

BEER & CIDER

Red Stripe Lager \$4
12oz bottle

Asahi \$5
12oz can

Medusa Brewing Laser Kitten IPA \$10
16oz can

Japas Oishi Witbier \$12
16oz can

Dorchester Brewing Beantown Stout Series \$12
vietnamese coffee
16oz can

CIDER

Stormalong Cider \$9
light of the sun
16oz can

Ace High! Cider \$8
imperial pineapple
12oz can

ALCOHOL-FREE BEER

Athletic Brewing Golden Ale \$7
12oz can

Athletic Brewing Rotating IPA \$7
12oz can



Please inform your server of any food allergies.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

20% gratuity will be added to parties of 5 or more. No separate checks. Max check split 4 ways.

SAKE

Amabuki \$17
Himawari Junmai Ginjo Nama ‘Sunflower’
180ml cup

Amabuki \$17
Ichigo Junmai Ginjo Nama ‘Strawberry’
180ml cup

Amabuki \$17
Yamahai Junmai Omachi ‘Marigold’
180ml cup

Heiwa Shuzou KID \$19
Junmai • 180 ml cup

Ikezo \$12
Sake Jelly Shot - Peach • 180ml cup

Shibata \$22
‘Black’ Junmai Ginjo • 200ml flask

Shibata \$22
‘Pink’ Junmai Ginjo Nigori • 200ml flask

Akashi-Tai \$40
Junmai Ginjo Sparkling • 300ml bottle

Kurosawa \$32
Junmai Kimoto • 300ml bottle

Fukucho “Seaside” \$72
Junmai Sparkling • 500ml bottle

Uchigasaki Hoyo Kura no Hana \$82
‘Fair Maiden’ Junmai Daiginjo • 500ml bottle

BY THE GLASS/BOTTLE 4oz / 720ml

Heiwa Shuzou KID \$15 / \$90
AKA Red Rice

Shiokawa ‘Cowboy’ \$14 / \$85
Junmai Ginjo Genshu

Miyakobijin Shuzō Yuzu \$12 / \$72
Junmai Yamahai

Masumi Arabashiri \$98
“First Run” Namazake • Junmai Ginjo

Hakkaisan \$34 / \$210
“Snow Aged” 3yr • Junmai Daiginjo

WINE glass / bottle

WHITE

Monte Pío Raxeira \$14 / \$56
Albariño • Spain

RED

Koehler-Ruprecht \$17 / \$68
Pinot Noir • Germany

ROSÉ

Scribe ‘Una Lou’ \$13 / \$52
Pinot Noir • California

Bubbles!

Bohigas \$14 / \$56
Brut Cava Reserva

Jean Vesselle • 1/2 bottle \$52
Oeil de Perdrix Champagne

Sébastien Girost • 1/2 bottle \$44
Réserve Champagne

MERCH



Shore Leave Mer-Person
Pint Glass \$12

Shore Leave Mer-Person
Rocks Glass \$12

Shore Leave Disco
Dad Style Hat
(pink or blue)
\$25

Shore LEAVE

SHOOTERS!

Rotating house shots.
Ask what it is today.
\$7 per shot

SEASONAL DAIQUIRI

Classic daiquiri
utilizing seasonal
ingredients
\$16

SPIRITS



BRIGHT & CITRUS ↩

Spice Trade

🍸 | \$16

The classic Lemon Drop gets a spiced makeover.

Vodka, lemon, cinnamon, orange bitters.

Served up in a coupe.

Morale & Welfare

🍸 | \$16

This Naval department is working overtime

Overproof dark rum, grapefruit, cinnamon, lime, mole bitters.

Served up in a coupe.

R & R Highball

🍸 | \$16

10k and a spa day.

Grey Goose vodka, white tea, spa water, lemon, verjus. carbonated.

Served in a highball.

Unholy Bretheren

🍸 | \$16

Beware the company you keep.

Tequila, charanda, lime, pineapple, chili liqueur, sesame, kummel.

Served on the rocks.

Chamoy Boi

🍸 | \$16

If a smooth yet savory, tart yet creamy drink is your vibe. This boi is for you.

Hibiscus-infused gin, umeboshi chamoy, lime, sherry, egg white*.

Served up in a coupe.

Bike Crash

🍸 | \$17

Testing one's limits can lead to dangerously delicious things.

Suyo pisco, sage, coconut, lime, pineapple, absinthe & tiki bitters.

Served on crushed.

Amaro di Cocco

🍸 | \$17

A Piña Colada and a Negroni walk into a bar.

Jamaican rums, Campari, sweet vermouth, pineapple, housemade coconut cream.

Served on crushed.

the SHORE LEAVE ↩

Shore Leave

🍸 | \$17

Our signature marriage of New England and tropical flavors.

Privateer N.E. white + Jamaican rums, passion fruit, molasses, madeira, lime, lots of Angostura.

Served in our signature Shore Leave Mer-person pint glass on crushed ice and garnished with mint.

SPIRIT FORWARD ↩

Strawberry Martini

🍸 | \$16

Find yourself frolicking in fields forever after one or two of these.

Condesa prickly pear & orange blossom gin, Aperol, strawberry aperitif, timut orange bitters.

Served up in a martini glass.

Vote for Mango

🍸 | \$16

If you vote for me, all of your wildest dreams will come true.

Rum, sake, mango two ways.

Served up with a mezcal rinse.

Amaro di Cocco #2

🍸 | \$17

Like a bittersweet game of telephone.

Rum and rum and coconut rum plus Campari and pineapple vermouth.

Served up in a Nick and Nora garnished with coconut blast.

Chicago Beach Day

🍸 | \$17

Could the secret be that Chicago has great beaches?

Nodeo coconut tequilana, Lillet, secrets.

Served on a big cube with lime zest.