

cocktails

Doli | \$11

house infused pineapple vodka, shaken until well chilled, served with fresh pineapple

Winter White | \$11

Grey Goose La Poire vodka and pear nectar with a splash of champagne and an oven dried pear chip

Speaks with Clarence | \$11

Stephi's take on a classic sazerac.
Journeyman distillers white rye, Pernod, fresh clove syrup, and blood orange bitters

Christopher Wallace | \$11

Tap 357 maple infused whiskey chilled and topped with Brooklyn Brown Ale

Jack o' Lantern | \$11

Crop Organic Pumpkin vodka shaken with Jack Daniel's whiskey, served on the rocks with a float of Bantam hard cider

Horse and Buggy | \$11

Buggy Whip whiskey, Pavan orange blossom liqueur and Aperol, finished with Peychauds bitters

Island Girl | \$11

fresh cranberries and shaved ginger muddled with Tito's Handmade vodka and topped with soda water

Heff and Stormy | \$11

white rum shaken with house made pineapple infused vodka, angustora bitters and clove syrup, topped with a float of heffeweizen beer

Omar's Coming | \$11

South Boston's own Wire Works gin mixed with Aperol, St. Germain, fresh lemon juice and a champagne float

Southie Julep | \$11

Jameson irish whiskey, fresh mint, lime, brown sugar and vanilla, shaken and served on the rocks

Mint Macchiato | \$11

Tito's Handmade vodka, Baileys Mint and fresh espresso, shaken and served well chilled



wines by the glass

ON DRAFT

Chardonnay, Richer Pour (California) | \$8

Cabernet Sauvignon, Richer Pour (California) | \$8

SPARKLING

Prosecco, LaMarca (Italy) | \$9

Blanc de Blanc, Shramsburg (California) | \$17

WHITE

Sauvignon Blanc, Whitehaven (Marlborough) 2012 | \$10

Chardonnay, William Hill (Napa) 2011 | \$12

Pinot Grigio, DiLenardo (Friuli) 2012 | \$8

Albarino, Deusa Nai (Spain) 2011 | \$10

RED

Pinot Noir, MacMurray Ranch (Russian River) 2011 | \$12

Cabernet Sauvignon, Louis Martini (Sonoma) 2011 | \$10

Malbec, Terrazes (Medoza) 2011 | \$8

Merlot, Micheal Pozzan "Annabella" (Napa) 2011 | \$10

beer

ON DRAFT

Harpoon IPA South Boston, MA | \$6

Harpoon Seasonal Selection South Boston, MA | \$6

Hoegaarden Belgian White Belgium | \$6

Shipyard Pumpkin Ale Portland, ME | \$6

Stella Artois Belgium | \$6

Bud Light St. Louis, MO | \$5

Whale's Tale Pale Ale Nantucket, MA | \$6

Brooklyn Lager Brooklyn, NY | \$6

BOTTLES

Budweiser St. Louis, MO | \$5

Goose Island IPA Chicago, IL | \$5

Heineken Netherlands | \$5

Amstel Light Netherlands | \$5

Corona Mexico | \$5

Michelob Ultra St. Louis, MO | \$5

Pretty Things Jack D'or Cambridge, MA (22oz) | \$12

Coors Light Golden, CO | \$5

Miller High Life Milwaukee, WI | \$5

Hoegaarden Belgian White Belgium | \$6

Sam Adam's Boston Lager Boston, MA | \$5

Brooklyn Brown Ale Brooklyn, NY | \$5

Harpoon 100 Barrel Series South Boston, MA (22oz) | \$14

Gritty Mcduffs Pub Style Pale Ale Portland, ME | \$6

Allagash Belgian White Portland, ME | \$6

Bantam Hard Cider Cambridge, MA | \$7

Lagunitas IPA Petaluma, CA | \$6

Left Hand Milk Stout Longmont, CO | \$6

CANS

Pabst Blue Ribbon Milwaukee, WI (16oz) | \$3

Guinness Stout Dublin, Ireland (14.9oz) | \$6

Harpoon UFO White South Boston, MA | \$5

Newburyport Pale Ale Newburyport, MA | \$5

Cisco Grey Lady Nantucket, MA | \$5



winter warmers

Stephi's Favorite | \$10

Grand Marnier, Kahlua, and Baileys topped with coffee and fresh whipped cream

Tea Party | \$10

Maker's Mark bourbon, Root liqueur, black tea syrup and freshly brewed english breakfast tea

Pumpkin Toddy | \$10

Crop Organic Pumpkin vodka, local honey, fresh lemon juice and hot apple cider

Classic Irish Coffee | \$10

Jameson irish whiskey, sugar, cream, and freshly brewed coffee as served by our favorite bar in San Francisco

Chocolate Euphoria | \$10

Captain Morgan spiced rum, Mozart chocolate liqueur and hot chocolate, topped with fresh whipped cream





appetizers

Grilled Focaccia Bruschetta | \$11

with roasted beets, avocado, ricotta salata and fresh basil

Old World Meatballs | \$9

made with beef, pork and veal, finished in a rich pomodoro sauce

Crispy Flatbread | \$11

topped with roasted butternut squash, seared mushrooms, caramelized onions, creamy goat cheese, baby arugula and aged balsamic

Ahi Tuna Tartare* | \$14

sashimi grade tuna served with avocado, chipotle chili soy sauce, spicy mayonnaise and crispy wontons

Brown Sugar Braised Pork Belly | \$9

ginger, soy, and chili glazed with sticky rice

Warm Naan Bread with Three Spreads | \$10

tuscan white bean, honey whipped ricotta and toasted walnut muhamara

Roasted Garlic Knot | \$10

with extra virgin olive oil, flaked sea salt and fresh herbs

Simple Mixed Green Salad | \$8

with red wine vinaigrette and sea salt

entrée salads

Grilled Orange Chili Glazed Shrimp Salad | \$18

grilled red onion, edamame, avocado, bean sprouts, and pickled cabbage, topped with wakame and citrus vinaigrette

Warm Goat Cheese and Sesame Roasted Beet Salad | \$16

crushed almond goat cheese fritters, grilled fennel, mandarin oranges and field greens with ginger vinaigrette

Grilled Skirt Steak Salad* | \$17

with roasted tomatoes, grilled red onion, bacon, maytag blue cheese, shaved radishes, romaine, and green goddess dressing topped with warm poached egg

Crunchy Vegetable Salad | \$13

thin sliced carrots, cucumbers, celery, shaved cauliflower, red peppers and feta cheese tossed with baby arugula and lemon vinaigrette

add blackened chicken | \$3 shrimp | \$6 tuna | \$9

Newbury Street Chunky Chicken Salad | \$16

roasted chicken, mayonnaise, toasted almonds and capers with field greens, sliced tomatoes and Irish soda bread

for the table

Macaroni and Cheese | \$9

baked with three cheeses, topped with buttery bread crumbs

Grilled Asparagus | \$8

with parmesan cheese, pancetta and lemon aioli

Seared Oyster Mushrooms | \$8

with sea salt and herbs

Slow Roasted Cauliflower | \$8

over tomato soffrito

Maple Butter Roasted Acorn Squash | \$7

with cranberry marmalade

Warm Roasted Beets | \$7

with toasted sesame seeds and aged balsamic

entrées

Pan Roasted Salmon | \$18

with salsa romesco, and shaved asparagus salad

Grilled Marinated Lamb Chops* | \$22

with harissa mint pesto and torched feta

Seared Jumbo Sea Scallops | \$19

with mascarpone polenta and tomato soffritto

Grilled Skirt Steak* | \$19

with red wine braised shallots and french fries

Slow Roasted Half Chicken | \$17

with rosemary jus and toasted garlic

Wild Mushroom Risotto | \$18

with braised shallots, white truffle oil, parmesan cheese and red wine reduction

Fish and Chips | \$17

with caper remoulade and pickled cabbage

Spaghettini and Meatballs | \$18

old world meatballs and roasted chilies tossed in pomodoro sauce with parmesan cheese

Stephi Burger* | \$15

caramelized onions, roasted mushrooms, applewood smoked bacon, cheddar cheese and brioche bun

Shaved Brussels Sprouts | \$7

with roasted butternut squash and smokey bacon

Grilled Broccolini | \$7

with toasted garlic, pinenuts and marinated olives

Pan Roasted Yukon Home Fries | \$7

with caramelized onions, herbs and garlic

Creamy Mashed Potatoes | \$7

whipped with garlic

Toasted Quinoa | \$8

with roasted sweet potato, medjool dates and local honey

18% gratuity will be added to parties of 6 or more. Before placing your order, please inform your server if a person in your party has a food allergy.

*These items are served raw, undercooked or may be cooked to your liking. Consuming raw or undercooked fish, seafood, meats or eggs may increase your risk of food borne illness.



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dessert

\$8

all desserts are freshly made in house

Warm Chocolate Cake

dense and fudgy for the chocolate lover
with crème anglaise and vanilla ice cream

Caramelized Apple Bread Pudding

served warm with caramel sauce
and vanilla ice cream

Pineapple Upside Down Cake

served with warm caramel sauce,
vanilla ice cream

Sticky Toffee Pudding

date-flecked cake soaked with a buttery,
gooey toffee sauce and served
with vanilla ice cream

Mixed Berry Sorbet

served with fresh berries
and warm assorted cookies

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