

AVERY SIGNATURE MARTINIS – \$15

NO. 1

MARTINEZ

Nolet Gin, Sweet Vermouth, Maraschino Liqueur, Angostura Bitters

NO. 2

DRY

Beefeater Gin, Dry Vermouth, Orange Bitters, Lemon Twist

NO. 3

DIRTY

Ketel One Vodka, Dry Vermouth, Olive Juice, Blue Cheese Stuffed Olive

NO. 4

GIBSON

Bombay Sapphire, Dry Vermouth, Cocktail Onion

NO. 5

VESPER

Beefeater Gin, Grey Goose Vodka, Lillet Blanc, Lemon Twist

NO. 6

FIRE

Bombay Sapphire, Dry Vermouth, Jalapeño Stuffed Olive

NO. 7

RUSSIAN

Stolichnaya Vodka, Lemon Twist

NO. 8

CITRUS

Grey Goose Vodka, Dry Vermouth, Orange Bitters, Lemon Twist

NO. 9

SOUR

Bombay Sapphire Gin, Dry Vermouth, Vermouth Soaked Onions

NO. 10

SWEET

Tanqueray 10, Dry Vermouth, Sweet Vermouth, Fresh Orange Juice, Orange Twist

GIN

SPARKLING GINGER NEGRONI
Campari, Nolet Gin, Canton Ginger Liqueur,
Sweet Vermouth, Prosecco, Candied Ginger 15

PARKSIDE
Bombay Gin, Calvados, Apricot Brandy, Orange Juice,
Pomegranate, Grenadine, Cherry 14

CUCUMBER COLLINS
Hendrick's Gin, St. Germain, Lime Infused Sugar
Syrup, Fresh Cucumber, Soda Water, Lime Infused
Ice Cubes, Sea Salt 12

WHISKEY

STATEHOUSE LIBERAL COCKTAIL
Rittenhouse Rye Whiskey, Sweet Vermouth,
Blood Orange Bitters, Toasted Lemon Twist 14

AGAVE SAZERAC
Bulleit Rye Whisky, Agave Nectar, Absinthe,
Peychaud's Bitters, Ricard, Lemon Twist 14

SOUTHIE TEA PARTY
Tea-Infused Bushmill's Whiskey, Clover Honey Syrup,
Fresh Lemon Juice, Yellow Chartreuse, Egg White,
Orange Bitters, Lemon Peel 12

CORN MANHATTAN
New England Corn Whiskey, Aperol,
Orange Bitters, Brandied Cherry 12

RUM

HEMINGWAY DAIQUIRI
Bacardi Rum, Luxardo Maraschino Liqueur, Fresh Squeezed
Lime Juice, Fresh Squeezed Grapefruit Juice,
Simple Syrup, Maraschino Foam 12

INDEPENDENCE SWIZZLE
Ragged Mountain Rum, Angostura Bitters,
Clover Honey Syrup, Fresh Squeezed Lime Juice,
Fresh Mint, Soda Water 12

TEQUILA & PISCO

ORGEAT PISCO SOUR
Pisco, Fresh Squeezed Lemon Juice, Fresh Squeezed Lime
Juice, Orgeat Syrup, Egg White, Almond Bitters, Torrone 12

ELDERFLOWER
Patrón Reposado Tequila, St. Germain, Yellow Chartreuse,
Orange Bitters, Lemon Twist 16

MARGARITA COBBLER
Patrón Añejo Tequila, Clément Créole Shrub Liqueur D'Orange,
Orange Bitters, Soda Water, Housemade Margarita Mix,
Orange Zest, Sea Salt 16

SPECIAL

RITZ JAM COCKTAIL
Berkshire Ice Glen Vodka, Fresh Squeezed Lemon Juice,
Simple Syrup, Spoonful of Seasonal Locally Made Jam 12

CHOCOLATE SODA
Godiva Chocolate Liqueur, Chocolate Bitters, Soda 12

CHAMPAGNE/SPARKLING

GLASS / BOTTLE

PROSCECCO, LA MARCA Italy 10 / 40
“**BRUT CLASSIC**,” CHANDON California 13 / 55
“**ROSÉ**” CHANDON California 15 / 60
“**YELLOW LABEL**” **BRUT**, VEUVE CLICQUOT France 22 / 105
DOM PÉRIGNON, EPERNAY, France 48 / 190

WHITES

SAUVIGNON BLANC, WHITEHAVEN New Zealand 12 / 48
SANCERRE, DOMAINE DE LA PERRIÈRE France 15 / 60
SAUVIGNON BLANC, CAKEBREAD California 18 / 72
RIESLING, EROICA Columbia Valley, Washington 18 / 72
CHARDONNAY, SONOMA CUTRER, Russian River California 12 / 48
CHARDONNAY, ACACIA, “CARNEROS” California 15 / 60
CHARDONNAY, CAKEBREAD, Napa Valley, California 25 / 115
CHARDONNAY, FLOWERS, Sonoma Coast, California 30 / 120
POUILLY FUISSÉ, LOUIS JADOT, France 18 / 72
PINOT GRIGIO, PIGHIN, Italy 12 / 48
ALBARIÑO, MARTÍN CÓDAX, Spain 12 / 48

REDS

PINOT NOIR, CLOUDLINE, Willamette Valley Oregon 13 / 55
PINOT NOIR, BELLE GLOS, MEIOMI, Sonoma Coast California 16 / 64
PINOT NOIR, PONZI, Willamette Valley, Oregon 25 / 115
CABERNET, LOUIS M. MARTINI, Napa Valley, California 15 / 60
CABERNET SAUVIGNON, FRANCISCAN ESTATES, Napa Valley, California 18 / 72
CABERNET SAUVIGNON, JORDAN, Alexander Valley California 35 / 140
CABERNET MERLOT BLEND, CAYMUS, Napa Valley, California 45 / 185
RÉSERVE SPÉCIALE, BARON LAFITE (ROTHSCHILD) 13 / 55
SYRAH BLEND, APOTHIC, California 12 / 48
SHIRAZ, TINTARA, McLaren Vale, Australia 15 / 60
ZINFANDEL, RAVENSWOOD, “LODI” California 15 / 60
MALBEC, CATENA, Mendoza Argentina 12 / 48
MERLOT, FERRARI-CARANO, Sonoma County, California 15 / 60
RIOJA, PALACIOS REMONDO, Spain 12 / 60
PRODUTTORI DEL BARBARESCO Piedmont, Italy 30 / 120

BEER ON TAP

ALLAGASH WHITE, PORTLAND, ME 6.5
GUINNESS, DUBLIN, IRELAND 8
SHIPYARD SEASONAL, PORTLAND, ME 6.5
AVERY, IPA, BOULDER, CO 6.5

BOTTLED BEER

SAMUEL ADAMS, SEASONAL, BOSTON, MA 6.5
SAMUEL ADAMS, LAGER, BOSTON, MA 6.5
HARPOON, SEASONAL, BOSTON, MA 6.5
WACHUSETT BLUEBERRY, WESTMINSTER, MA 6.5
PRETTY THINGS JACK D’OR, SOMERVILLE, MA 12
CISCO, WHALES TALE PALE ALE, NANTUCKET, MA 6.5
SMUTTYNOSE, OLD BROWN DOG ALE,
PORTSMOUTH, NH 6.5
GEARY’S, LONDON PORTER, PORTLAND, ME 6.5
STELLA ARTOIS, BELGIUM 6.5
PALM, AMBER, BELGIUM 6.5
HEINEKEN, HOLLAND 6.5
CORONA, MEXICO 6
BUDWEISER, USA 6
COOR’S LIGHT, USA 6

TASTE & SHARE

CHILLED GAZPACHO “VERDE”

Tomatillo, Avocado and Cucumber Soup, Tortilla 7

ARTISANAL SELECTION OF OLIVES

Greek Kalamata, French Picholine, Italian Castelveirano 9

COUNTRY BRUSCHETTA

Truffled White Bean, Tomato Salad, Black Olive Tapenade, Toasted Bread 10

CURED MEATS

Duck Prosciutto, Pork Saucisson, Prosciutto di Parma, Cornichon, Red Eye Gravy 15

ATLANTIC SALMON RILLETTE

Poached Salmon with Crème Fraiche and Shallots 13

THE CHEESE COLLECTION

House Made Balsamic Figs, Quince Paste and Water Crackers 19

LOCAL GREEN ASPARAGUS & SHITAKE MUSHROOMS

Edamame, Pea Sprouts, Miso Vinaigrette 12

FOIE GRAS & CHICKEN LIVER TERRINE

Red Wine Onion, Country Bread 15

COOKIES

Selection of Five Miniature Girl Scout Cookies 7

CHOCOLATE

Truffles and Bon Bons 7

MACAROONS

Seasonal Selection of Almond Cookies 7

CARAMEL POT DE CRÈME

Biscotti 7

PANNA COTTA

Seasonal Fruit Compote 7