

# Cocktails & Beers

## Cocktails 11

### KOOKABURRA

Aged Rum, Cherry Spiced Liqueur, Raspberry, Fresh Lime, Black Currant & Cocoa

### GREEN FINCH

Vodka, Celery Juice, Douglas Fir Liqueur, Fresh Lemon, Ginger Beer

### THE ROBIN

Tequila Blanco, Mezcal, Jalepeno-Cilantro, Fresh Lime, Topped with Pilsner

### A ROSE FINCH

Gin, Pink Vermouth, Szechuan Citrus, Fresh Lime, Topped with Sparkling Rose

### SONGBIRD

Barrel-Aged Gin, Unfiltered Gin, Angostura, Blackberry Red Wine

### BIRD'S NEST

Irish Whiskey, Orange Curacao, Egg White, Lemon, Sage & Rosemary

### PURPLE MARTIN

Rye Whiskey, Allspice Dram, Lemon-Basil, Fresh Orange, Lime and Beet Juice

### CANARY

Cognac, Fresh Lemon, Pinapple, Basil, Lemongrass

## Mocktails 4

### THE GAZEBO

Sparkling Lime, Vanilla, Basil

### SUMMERTIME

Lemonberry Meritage, Fresh Lemon Juice

## Draft Beer 6

### YUM YUM PALE ALE

Three Floyd's, 5.5%

### BOURBON BARREL-AGED ARROGANT BASTARD

Stone Brewing Co, 8.1%

### LAGUNITAS IPA

Lagunitas Brewing Co, 6.2%

### WHITE BELGIAN STYLE WHEAT.

Allagash Brewing 5.1%

### GERMAN PILSNER

Krombacher, 4.8%

## Bottles & Cans

### DAISY CUTTER APA 7

Half Acre Beer Company, 5.2% 16oz

### GROSS OF GOLD GOLDEN ALE 6

Revolution Brewing, 4.8%

### FLANNEL PAJAMAS STOUT 6

Begyle Brewing Co, 5.4%

### FLIGHT OF THE ROOSTER SAISON 6

Ravina Brewing Co, 7.5%

### ANCHOR STEAM AMBER 6

Anchor Brewing, 4.9%

### BLANCHE DE CHAMBLY 6

Unibroue, 5%

### ROSE CIDER 6

Crispin Cider Company, 5%

### GONE AWAY IPA 7

Half Acre Beer Company, 7% 16oz

## RARE TEA CELLAR

MOCHA CHAI  
LEMONGRASS WILD ROSE  
CHAMOMILE  
EMPEROR'S DRAGONWELL  
REGAL EARL GREY

## SWEETS TO SHARE

CHOCOLATE & PEANUT BUTTER  
BROWNIE WITH BANANA ICE CREAM  
CARROT CAKE WITH PECAN PRALINE  
SKILLET COOKIE WITH  
VANILLA ICE CREAM

## WITH DESSERT

AMARO NONINO  
AVERNA AMARO  
LUXARDO ABANO  
BAS ARMAGNAC DUFFAU  
FERNET FRANCISCO

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## Appetizers

### CHICKEN WINGS \_\_\_ 10

Korean Style/Tamari Glaze/Sesame Seeds

### NACHOS \_\_\_ 10

Crispy Pork Belly/Tomatillo/Lime Crema/  
Sambal/Black Beans/Pickled Jalapeño/  
Queso Fresco

### BRANDADE \_\_\_ 12

Preserved Lemon/Slow Roasted Garlic/  
Toasted Bread

### BAKED MUSSELS \_\_\_ 11

Black Garlic & Butter/Fresh Lemon/Leeks/  
Beer Broth/Fresh Baked Country Loaf

### GRILLED SAUSAGE \_\_\_ 12

Whole Grain Mustard/Rye Crumble/  
House Made Sauerkraut/Pickled Red Onion

## Vegetables

### BROCCOLI & SLAW \_\_\_ 10

Roasted Broccoli/Everything Spice/  
Horseradish & Celery Root Slaw/  
Preserved Lemon Yogurt

### PUB POTATOES \_\_\_ 9

Kennebec Wedges/Mushroom Aioli/  
Toasted Nori Powder/Fingerling Chips

### CRISPY CAULIFLOWER \_\_\_ 11

Ponzu Glaze/Roasted Cashew/Sesame Seeds/  
Cilantro & Pickled Red Onion Salad

### ROASTED CARROTS \_\_\_ 11

Carrot Hummus/Dried Dates/Sumac/  
Crispy Chickpea/Pistachio Dukkah

### GRILLED SWEET POTATO \_\_\_ 10

Fried Egg/Pecan Pesto/Winter Radish/  
Sweet Chili Vinaigrette/Crunchy Buckwheat

## FLATBREADS

### MARGHERITA \_\_\_ 11

Red Sauce/Fresh Basil/Buffalo Mozzarella

### CHICKEN SAUSAGE \_\_\_ 13

Manchego Garlic Sauce/Caramelized  
Onions/Pickled Fennel/Shaved Manchego

### SOPRESSA \_\_\_ 14

Stracciatella/Pomodoro/Roasted Garlic/  
Shaved Sprouts

### BACON & EGG \_\_\_ 13

Crispy Bacon/Whole Egg/Fresh Jalapeño/  
Provolone/Tomato & Pesto

### ARTICHOKE \_\_\_ 9

Delicata Squash/Butternut Squash Puree/  
Parmigiano/Baby Arugula/  
Toasted Pumpkin Seed

## FRESH SOUP

### ROASTED MUSHROOM

Garlic Crème Fraiche/  
Crispy Shallot/Ginger

MADE DAILY

8 BOWL

## SUPPER CLUB

STARTING  
MARCH 1ST

EVERY WEEKDAY  
FROM  
4:30-6:00 PM

CREATE YOUR FAMILY MEAL:  
2 APPETIZERS OR SALADS /  
2 MEALS /2 VEGETABLES

25 PER PERSON

KIDS EAT FREE

## SWEETS TO SHARE

### CHOCOLATE PEANUT BUTTER BROWNIE

Banana Ice Cream

### CARROT CAKE

Praline Pecan Ice Cream

### SKILLET COOKIE

Vanilla Ice Cream

9 EACH

## PASTA

### RISOTTO \_\_\_ 15

Butternut Squash & Cardoon Cream/  
Fried Cardoon/Mascarpone/Pepita's

### FUSILLI \_\_\_ 12

Pomodoro/Parmigiano/Olive Oil/  
Basil Breadcrumbs

### WHOLE WHEAT BUCATINI \_\_\_ 13

Cacio e Pepe/Grana Padano/Pecorino/  
Black Pepper/Olive Oil

### TORTELLINI \_\_\_ 14

Carrot Mascarpone/Shaved Carrot/  
Caramelized Onion Sauce/Walnuts

### CHITARRA \_\_\_ 16

Shrimp/Cherry Tomato/Fresh Garlic/  
Pernot/Mint/Chili Flake

### MAC-N-CHEESE \_\_\_ 13

Canestri/Raclette/White Cheddar/  
Bechamel/Breadcrumbs

## Salads & Grains

### CREAMY BARLEY \_\_\_ 9

Creamy Barley/Tamari Egg/Thai Basil/  
Cucumber Puree/Gomae/Dulse Flake/  
Black Sesame Crunch

### RADICCHIO & FRISEE \_\_\_ 9

Fresh Citrus/Crispy Bacon/Blue Cheese/  
Grilled Onion/Sweet Onion Vinaigrette

### BABY ROMAINE \_\_\_ 9

Poached Pear/Provoletta/Pickled Shallot/  
Balsamic Vinaigrette

### FREEKEH \_\_\_ 9

Cracked Grains/Grapefruit Segments/  
Turnip Puree/Rosemary Crumble/  
Sherry Gastrique

### ARUGULA \_\_\_ 9

Whipped Ricotta/Pickled Fennel/  
Marinated Olives/Lemon Vinaigrette/  
Roasted Walnuts/Herbed Croutons

## Meals

### CHEESEBURGER & FRIES \_\_\_ 11

Griddled Patty/Colby Jack Cheese/  
Arugula, Tomato & Mayo/Skinny Fries/  
Ketchup/Pickles on Side

### MAKE IT A DOUBLE \_\_\_ 14

### CEDAR ROASTED SALMON \_\_\_ 21

Jasmine Rice/Blood Orange Segments/  
Roasted Broccoli/Citrus Puree

### STRIP LOIN \_\_\_ 26

Crispy Potatoes/Grilled Onions/Jus/  
Rutabaga Puree/Side Salad

### ROASTED HALF CHICKEN \_\_\_ 19

Braised Kale/Fennel Puree/Charred Lemon/  
Roasted Potato/Vegetables