

WINE

16 glass

PET-NAT Osmote Cayuga White, Finger Lakes

WHITE Antxiola Txakoli, Spain

WHITE Dorcha White Blend, Slovenia

ORANGE Roussely Sauv Blanc, France

ROSÉ Christina Zweigelt, Austria

RED G.D. Vajra Langhe Rosso, Italy

RED Zillamina Red Blend, Spain

SPARKLING RED Uivo "Renegado" Red Blend, Portugal

GROWER CHAMPAGNE

Moutard Père & Fils 50 half bottle

Hure Freres Invitation Brut 70 full bottle

BEER, CIDER & SELTZERS

Bottles & Cans

Hamms Lager 5

Miller High Life 6

Modelo 7

Rothaus Pilsner 11

Allagash White Wit Beer 12

Belhaven Scottish Ale 13

Saison Dupont 13

True North Any Tang Gose Sour 13

Guinness Irish Stout 10

Lamplighter Rabbit Rabbit IPA 13

High Limb Core Semi-Dry Cider 11

SHOT ROULETTE

High Life & Mystery Shot 11

NON-ALCOHOLIC BEER

Coors Edge 8

Guinness Zero 8



SPIRIT FREE COCKTAILS

ALL 14 DOLLARS

SPARKLING SEASONAL

Seedlip Spice, Blueberry-Lemon Cordial, N/A Prosecco

SLIGHTLY SNAPPED

Lyre's American Malt, Snap Pea Syrup, Mint

RUM-ANTIC DAQ

Lyre's Dark Cane Rum, Vanilla-Brown Sugar, Lemon

HAPPENINGS

OYSTER COCKTAIL HOUR

Dollar Oysters
5 - 7pm Daily

LATE NIGHT SNACKS & DOLLAR OYSTERS

11 - Midnight Fri - Sat
10 - 11pm Sun-Thurs

HOST YOUR PRIVATE EVENT WITH US

hello@saloondavis.com for info

HOUSE COCKTAILS

SEASONAL HIGBALL 16

Vodka, Blueberry-Lemon Cordial, Prosecco

EASY BREEZY 16

Gin, Clarified Cucumber, Lemon, Tonic

HONEY LUXE 17

Old Forester, Ginger, Cardamom, Honey, Lemon, Laphroig Rinse

YOUR GRACE 20

Aviation Gin, Lavender, Lemon, Domaine Thevenard Champagne

MAVERICK 17

Strawberry Tequila, Aperol, Sfumato, Lemon

JUST LIKE MAGIC 18

Mezcal, Dry Curacao, Toasted Coconut, Lime, Matcha Foam

WHISPERING FAY 17

Absinthe Ordinaire, Elderflower, Hazelnut Orgeat, Lime, Eggwhite

CAPRI SUN 18

High West Dbl Rye, Triple Sec, Aperol, Plum-Sage Shrub

DAVIS NO. 2 18

Cognac-Old Forester Bourbon, Lillet, Marischino

THE LIFFEY DESCENT 18

Glendalough Irish Whiskey, Dolin Blanc, Yellow Chartreuse, Suze
Created to honor Ken Kelly. One dollar from each cocktail supports The Somerville Museum

MARTINI SERVICE

THE ELEGANT 18

Roku Gin, Orange Olive Oil Vermouth, Absinthe

THE NAUGHTY 17

Ketel One, Bread & Butter Pickle Brine, Saline, Pickles

THE INTRIGUING 20

Cacio e Pepe Tanqueray 10, Titos, Cocchi Americano

THE CURATED 16

Ketel One Vodka or Aviation Gin Dry or Dirty
Twist, Bleu Cheese Olive, Onion or Tomolives

FRINGE FLIGHT 31

Elegant - Naughty - Intriguing
All 3 House Martini Riffs Served in Mini Martini Glasses

DAIQUIRI TIME

BANANA STAND 17

Dark Rum, Banane du Bresil, Creme de Cacao, Lemon, Vanilla Brown Sugar, Cocoa Bitters

MR. MISO 17

Dark Rum, Lime, Toasted Sesame Miso

MANGO FUEGO 17

White Rum, Lime, Habanero, Mango Sorbet, Tajin

RAW

OYSTERS ON THE HALF SHELL* 18 | 36

COLOSSAL SHRIMP COCKTAIL 4 EACH

YELLOWFIN TUNA TARTARE* 20

Sesame Ponzu, Smashed Avocado, Kettle Chips

BEEF TARTARE* 20

Demkota Ranch Sirloin, Classic Accoutrement, Kettle Chips

SNACKS

MARINATED OLIVES 7

FRIED HALLOUMI Chile Oil, Smoked Honey 7

BUTTERBEAN HUMMUS Roasted Garlic & Grilled Pita 7

HOUSE FOCACCIA Olives, Roasted Garlic, EVOO 7

PROSCIUTTO DI PARMA Honey Whipped Ricotta, Sourdough Toast 15

SALOON TRUFFLE FRIES Parmesan & Truffle Aioli 12

SALAD

CAESAR 16

Little Gem Lettuce, Brioche Croutons, Parmesan, Boquerones

WEDGE SALAD 16

Little Gem Lettuce, Cherry Tomatoes, Pickled Onion,
Bacon Lardons, Bleu Cheese Dressing

Add Chicken +10

Salmon +19

Flatiron Steak +20

EXECUTIVE CHEF: Shayne Nunes

Menu prices reflect our commitment to fair wages and benefits. Six percent of food sales is shared with the kitchen team through weekly revenue sharing.

HOT

ALBONDIGAS 13

Beef & Pork Meatballs, Smoky Spanish Tomato Sauce, Migas

SPICY PORTUGUESE MUSSELS 20

Chouriço, Piri Piri, White Wine-Tomato Broth, Cilantro,
Toasted Sourdough

CRISPY CHICKEN WINGS 18

Togarashi Spice, Miso Hot Honey, Scallions

SUMMER FISH CAKES 16

Local Hake, Sweet Corn, Malt Vinegar Aioli

THE SALOON BURGER* 18

Brandt Beef, Secret Sauce, New School American,
Lettuce, Pickles, Malt Vinegar Aioli, Brioche Bun
Add House-Cut Fries +8

STEAK FRITES* 38

Demkota Rance 8 ounce Flatiron, House-cut Frites,
Maître d' Butter, Sauce Verte

DESSERT

WARM SKILLET COOKIE 13

Miso Brown Butter, Callebaut Chocolate, Vanilla Bean Ice Cream

VANILLA BEAN CRÈME BRÛLÉE 12

Summer Berries

STRAWBERRY SHORTCAKE 12

Buttermilk Biscuits, Macerated Strawberries, Whipped Cream

VANILLA BEAN ICE CREAM SCOOP 5

Add Hot Fudge +2

An automatic 20% gratuity will be added to parties of six or more.

Please inform your server if anyone in your party has a food allergy.

* These items are served raw or undercooked and may be cooked to your specifications. Consuming raw or undercooked food may increase risk of foodborne illness.