

# WINE

16 glass

- PET-NAT** Osmote Cayuga White, Finger Lakes
- WHITE** Cluster Flock, Chard+Sauv Blanc, Spain
- WHITE** Dorcha White Blend, Slovenia
- ORANGE** Roussely Sauv Blanc, France
- ROSÉ** D'estezargues Rhone Blend, France
- RED** Meinklang Zweigelt+Blaufranksich, Austria
- RED** Zillamina Red Blend, Spain
- SPARKLING RED** Uivo "Renegado" Red Blend, Portugal

**SALOON SANGRIA** Bourbon, Wine, Spiced Plum, Triple Sec, Pomegranate

# 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 12
  - Allagash White Wit Beer 13
  - Belhaven Scottish Ale 13
  - Notch Festbier 13
  - Saison Dupont 16
  - True North Any Tang Gose Sour 15
  - Guinness Irish Stout 10
  - Lamplighter Rabbit Rabbit IPA 15
  - Long Live Beerworks Kolsch 14
  - High Limb Core Semi-Dry Cider 11

# SHOT ROULETTE

High Life & Mystery Shot 11

# NON-ALCOHOLIC BEER

- Athletic Upside Dawn 8
- Guinness Zero 9



# SPIRIT FREE COCKTAILS

ALL 14 DOLLARS

**SPARKLING SEASONAL**  
Seedlip Spice, Blueberry-Lemon Cordial, N/A Prosecco

**KENTUCKY AT NOON**  
Lyre's American Malt, Honey, N/A Elderflower, Lemon

**CHA THAI RŌN**  
Lyre's Dark Cane Rum, Thai Tea, Orange-Soy Cold Foam

# 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 HIGHBALL 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, Lime, Toasted Coconut, 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, Maraschino

**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*

# IF THE TINI FITS

**PORN STAR 17**  
House Infused Vanilla Vodka, Chinola, Passionfruit, Prosecco

**CLARIFIED COSMO 16**  
Green Tea Vodka, Triple Sec, Lime, Cranberry

**HOT & DIRTY 16**  
Olive Vodka, Dry Vermouth, Cherry Pepper Brine, Tomolive

**CURATED MARTINI 16**  
Ketel One Vodka or Aviation Gin  
Dry or Dirty  
Twist, Bleu Cheese Olive, Onion or Tomolives

# HEATED SPIRITS

**COSMIC CRISP 16**  
Salted Caramel Rye, Hot Cinnamon Cider, Allspice Sugar Rim  
*n/a available 10*

**SMOKED TODDY 16**  
Bourbon, Lemon Honey Cordial, Hot Water-Smoke!

**YAOWARAT ROAD 17**  
Cognac, Thai Tea, Orange-Soy Cold Foam

## FROM THE KITCHEN

OYSTERS ON THE HALF SHELL\* 18 | 36

COLOSSAL SHRIMP COCKTAIL 4 EACH

BEEF TARTARE\* 21

Wagyu Sirloin,  
Classic Accoutrement, Kettle Chips

MARINATED CASTELVETRANO OLIVES 7

FRIED HALLOUMI 8

Chile Oil, Smoked Honey

CARROT HARISSA HUMMUS 9

Grilled Pita

HOUSE FOCACCIA 7

Olives, Roasted Garlic, EVOO

PROSCIUTTO DI PARMA 15

Honey Whipped Ricotta, Sourdough Toast

CAESAR SALAD 16

Little Gem Lettuce, Brioche Croutons,  
Parmesan, Boquerones

SALOON FRIES 13

Salt Vinegar & Malt Mayo

FRIES & KETCHUP 10

Add a Fry Sauce +2

Truffle Aioli\* | Malt Vinegar Mayo | Sriracha Ranch |  
Gorgonzola Bleu Cheese | Maple Buffalo

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.*

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

## FROM THE KITCHEN

ALBONDIGAS 13

Wagyu Beef & Pork Meatballs,  
Smoky Spanish Tomato Sauce, Migas

WHITE TRUFFLE POTATO CROQUETTES 13

Truffle Aioli\*

POPCORN CHICKEN 18

Togarashi, Sriracha Ranch

JONAH CRAB NACHOS 21

Apple Poblano Salsa, Gruyere, Spicy Crema

CHEF'S BURGER\* 23

Vermont Cheddar, Charred Red Onion, Dill Pickles,  
Truffle Aioli\*, Fries or Salad

## DESSERT

APPLE CRISP 12

Cinnamon Oat Crumble, Vanilla Bean Ice Cream

FLOURLESS CHOCOLATE TORTE 13

Macerated Berries, Whipped Cream

VANILLA BEAN CRÈME BRÛLÉE 12

Berries

VANILLA BEAN ICE CREAM SCOOP 5

Add Hot Fudge +2

*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.*