

BEER & CIDER

Red Stripe Lager \$4
12oz bottle

Asahi \$5
12oz can

Japas Oiishi Witbier \$12
16oz can

Medusa Brewing Laser Kitten IPA \$10
16oz can

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

CIDER

Stormalong Cider \$9
yuzu - jasmine
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

CUPS

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*

BOTTLES

Shibata \$22
'Black' Junmai Ginjo • *200ml flask*

Shibata \$22
'Pink' Junmai Ginjo Nigori • *200ml flask*

Hakutsuru \$26
'AWA Yuki' Sparkling • *300ml bottle*

Kurosawa \$29
Junmai Kimoto • *300ml bottle*

BY THE GLASS *4oz / 720ml*

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

Shiokawa 'Cowboy' \$14 / \$85
Junmai Ginjo Genshu

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

Sake Ono \$17 / \$95
Junmai Daiginjo

WINE *glass / bottle*

WHITE

La Val \$14 / \$56
Albariño • *Spain*

RED

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

Bubbles!

Bohigas \$14 / \$52
Brut Cava Reserva

Huré Frères L'Insouciance \$35 / \$140
Rosé Champagne

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 Hat (pink or blue)
\$25

COCKTAILS

LIGHTEST TO HEAVIEST

Shore LEAVE

PRIVATEER FLIGHT

A flight of four spirits from Privateer

- Fantastic Voyage
- Cask Force
- American Single Malt Whiskey
- New England BIB
- \$20

SHOOTERS!

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

SEASONAL DAIQUIRI

Classic daiquiri utilizing seasonal ingredients \$16

SPIRITS



BRIGHT & CITRUS ↴

Lemon Snow Drop

🍸 | \$16

A vodka sour made for the bitter cold.
Vodka, lemon, cinnamon, orange bitters.
Served up in a coupe.
\$1 from this cocktail will go to a rotating charity of the staff's choice.

You're No Daisy

🍸 | \$16

But would a Daisy smell as sweet.
Dark rums, lemon, Galliano, pineapple & cinnamon syrup, sparkling wine.
Served up in Nick & Nora.

Japanese Orchard Highball

🍷 | \$16

The finest of Japan's harvests.
Toki Japanese whiskey, plum wine, yuzu sake, soda.
Served in a highball.

Cranberry Margarita

🍷 | \$16

Because we cran.
Tequila, pineapple, lime, cranberry two ways.
Served on the rocks.

Pardon My French

🍸 | \$16

Tu embrasses ta mère avec cette bouche?
Vieux rhum agricole, grapefruit cordial, lemon, cardamom.
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.

Moon Over My Yammies

🍷 | \$16

Your mom told you to eat your yams. Now you can drink them.
Jamaican and Puerto Rican rums, sweet potato, lime, curacao, spices.
Served on crushed.

WINE, SAKE, AND BEER THIS WAY →

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 ↴

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.

Rum Old Fashioned

🍷 | \$17

Don't worry, the rum is never gone.
Banter amber, demerara, bitters.
Served on a big cube with citrus twists

Ramen Martini

🍸 | \$17

Let us shoyu how we make a broth-tail.
Nikka and Land of Muses Gin, dashi vermouth, soy sauce, aroma oil.
Served up in a Nick & Nora.

King Kong

🍷 | \$17

The 8th Wonder of the World!
Rye whiskey & Smith + Cross rum, banana, Angostura bitters.
Served on a big cube with a lemon twist.