

Drink Up With
MAISON PICKLE
MINI MARTINI HOUR*

Mon-Fri 4:30 pm - 6:30 pm

Mini Martini Flight \$12

BOTANICAL BOND

BOTANIST GIN
• DRY VERMOUTH
• COCCHI AMERICANO

THE BOTANIST'S

SPELL

BOTANIST GIN
SWEET VERMOUTH
MARASCHINO LIQUEUR
ORANGE BITTERS

GARDEN OF GIN*

BOTANIST GIN
LO-FI DRY VERMOUTH
ORANGE BITTERS

*Craving More? Upgrade Any One of the Above
to a Full-Sized Cocktail for \$12!*

The Cognac Trilogy Flight \$12

SIDECAR

DUDOGNON SELECTION COGNAC, ORANGE CURACAO,
FRESH LEMON, CANE SUGAR

THE HARVARD

DUDOGNON SELECTION COGNAC, SWEET VERMOUTH, BITTERS

GRANDE AFFAIRE

DUDOGNON SELECTION COGNAC, GRENADINE, FRESH LEMON, BITTERS

HOUSE LIQUOR HIGHBALLS \$12

WINES BY THE GLASS \$11

BEER \$7

**Enjoy responsibly at our Main Bar*

Eat Up With
**MAISON PICKLE
MINI MARTINI HOUR***

Mon-Fri 4:30 pm - 6:30 pm

WELLFLEET OYSTERS

COCKTAIL SAUCE, LEMON WEDGE

1 pc - \$2 / 1/2 dz - \$11 / 1 dz - \$21

NOSH \$10

SEASONAL MARKET SOUP

CHEF'S SELECTION

PICKLED CRUDITÉS

SEASONAL PICKLED VEGETABLES, HERB AIOLI

MAISON FRIES WITH GRUYERE FONDUE AND BACON

CRISPY PICKLED ARTICHOKE

SPICY AIOLI, PICKLED MUSTARD SEED

NOMS \$15

ARTICHOKE AND SPINACH DIP CLASSIQUE

MOZZARELLA, FRESH HERBS, TOASTED BREAD

TUNA TARTARE

DIJON VINAIGRETTE, HERB AIOLI

CRISPY CALAMARI

FRA DIAVOLO SAUCE, GARLIC BREAD