**MARTINIS**

**Bikini Martini**  
Bacardi Coconut Rum, Svedka vodka, grenadine and pineapple juice.  
$12

**Brick Alley Cosmopolitan**  
Absolut Citron Vodka, Cointreau, a hint of lime and a splash of cranberry juice.  
$12

**French Kiss Martini**  
Grey Goose Vodka, Chambord, and pineapple, shaken and served straight up with a sparkling wine floater.  
$15

**Lemon Drop Martini**  
Deep Eddy Lemon Vodka and Pallini Limoncello, shaken and served straight up with a sugar rim.  
$12

**Cucumber Gimlet**  
Hendrick’s Gin, sweet lime, and muddled cucumber; shaken and served straight up.  
$14

**Plumby’s Manhattan**  
Maker’s Mark Bourbon and cherry brandy.  
$15

**Bob W’s Dark Espresso Martini**  
Smirnoff Vanilla Vodka, coffee liqueur, Licor 43 and chilled espresso.  
$12

**Espresso Martini**  
Vodka, Frangelico, Baileys Irish Cream, and chilled espresso.  
$12

**Chocolate Covered Cherry Martini**  
Effen Black Cherry Vodka and white creme de cacao, topped with Ghirardelli chocolate shavings.  
$12

**Chocolate Martini**  
Vodka and white creme de cacao, sprinkled with fresh grated chocolate.  
$12

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**BOURBON**

Angel’s Envy $16  
Basil Hayden’s $13  
Buffalo Trace $10  
Bulleit $12  
Colonel E.H. Taylor $14  
Howler Head Banana $12  
Jim Beam $9  
Knoebbels $12  
Maker’s Mark $10  
Maker’s Mark 46 $14  
Town Branch $12  
Woodford Reserve $12

**RALPH’S LOCKER**  
(when we have it)

Blanton’s $15  
Colonel E.H. Taylor $14  
Eagle Rare $15

**RYE**

Bulleit $12  
Michter’s Barrel Strength $16  
WhistlePig 10 yr. $14  
WhistlePig 12 yr. $20  
WhistlePig 15 yr. $34

**GIN**

Beefeater $10  
Bombay Sapphire $10  
Hendrick’s $12  
New Amsterdam $9  
Newport Craft $12  
Tanqueray $10

**BLENDED SCOTCH WHISK(E)Y**

Chivas Regal 12 yr. $12  
Dewar’s White Label $10  
Johnnie Walker Red $10  
Johnnie Walker Black $12  
Johnnie Walker Green $17  
Johnnie Walker Gold $20  
Johnnie Walker Blue $50

**SINGLE MALT SCOTCH WHISKY**

Glenlivet “Nadarra” $20  
Lagavulin 16 yr. $24  
Laphroaig 10 yr. $16  
Laphroaig 25 yr. $70  
Glen Moray 12 yr. $12  
Glen Moray 15 yr. $17  
Glen Moray 18 yr. $18

**AMERICAN WHISKEY**

Jack Daniel’s $9  
Jack Daniel’s Fire $9  
Jack Daniel’s Apple $9  
Seagram’s 7 Crown $9  
Skrewball Peanut Butter $10  
Michter’s $15

**CANADIAN WHISKEY**

Canadian Club $10  
Crown Royal $10  
Seagram’s VO $10

**JAPANESE WHISKEY**

Kaiyo 7 yr. $17

**IRISH WHISKEY**

Ha’Penny $10  
Jameson $9  
Bushmills $10  
Proper Twelve $10  
Redbreast 12 yr. $12

**MOONSHINE**

Buffalo Trace White Dog Mash #1 $12  
Buffalo Trace White Dog Wheated Mash $12

**TEQUILA**

1800 Coconut $10  
CasaMigos Añejo $14  
CasaMigos Blanco $14  
Casa Noble Crystal $12  
Don Julio Silver $13  
Espolon Blanco $12  
Jose Cuervo Gold $10  
Ghost $10  
Milagro Silver $10  
Monte Alban Blanco $9  
Patrón Silver $13  
Patrón Reposado $14  
Patrón Añejo $15  
Patrón Extra Añejo $25  
Ya’Vé Mango $12

**PORTS & COGNACS**

Fonseca Port $10  
Hennessy VS $15  
Courvoisier VSOP $15  
Remy Martin VSOP $14

**RUM**

Bacardi Coconut $10  
Bacardi Black $9  
Bacardi Silver $9  
Captain Morgan $10  
Gosling’s Black Seal $10  
Myers $11  
Mt. Gay $11  
Pussers $11  
Sailor Jerry $11  
Shipwreck Coffee $10  
Shipwreck Mango $10  
Thomas Tew  
( Newport, RI ) $10
HOUSE SPECIALTY DRINKS

Caramel Apple Mimosa
Sparkling wine, cinnamon simple syrup, apple cider and O.J. in a caramel/cinnamon sugar-rimmed flute glass.  $10

Marc's Cucumber Lemonade
Crop Organic Cucumber Vodka, elderflower liqueur; lemonade and a squeeze of fresh lime.  $10

Berry Lemonade
Deep Eddy Lemon Vodka, raspberry liqueur and lemonade in a mason jar.  $10

Kimmy D's Grapefruit Soda
Deep Eddy Ruby Red Vodka, elderflower liqueur; sparkling wine and soda water in a tall pint.  $10

American Mule
Tito’s Vodka, ginger beer and a hint of lime.  $10

Sunday Funday Bloody Mary
House-made Bloody Mary mix, Tito’s Vodka, and 2 jumbo cocktail shrimp.  $15

BAP Old Fashioned
Woodford Reserve Bourbon, sugar, orange bitters, orange and cherry.  $12

Newport’s Sailor Punch
Bacardi Black Rum, Bacardi Coconut Rum, banana liqueur; pineapple juice, orange juice and grenadine in a Tiki cup.  $10

Lou’s Tall Tonic
Bombay Sapphire with tonic water in a tall pint. No fruit.  $10

Pineapple Coconut Mojito
Bacardi Coconut Rum, pineapple juice, mint, lime, simple syrup and soda water.  $10

Mojito Cubano
Bacardi Silver, mint, lime, simple syrup and soda.  $10

Dark and Stormy
Gosling’s Black Seal Rum and Barritt’s Ginger Beer with a squeeze of lime.  $10

Mango Painkiller
Shipwreck Mango Rum, coconut, orange juice, pineapple juice, with a shake of cinnamon and nutmeg.  $11

St. Kitts Eye Opener
Shipwreck Coffee Rum, coffee liqueur; Baileys Irish Cream and chilled espresso served in a tall pint.  $12

Grant’s Shipwreck
Hot apple cider and Captain Morgan Spiced Rum.  $10

FROZEN LIBATIONS

Mudslide
Frozen or on the rocks. Vodka, dark creme de cacao, and Baileys Irish Cream. Available in original, chocolate, strawberry, banana, and mint.  $12

Mango Lava Flow
Mango rum blended with pineapple and coconut, served with a flow of strawberries.  $12

Slow Train to Mazatlan
A frozen concoction of Bacardi Black Rum and peach brandy blended together with sweetened strawberries and banana.  $12

Irish Coffee (The Best)
The only Irish coffee in New England inducted into the Jameson Irish Whiskey Hall of Fame and retired from competition.  $10

Nutty Irishman
Frangelico and Baileys Irish Cream with your choice of coffee or hot chocolate.  $10

KGB
Kahlua, Grand Marnier and Baileys mixed with coffee or hot chocolate.  $11

Banana Bourbon Cocoa
Howler Head Banana Bourbon, dark creme de cacao and hot chocolate served in a mason jar.  $11

MARGARITAS & MORE

Black Jack Margarita
Traditional Monte Alban margarita with a shot of Chambord.  $12

Coconut Margarita
1800 Coconut Tequila, triple sec, sour, lime, and a splash of pineapple.  $12

Spiced Apple Cranberry Margarita
Monte Albán Tequila, house-made cinnamon simple syrup, apple cider, cranberry, triple sec and lime. Shaken and served in a cinnamon/sugar-rimmed pint glass.  $12

Don Julio's Ultimate Margarita
Don Julio Tequila Blanco, Cointreau, sour, and lime.  $15

Rhode Island Reef Peach CBD-Rita
Espolòn Blanco, peach liqueur, lime, and sour; with a Rhode Island Reef Peach CBD gummy garnish.  $12

Sweet Heat Margarita (SPICY)
Spicy Ghost Tequila, fresh jalapeños, triple sec, pineapple juice, and lime.  $12

El Jefe Margarita
Patrón Silver Tequila, Patrón Citronge, sour, and lime, served in a Patrón Tiki cup.  $15

Paloma
Milagro Silver; grapefruit juice, lime, superfine sugar, and soda.  $12

MOCKTAILS  Ask your server about seasonal mocktails

Mock-jito
Fresh mint, lime, mint simple syrup and soda water.  $5

Strawberry Refresher
Fresh lemon, mint and sugared strawberries muddled and shaken with lemonade and soda water.  $5
DRAFT BEER
City Roots Pumpkin Cider (4.8%) $7
Truly Berry (5%) $6
Bud Light (4.2%) $5
Narragansett Lager (5%) $5
Stella Artois (5%) $6
Modelo Especial (4.5%) $5
Brick Alley House Ale (Grey Sail) (4.7%) $7
Allagash White (5.2%) $7
Samuel Adams Octoberfest (5.3%) $6
UFO Maine Blueberry (4.8%) $6
Tilted Barn Rotating Line (12oz) $8
Whalers “Rise” Pale Ale (5.5%) $7
Harpoon IPA (6%) $6
Grey Sail “Captain’s Daughter” DIPA (8.5%) $8
Mayflower Porter (5.2%) $7
Guinness Stout (20oz) (4.2%) $8

FALL SEASONALS
Shipyard “Pumpkinhead” Pumpkin Ale $6
Spaten Oktoberfest Ur-Märzen Lager $7
Ayinger Oktober Fest-Märzen Lager $7
Harpoon “Flannel Friday” Hoppy Amber Ale $6

SANGRIA
Glass $10 / Pitcher $36
Apple Cider Sangria
California Cabernet, Jack Daniel’s Apple, cinnamon simple syrup, apple cider and a splash of Sprite.
Sparkling Blackberry Sangria
Sparkling white wine, elderflower liqueur, club soda and house-made blackberry syrup.
Cabernet Sangria
California Cabernet, peach brandy, Sprite, orange juice and fresh fruit.
Pinot Grigio Sangria
Pinot Grigio, peach brandy, Sprite, orange juice and fresh fruit.

WINE BY THE GLASS
Ask your server for our complete bottled list

Champagne & Sparkling

<table>
<thead>
<tr>
<th>Wine Type</th>
<th>6oz</th>
<th>9oz</th>
<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>Veuve Clicquot</td>
<td>N/A</td>
<td>N/A</td>
<td>$95</td>
</tr>
<tr>
<td>Wycliff Brut</td>
<td>$8</td>
<td>N/A</td>
<td>$29</td>
</tr>
<tr>
<td>Maschio Prosecco</td>
<td>187mL Single Serve</td>
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<td>$9</td>
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Rosé

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<tr>
<th>Wine Type</th>
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</thead>
<tbody>
<tr>
<td>Dorsa La Belle Fête - Monterey</td>
<td>$9</td>
<td>$13</td>
<td>$31</td>
</tr>
<tr>
<td>Veuve du Vernay Ice Rosé</td>
<td>N/A</td>
<td>N/A</td>
<td>$26</td>
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White

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<thead>
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<th>Wine Type</th>
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</thead>
<tbody>
<tr>
<td>Glen Ellen Chardonnay</td>
<td>$8</td>
<td>$11</td>
<td>N/A</td>
</tr>
<tr>
<td>Clos du Bois Chardonnay</td>
<td>$9</td>
<td>$13</td>
<td>$32</td>
</tr>
<tr>
<td>Kendall-Jackson Chardonnay</td>
<td>$10</td>
<td>$14</td>
<td>$36</td>
</tr>
<tr>
<td>Ecco Domani Pinot Grigio</td>
<td>$10</td>
<td>$14</td>
<td>$36</td>
</tr>
<tr>
<td>Mezzacorona Pinot Grigio</td>
<td>$8</td>
<td>$12</td>
<td>N/A</td>
</tr>
<tr>
<td>Sea Pearl Sauvignon Blanc</td>
<td>$9</td>
<td>$13</td>
<td>$32</td>
</tr>
<tr>
<td>Cavit Moscato</td>
<td>$9</td>
<td>$13</td>
<td>$32</td>
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Red

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<th>Wine Type</th>
<th>6oz</th>
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</thead>
<tbody>
<tr>
<td>Z Alexander Brown Uncaged Pinot Noir</td>
<td>$10</td>
<td>$14</td>
<td>$36</td>
</tr>
<tr>
<td>La Crema Pinot Noir</td>
<td>$11</td>
<td>$16</td>
<td>$40</td>
</tr>
<tr>
<td>Broadside Merlot</td>
<td>$9</td>
<td>$13</td>
<td>$32</td>
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<tr>
<td>Terra Mia Malbec</td>
<td>$9</td>
<td>$13</td>
<td>$32</td>
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<tr>
<td>J. Lohr Cabernet Sauvignon</td>
<td>$10</td>
<td>$14</td>
<td>$36</td>
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<tr>
<td>Charles Krug Cabernet Sauvignon</td>
<td>$16</td>
<td>$22</td>
<td>$60</td>
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PACKAGE BEER

Lager

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<tr>
<th>Wine Type</th>
<th>6oz</th>
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<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>Budweiser</td>
<td>Bud Light, Miller Lite, Coors Light, Michelob Ultra</td>
<td></td>
<td>$5</td>
</tr>
<tr>
<td>Corona</td>
<td>Corona Light, Heineken</td>
<td></td>
<td>$6</td>
</tr>
<tr>
<td>Samuel Adams</td>
<td>“Wicked Easy” (4.7%)</td>
<td></td>
<td>$6</td>
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</table>

India Pale Ale

<table>
<thead>
<tr>
<th>Wine Type</th>
<th>6oz</th>
<th>9oz</th>
<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ragged Island “Beach Night” (16oz) (6.5%)</td>
<td></td>
<td></td>
<td>$7</td>
</tr>
<tr>
<td>Newport Craft “Rhode Trip” (16oz) (7%)</td>
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<td></td>
<td>$7</td>
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Wheat Ale

<table>
<thead>
<tr>
<th>Wine Type</th>
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<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>Blue Moon (5.4%)</td>
<td></td>
<td></td>
<td>$6</td>
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Cider

<table>
<thead>
<tr>
<th>Wine Type</th>
<th>6oz</th>
<th>9oz</th>
<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>City Roots Cider (16oz) (4.8%)</td>
<td></td>
<td></td>
<td>$7</td>
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Kettle Sour

<table>
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<th>Wine Type</th>
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<th>9oz</th>
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</tr>
</thead>
<tbody>
<tr>
<td>Collective Arts “Jam Up the Mash” (16oz) (5.2%)</td>
<td></td>
<td></td>
<td>$7</td>
</tr>
<tr>
<td>Foundation “Tropical Jam” (16oz) (4.5%)</td>
<td></td>
<td></td>
<td>$7</td>
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Porter

<table>
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<tr>
<th>Wine Type</th>
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</tr>
</thead>
<tbody>
<tr>
<td>Founders (8.3%)</td>
<td></td>
<td></td>
<td>$6</td>
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Barrel-Aged

<table>
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<tr>
<th>Wine Type</th>
<th>6oz</th>
<th>9oz</th>
<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>Allagash “Curieux” (11%)</td>
<td></td>
<td></td>
<td>$12</td>
</tr>
<tr>
<td>Goose Island “Bourbon County Stout 2020” (16.9oz) (14.6%)</td>
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<td></td>
<td>$29</td>
</tr>
<tr>
<td>Goose Island “Bourbon Caramella Ale 2020” (16.9oz) (14.6%)</td>
<td></td>
<td></td>
<td>$29</td>
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</table>

Stout

<table>
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<tr>
<th>Wine Type</th>
<th>6oz</th>
<th>9oz</th>
<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>Founders Breakfast Stout (6.5%)</td>
<td></td>
<td></td>
<td>$7</td>
</tr>
<tr>
<td>Samuel Smith Oatmeal Stout (5%)</td>
<td></td>
<td></td>
<td>$8</td>
</tr>
<tr>
<td>14th Star Maple Breakfast Stout (16oz) (6.5%)</td>
<td></td>
<td></td>
<td>$8</td>
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</table>

Belgian Trappist

<table>
<thead>
<tr>
<th>Wine Type</th>
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<th>9oz</th>
<th>Bottle</th>
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</thead>
<tbody>
<tr>
<td>Delirium Tremens Blond Tripel Melle (16oz) (8.2%)</td>
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<td></td>
<td>$12</td>
</tr>
<tr>
<td>Westmalle Trappist Dubbel Ale (7%)</td>
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<td></td>
<td>$12</td>
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Altbiere

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<tr>
<th>Wine Type</th>
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</tr>
</thead>
<tbody>
<tr>
<td>Long Trail “Double Bag” (7.2%)</td>
<td></td>
<td></td>
<td>$6</td>
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Non-Alcoholic

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<th>6oz</th>
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</thead>
<tbody>
<tr>
<td>Samuel Adams “Just the Haze” IPA (0%)</td>
<td></td>
<td></td>
<td>$5</td>
</tr>
<tr>
<td>Heineken “0.0” Non-Alcoholic Lager</td>
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<td></td>
<td>$5</td>
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Gluten-Reduced

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<th>9oz</th>
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</thead>
<tbody>
<tr>
<td>Omission Pale Ale (5.8%)</td>
<td></td>
<td></td>
<td>$7</td>
</tr>
</tbody>
</table>

SHOTS!

Green Tea
Jameson, peach schnapps and sour mix. $7

Pickleback
Jim Beam with a pickle juice chaser. $7

Cinnamon Toast Crunch
Jack Daniel’s Fire and RumChata. $8

Tennessee Apple
Jack Daniel’s Apple, Apple Puckers and a splash of cranberry. $7

08/21