

# COCKTAILS

LIGHTEST TO HEAVIEST

Shore  
LEAVE

## COCKTAIL FLIGHT

3 Mai Tais!  
**Spicy;** with our own  
housemade spicy  
liquor and Mexican  
rum. **Bitter;** heavy on  
Campari. **Classic;**  
based on the og  
Trader Vic recipe.  
**\$24**

## SHOOTERS!

We've always got a  
fresh batch of  
something fun to  
cheers with. Ask  
what it is today.  
**\$7 per shot**

## SPIRITS



## BRIGHT & CITRUS ↩

### Seasonal Daiquiri

🍹 | \$16

**Rum, lime, sugar, seasonal secrets  
and supprises.**

Served up in a coupe

### SouthShore

🍹 | \$16

Southside? With a little more  
charactah and flavah.

**EVOO & black pepper Tequila,  
Batavia-Arrack, vanilla. mint, lime.**

Served up with a splash of soda.

### R. Daywalker

🍹 | \$16

Not just another ginger cocktail.

**El Dorado 3 Yr. Rum, Lillet, ginger,  
lime support, soda water.**

Served in a highball.

### Maiden Voyage

🍹 | \$16

Now boarding, crushable cocktail  
weather.

**Tequila, Ancho Reyes, pear liqueur,  
Suze, cucumber, lemon.**

Served in a highball.

### Coffee Mai Tai

🍹 | \$16

Part of this complete breakfast.

**Privateer Amber Reserve, coffee  
liqueur, acidified orange, orgeat, .**

Served on crushed.

### NY Cheesecake Whiskey Sour

🍹 | \$17

New York's favorite dessert made  
into it's favorite cocktail.

**Graham cracker Bourbon, cachaça,  
lemon, honey, grape-cheese foam.**

Served on the rocks.

### Rhode Island Iced Tea

🍹 | \$17

The best frozen summer lemonade  
gets the L.I.I.T. treatment.

**Wray & Nephew, gin, pisco, curacao,  
lemon, cola.**

Served blended.

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 rum + Jamaican  
rums, passion fruit, molasses,  
madeira, lime, lots of Angostura.**

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

## SPIRIT FORWARD ↩

### Air-Conditioned Eden

🍹 | \$17

As cool as the rum dungeon.

**Gin & rum agricole, pineapple  
vermouths, Thai chili.**

Served up simply with no garnish.

### Evening Rites

🍹 | \$16

The tradition of greeting your night  
with a rum vesper riff.

**Rum, citrus vodka, cocchi  
americano, Curio saffron bitters.**

Served up in a Nick & Nora glass.

### Oaxaca Old Fashioned

🍹 | \$17

'If it ain't broke don't fix it', they say.  
But why not just improve it.

**Reposado tequila, mezcal, bitters,  
demerara.**

Served up in a Nick & Nora glass.

### King Kong

🍹 | \$17

The 8th Wonder of the World!

**Bourbon & Smith + Cross rum,  
banana, Angostura bitters.**

Served on a big cube with a lemon  
twist.

BEER & CIDER

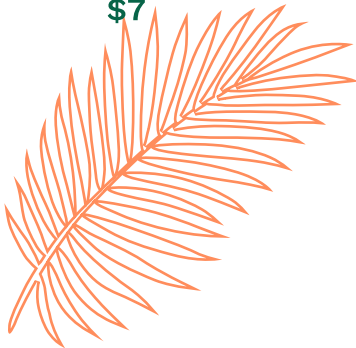
<b>Red Stripe Lager</b> <i>12oz bottle</i>	<b>\$4</b>
<b>Asahi</b> <i>12oz can</i>	<b>\$5</b>
<b>Japas Oiishi Witbier</b> <i>16oz can</i>	<b>\$12</b>
<b>Medusa Brewing Laser Kitten IPA</b> <i>16oz can</i>	<b>\$10</b>
<b>Queen City Porter</b> <i>12oz can</i>	<b>\$6</b>

CIDER

<b>Stormalong Cider</b> <i>16oz can</i>	<b>\$9</b>
<b>Ace High! Cider</b> <i>imperial pineapple</i> <i>12oz can</i>	<b>\$8</b>

ALCOHOL-FREE BEER

<b>Athletic Brewing Golden Ale</b> <i>12oz can</i>	<b>\$7</b>
<b>Athletic Brewing Free Wave Hazy IPA</b> <i>12oz can</i>	<b>\$7</b>



Please inform your server of any food allergies. \*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

20% gratuity will be added to parties of 5 or more. No separate checks. Max check split 4 ways. A 4% Kitchen Team Administration Fee will be added to your bill. This fee will solely benefit our Kitchen Team in the form of increased wages, benefits, and a sustainable schedule. This fee does not represent a tip or service charge for waitstaff employees, service employees or service bartenders. While we would love to include our kitchen team in the gratuity pool, at this time it is not allowed in The Commonwealth of Massachusetts.

SAKE

CUPS

<b>Amabuki</b> Himawari Junmai Ginjo Nama ‘Sunflower’ <i>180ml cup</i>	<b>\$17</b>
<b>Amabuki</b> Ichigo Junmai Ginjo Nama ‘Strawberry’ <i>180ml cup</i>	<b>\$17</b>
<b>Amabuki</b> Yamahai Junmai Omachi ‘Marigold’ <i>180ml cup</i>	<b>\$17</b>
<b>Heiwa Shuzou KID</b> Junmai • <i>180 ml cup</i>	<b>\$19</b>
<b>Kikusui</b> Nama Genshu Honjozo • <i>200ml cup</i>	<b>\$17</b>
<b>Ikezo</b> Sake Jelly Shot - Peach • <i>180ml cup</i>	<b>\$12</b>

BOTTLES

<b>Shibata</b> ‘Black’ Junmai Ginjo • <i>200ml flask</i>	<b>\$22</b>
<b>Shibata</b> ‘Pink’ Junmai Ginjo Nigori • <i>200ml flask</i>	<b>\$22</b>
<b>Hakutsuru</b> ‘AWA Yuki’ Sparkling • <i>300ml bottle</i>	<b>\$26</b>
<b>Kurosawa</b> Junmai Kimoto • <i>300ml bottle</i>	<b>\$29</b>
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<b>BY THE GLASS</b> <i>4oz/720ml</i>	
<b>Heiwa Shuzou KID</b> AKA Red Rice • <i>720ml bottle</i>	<b>\$15 / \$90</b>
<b>Asahi Shuzo ‘Kubota Hyakuju’</b> Tokubetsu Honjozo	<b>\$18 / --</b>
<b>Shiokawa ‘Cowboy’</b> Junmai Ginjo Genshu • <i>720ml bottle</i>	<b>\$14 / \$85</b>
<b>Miyakobijin Shuzō Yuzu</b> Junmai Yamahai • <i>720ml bottle</i>	<b>\$12 / \$72</b>

WINE *glass / bottle*

WHITE

<b>Zahel</b> Grüner Veltliner • <i>Austria</i>	<b>\$15 / \$60</b>
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RED

<b>Koehler-Ruprecht</b> Pinot Noir • <i>Germany</i>	<b>\$17 / \$68</b>
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ROSÉ

<b>Christina Rosé</b> Zweigelt • <i>Austria</i>	<b>\$14 / \$56</b>
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*Bubbles!*

<b>Simonnet Febvre</b> Cremante de Bourgogne	<b>\$16 / \$64</b>
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<b>Huré Frères L’Insouciance</b> Rosé Champagne	<b>\$35 / \$140</b>
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MERCH



**Shore Leave Mer-Person  
Pint Glass**  
**\$12**

**Shore Leave Mer-Person  
Rocks Glass**  
**\$12**

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