztraminer+Chard  
Muller-Ruprecht, 2023, Pfalz, Germany

### SPARKLING

Albarino  
Field Recordings "Shake", 2022, Edna Valley, CA  
Rosè| Oyster River "Morphos", 2022, Maine

### GROWER CHAMPAGNE

Blanc de Noir <sup>1/2 bottle</sup>  
Bertrand-Delespierre-Premiere Cru | 35

Blanc de Blanc <sup>full bottle</sup>  
Le Mesnil Grand Cru Brut NV | 70

# OLD FRIENDS

**SEASONAL SPRITZ** | 16  
Vodka, Strawberry, Mint, Green Apple,  
Prosecco, Soda

**HABANA AFFAIR** | 18  
Reposado Tequila, Habanero, Agave,  
Grapefruit, Demerara Paprika Rim

**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

**FLUFFY TED** | 16  
Teddie's Peanut Butter Washed Rye,  
Marshmallow Fluff, Egg

## GROUP HANGS

**DRAGON'S MILK** | FOR TWO | 30  
Slane Irish Whiskey, Dragonfruit Liqueur, Guava, Pistachio, Lemon

**EXPERIMENT #3** | FOR TWO | 33  
White Rum, Dark Rum, Pineapple, Rice, Coconut, Saffron

**DANGEROUSLY DECADENT** | FOR FOUR | 55  
Cognac, Milk, Cream, Vanilla, Strawberry, Citrus

## CLASSY AQUAINTANCES

**BENZALDEHYDE**  
Tommy Rotter Barrel Aged Gin, Amaretto, house Orgeat, Lemon, Cream, Eggwhite | 22

**BRIDGE BURNER**  
Sagamore Rye Sherry Cask, Sagamore Amaro, Calvados, Campari | 25

**WILD THING**  
Hibiki Harmony Japanese Whiskey, Pierre Ferrand, Lemon, Olive, 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

### UGLY ONION DIP | 16

Sour Cream & Onion Chips, Smoked Paprika, Sturgeon Caviar

### CHICKEN & WAFFLE FRIES | 16

Kimchi Ranch, Togarashi, Smoked Trout Roe

### BUCATINI | 20

Alfredo, Parmesan, Sturgeon Caviar

### COLOSSAL SHRIMP COCKTAIL\* | 3.50 EACH

Cocktail Sauce, Creole Remoulade

### OYSTERS ON THE HALF SHELL\* | 18 OR 36

Champagne Mignonette, Cocktail Sauce

### TINNED FISH | 15

Pinhais Spiced Sardines, Mean Beans, Cultured Butter, Grilled Bread

### SPICY MARINATED OLIVES | 7

Chiles, Citrus, Herbs

### ANCHO BLACK BEAN HUMMUS | 14

Tahini Yogurt, Cilantro, Smoked Paprika, Warm Pita

### TRUFFLE FRIES | 12

House-Cut, Truffle & Parmesan, Truffle Aioli

### 24 MONTH AGED PROSCIUTTO DI PARMA | 12

Cavaillon Melon, Tuscan Olive Oil

### ONE PERFECT CHEESE | 12

Eidolon-Martha's Vineyard-Organic Cow's Milk, Bloomy Rind,  
Sour Cherry Marmalade, Hazelnut Crumble, Grilled Bread

### EXECUTIVE CHEF: SHAYNE NUNES

Please inform your server if anyone in your party has a food allergy. Some items contain nuts and other allergens.  
Recent health inspection available at request.

\* These items are served raw or undercooked and may be cooked to your specifications.

Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase risk of foodborne illness.

# SMALL PLATES

### MAPLEBROOK FARMS BURRATA | 18

Hazelnut Muhammara, Baby Heirloom tomatoes, Torn Herbs, Grilled Sourdough

### BRUSSELS SPROUT BRAVAS | 14

Za'atar Spices, Tahini Yogurt\*

*Add Crispy Pork Belly \$5*

### TRUFFLED MUSHROOM TOAST | 16

Exotic Shrooms, Marsala Truffle Cream, Iggy's Sourdough

### LAMB TARTARE | 20

Harissa, Radish, Sumac Yogurt\*, Warm Pita

### DUCK MEATBALLS | 18

Ikea Sauce, Tart Cherry Marmalade, Herbs

### BONE MARROW | 16

Ancho Chile, Parmesan Breadcrumbs, Country Toast

*\*\*sherry shot luge to accompany +5*

### ROASTED PORTUGUESE OCTOPUS | 19

Confit Onions & Baby Potatoes, Lots Of Garlic, Olive Oil, Grilled Bread

### THE BRANDT BURGER | 21

New School American Cheese, Crispy Shallots, Truffle Aioli,  
Sesame Brioche, Truffle Fries

*add north country bacon + 3*

### LAMB CHOPS SCOTTADITO | 21

Muhammara\*, Chimichurri

## SOMETHING SWEET?

### CAST IRON COOKIE | 12

Chocolate Chip, Vanilla Bean Ice Cream, Dark Chocolate Sauce

### VANILLA CREME BRULEE | 12

Mixed Berries, Chantilly Cream

In an effort to support our non-tipped hourly employees, a 3% Kitchen Service Fee is added to all checks and is paid entirely to our hourly kitchen staff. This fee is voluntary and can be removed if you prefer to opt out.

Please speak to your server for more information.

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.