

HOMEMADE  
**DESSERT**

- SUNDAES EVERYDAY -

ICE CREAM	PAIR IT UP	SAUCES
<ul style="list-style-type: none"> <li>★ Vanilla Bean</li> <li>★ Mint Chip</li> <li>★ Peanut Butter &amp; Jelly</li> </ul>	<ul style="list-style-type: none"> <li>★ Waffle</li> <li>★ Doughnut Holes</li> <li>★ Warm Fudgy Brownie</li> </ul>	<ul style="list-style-type: none"> <li>★ Hot Fudge</li> <li>★ Homemade Fluff</li> <li>★ Bacon Almond Praline</li> </ul>
<p>George Howell Coffee</p> <p>Chocolate Salted Caramel</p> <p>Apple Sorbet</p> <p>Maple Fro-yo</p>	<p>Choc Chip Toffee Cookie Sandwich</p> <p>Pain Perdu</p> <p>Warm White Chocolate Blondie</p>	<p>Salted Caramel</p> <p>Butterscotch</p> <p>Whipped Cream</p>
<p><b>\$5.00</b> EACH</p>	<p><b>\$2.00</b> EACH</p>	<p><b>\$1.00</b> EACH</p>



# COMMONWEALTH

CAMBRIDGE



## RAW BAR

- ★ Island Creek Oysters \_\_\_\_ 3 EA
- ★ Sunken Meadow Oysters \_ 3 EA
- ★ Spring Creek Oysters \_\_\_\_ 3 EA
- ★ Wellfleet Oysters \_\_\_\_\_ 3 EA
- ★ Gulf Shrimp Cocktail \_\_\_\_ 3 EA
- ★ Pat's Littleneck Clams \_\_\_\_ 2 EA
- ★ Nantucket Bay Scallop
- ★ Ceviche \_\_\_\_\_ 8 EA

## TO START \$7.00 EACH

- ★ Red Kuri Squash, Radicchio, Chestnuts, Farro, Pecorino
- ★ Heirloom Beets, Vermont Goat Cheese, Pistachio Pesto, Dill
- ★ PEI Mussels, Garlic, Red Chili, Parsley
- ★ Grilled RI Squid, La Quercia Prosciutto, Escarole, Pickled Pears
- ★ Spinach, Honeycrisp Apples, Clothbound Cheddar, Candied Pecans
- ★ Escarole, Sunchokes, Easter Egg Radish, Greek Yogurt, Pinenuts

## THE MEAL

- ★ ½ Roasted Crystal Valley Chicken \_\_\_\_ 17
- ★ ½ Long Island Duck \_\_\_\_\_ 19
- ★ Roasted Niman Ranch Pork Chop \_\_\_\_ 19
- ★ Pineland Farm Beef Shortrib \_\_\_\_\_ 19
- ★ Bone in NY Sirloin \_\_\_\_\_ 23
- ★ Grilled Colorado Lamb Steak \_\_\_\_\_ 18
- ★ New Bedford Scallops \_\_\_\_\_ 19
- ★ Whole Black Bass \_\_\_\_\_ 22
- ★ Georges Bank Swordfish \_\_\_\_\_ 21

- ### VEG
- ★ Brussel Sprouts
  - ★ Broccoli
  - ★ Sunchokes
  - ★ Red Russian Kale
  - ★ Cipollini Onions
  - ★ Sugar Pumpkin
  - ★ Heirloom Carrots
  - ★ Hen of the Woods Mushrooms
- \$7**  
PER PERSON

- ### SIDES
- ★ Mashed Potatoes
  - ★ Polenta
  - ★ Red Quinoa
  - ★ Duck Fat Fries
  - ★ White Beans
  - ★ Black Lentils
  - ★ Farro
- \$7**  
PER PERSON

@COMMWLTH

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. | Before placing your order please inform your server if anyone in your party has a food allergy.

# COCKTAILS

## CLASSIC COCKTAILS

**NEGRONI**  
Gin, Sweet Vermouth, Campari

**\$10**

**TOM COLLINS**  
Gin, Lemon, Simple, Soda

**\$10**

**RAMOS GIN FIZZ**  
Gin, Lemon, Orange Flower Water, Simple, Cream, Egg White

**\$10**

**VIEUX CARRE**  
Rye, Cognac, Lemon, Sweet Vermouth, Benedictine, Paychaud Bitters, Angostura Bitters

**\$10**

**DAIQUIRI**  
Rum, Lime Juice, Simple Syrup

**\$10**

**OLD FASHIONED**  
Bourbon, Angostura Bitters, Sugar

**\$10**

**SIDECAR**  
Brandy, Orange Liquor, Lemon Juice

**\$10**

**NEW DRINK**  
Here

**\$12**

## COMMONWEALTH CLASSICS

**NOOKIE**  
Gin, Mint Simple, Lime Juice

**\$10**

**THE CHARLES**  
Rum, Maschino Liquor, Cherry Simple, Averna Mole Bitters

**\$12**

**SEASONAL MILK PUNCH**  
Secret

**\$12**

**DIRTY WATER**  
Tequila, Spicy Simple, Grapefruit Juice, Lime Juice, Orange Juice, Grenadine

**\$12**

**GIN SOUR**  
Gin, Green Chartreuse, Lime Juice, Simple, Egg White

**\$12**

**SWEET, SALTY & SMOKY**  
Mescal, Sweet Vermouth, Bitters, Simple, Kosher Salt

**\$12**

**THE CANAL**  
Rye, Averna, Cherry Heering, Lemon Juice, Mole Bitters

**\$12**

**NEW DRINK**  
Here

**\$12**

## CHEESY CLASSICS

**WHITE RUSSIAN**  
House Made Espresso Liquor, Vodka, Creami

**\$10**

**SEX ON THE BEACH**  
Vodka, Peach Liquor, Grenadine, OJ

**\$10**

**PEARL HARBOR**  
Tequila, Pineapple Juice, Melon Liquor

**\$12**

**APPLE MARTINI**  
Granny Smith Apple Liquor, Apple Vodka, Sparkling Cider

**\$12**

**AMARETTO SOUR**  
Luxardo Amaretto, Cherry Liquor, Lemon Juice

**\$11**

**WOO WOO**  
Citrus Vodka, Cherry Heering, Peach Liquor, Cranberry Juice

**\$11**

**NEW DRINK**  
Here

**\$12**

**NEW DRINK**  
Here

**\$12**

# WINE

## BY THE GLASS

### Bubbles

Prosecco \_\_\_\_\_ 9  
Gruener Veltliner \_\_\_\_\_ 12  
Daomaine Carneros \_\_\_\_\_ 15

### White

Chardonnay \_\_\_\_\_ 15  
Sauvignon Blanc \_\_\_\_\_ 12  
Riesling \_\_\_\_\_ 12

### Red

Pinot Noir \_\_\_\_\_ 12  
Cab/Merlot \_\_\_\_\_ 12  
Syrah \_\_\_\_\_ 12

### Flight of 3

Bubbles \_\_\_\_\_ 12  
White \_\_\_\_\_ 12  
Red \_\_\_\_\_ 12

## WHITE

Chardonnay, CA \_\_\_\_\_ 55  
Chardonnay, FR \_\_\_\_\_ 70  
Chardonnay, WA \_\_\_\_\_ 50  
Sauvignon Blanc, NZ \_\_\_\_\_ 55  
Sauvignon Blanc, CA \_\_\_\_\_ 65  
Riesling, FR \_\_\_\_\_ 50  
Riesling, WA \_\_\_\_\_ 55  
Riesling, GR \_\_\_\_\_ 50  
Pinot Gris, WA \_\_\_\_\_ 55  
Pinot Gris, FR \_\_\_\_\_ 60  
Chenin Blanc, FR \_\_\_\_\_ 60  
Chenin Blanc, FR \_\_\_\_\_ 65  
Roussanne, CA \_\_\_\_\_ 65  
Viognier, CA \_\_\_\_\_ 65  
Falanghina, IT \_\_\_\_\_ 55  
Muscadet, FR \_\_\_\_\_ 50

## RED

Pinot Noir, CA \_\_\_\_\_ 75  
Pinot Noir, WA \_\_\_\_\_ 78  
Pinot Noir, FR \_\_\_\_\_ 70  
Cabernet, CA \_\_\_\_\_ 75  
Cabernet, WA \_\_\_\_\_ 78  
Merlot, CA \_\_\_\_\_ 65  
Cab/Merlot, FR \_\_\_\_\_ 65  
Sangiovese, IT \_\_\_\_\_ 65  
Sangiovese, IT \_\_\_\_\_ 70  
Nebbiolo, IT \_\_\_\_\_ 75  
Nebbiolo, IT \_\_\_\_\_ 78  
Barbera, IT \_\_\_\_\_ 75  
Syrah, CA \_\_\_\_\_ 75  
Syrah, CA \_\_\_\_\_ 78  
Syrah, Grenache, FR \_\_\_\_\_ 75  
Grenache, CA \_\_\_\_\_ 65

## RESERVE

### White

Chardonnay, CA \_\_\_\_\_ 100  
Chardonnay, CA \_\_\_\_\_ 105  
Chardonnay, FR \_\_\_\_\_ 150  
Riesling, FR \_\_\_\_\_ 150  
Riesling, GR \_\_\_\_\_ 100  
Sauvignon Blanc, CA \_\_\_\_\_ 100  
Sauvignon Blanc, FR \_\_\_\_\_ 125

### Red

Cabernet, CA \_\_\_\_\_ 105  
Cabernet, CA \_\_\_\_\_ 150  
Merlot, CA \_\_\_\_\_ 110  
Pinot Noir, CA \_\_\_\_\_ 120  
Pinot Noir, CA \_\_\_\_\_ 150  
Pinot Noir, WA \_\_\_\_\_ 120  
Syrah, CA \_\_\_\_\_ 150  
Champagne \_\_\_\_\_ 12

# — BEER —

## DRAFT

Sam Adams Lager \_\_\_\_\_ 6  
Narragansett \_\_\_\_\_ 5  
Jack's Abby Smoke & Dagger \_\_\_\_\_ 6  
Shipyard Monkey Fist \_\_\_\_\_ 6  
BBC Coffeehouse Porter \_\_\_\_\_ 6  
Whale's Tale Pale Ale \_\_\_\_\_ 6  
Allagash White \_\_\_\_\_ 6  
CBC Flower Child IPA \_\_\_\_\_ 6

## BOTTLES

Coors Light \_\_\_\_\_ 5  
Atlantic Island Ginger \_\_\_\_\_ 6  
Dark Horse Crooked Tree IPA \_\_\_\_\_ 6  
Jack's Abby Jabby Brau  
Pale Lager \_\_\_\_\_ 6  
Alagash White \_\_\_\_\_ 6  
Troegs Hopback Amber \_\_\_\_\_ 6  
Saison Dupont \_\_\_\_\_ 10  
Dutches De Bourgonge \_\_\_\_\_ 6  
Bear Republic IPA \_\_\_\_\_ 6  
Mayflower Golden Ale \_\_\_\_\_ 6  
Stone Ruination \_\_\_\_\_ 6  
Founders Dirty Bastard \_\_\_\_\_ 6

## LARGE BOTTLES

Port Lost Abby Avant Garde \_\_\_\_\_ 12  
Pretty Things American  
Darling \_\_\_\_\_ 12  
Mystic Brewing Hazy Jane \_\_\_\_\_ 12

## CANS

21st Amendment Brew  
Free or Die \_\_\_\_\_ 5  
Cisco Sankaty Light \_\_\_\_\_ 5  
Wachusett Country Pale Ale \_\_\_\_\_ 5  
Downeast Cider \_\_\_\_\_ 5  
Sixpiont Sweet Action  
Cream Ale \_\_\_\_\_ 6  
Anderson Valley Boont Amber \_\_\_\_\_ 5  
Anderson Valley Oatmeal Stout \_\_\_\_\_ 6  
Avery Joe's Pilsner \_\_\_\_\_ 6