

BEER LIST

DRAFT

WACHUSSETTS OKTOBERFEST

WACHUSSETTS BLUEBERRY ALE

CAMBRIDGE PUMPKIN ALE

GUINNESS

CHIMAY WHITE

DOGFISH 60 MINUTE IPA

TUCHER

STELLA

ALLAGASH

ANCHOR STEAM

BOTTLES

WOLAVERS ALE

BERKSHIRE BREWING COMPANY IPA

CHIMAY BLUE

CHIMAY RED

BROOKLYN BROWN ALE

BROOKLYN LAGER

YOUNGS CHOCOLATE STOUT

SAM SMITH ORGANIC LAGER

SAM SMITH ORGANIC ALE

SMUTTY IPA

OLD SPECKLED HEN

HOP DEVIL PRIMA PILS

WHALES TALE PALE ALE

AMSTEL

HEINEKEN

HEIN LITE

CORONA

BUD

BUD LIGHT

MAGNERS

NEWCASTLE

SAM SMITH IMPERIAL STOUT

SAM SMITH OATMEAL STOUT

HI LIFE

MEANTIME COFFEE PORTER

PORTERHOUSE OYSTER

PBR

Fine Spirits

Irish Whiskies

Jameson 10 yr.	\$7	Red Breast	\$9
Jameson 12 yr.	\$9	Powers	\$8
Jameson 18 yr.	\$12	Bushmills 10 yr.	\$7
Middleton Rare	\$25	Bushmills 12 yr.	\$8
Paddy	\$7	Blackbush	\$7

Rum

Pyrat Cask 23	\$10	Rhum Clement	\$9
Ron Zacapa	\$9	Ron Botran	\$9

Single Barrel Bourbon

Knob Creek	\$9	Basil Hayden	\$10
Bakers	\$9	Bookers	\$9
Woodford Reserve	\$9	Old Overholt (Rye)	\$10

Tequila

Blanco / Plata

Patron Silver	\$9	Herradura Silver	\$9
Tres Generaciones Plata	\$9		

Reposado

Milagro Reposado	\$9	Espolon Reposado	\$10
Reserva 1800	\$10	Cazadores	\$10

Anejo

Patron Anejo	\$10	Cabo Wabo	\$10
El Mayor	\$9		

Cognac

Hennessey VS	\$9	Kelt XO	\$25
Courvoisier V.S	\$10	Remy Martin VSOP	\$12
Larresingle VSOP	\$15		

Small plates

Smoked cod fritters, spicy tartar sauce \$4.5

Devilleed bacon and eggs \$4

Tempura salmon, wasabi crème fraiche \$4.5

Fried halloumi cheese, yogurt sauce \$4

Appetizers

Cauliflower bisque, curry drizzle \$5

Red leaf lettuce salad, pomegranate, cucumber \$6

Charred Caesar salad, croutons, white anchovies \$8

Grilled stuffed calamari marinara sauce \$9.5

Sautéed mussels white wine garlic shoestring potatoes \$11

Lamb lollipops goat cheese brulee mint oil aged balsamic \$12.5

Entrees

Burger, fries \$12

Roasted vegetable Panini, greens \$10

Bison Bolognese, Romano cheese, fresh pasta \$17

Daily grilled pizza selections \$12.5

Roasted cod, potato scallions pancake, shallot cream sauce \$19.5

Statler chicken, roasted garlic and ricotta ravioli, lemon jus \$17.5

Hanger steak frites, watercress salad, Madeira sauce \$

Red wine parpadelle, crab, leeks, truffle oil \$18.5

Sides spicy julienned snow peas, fries, mash potatoes, asparagus, hoisin bbq broccoli

Truffle fries roasted garlic mayo \$4.5

