**WINE**
glass/bottle
- GASPARD Sauvignon Blanc – France – $12/$48
- PATIENCE Chardonnay Blend – France – $10/$40
- CHRISTINA ROSÉ Zweigelt – Austria – $14/$52
- ZILLAMINA SPANISH RED Monastrell – Spain – $10/$40
- CLOS SIGUIER Malbec – France – $13/$52
- NOMADICA STILL ROSÉ 250 ml can – $15
- VALDO NUMERO 1 sparkling white – Italy – $11/$44
- MURGO BRUT ROSÉ Nerello Mascalese – Sicily – $60
- CHAMPAGNE LE MESNIL Blanc de Blans – $120

**SAKE CUPS & BOTTLES**
- AMABUKI Himawari Junmai Ginjo Nama ‘Sunflower’ – 180 ml cup – $16
- AMABUKI KIKUSUI Junmai Nama Genshu – 200 ml cup – $15
- TOZAI ‘Night Swim’ Futsushu – 180 ml cup – $13
- BUSHIDO ‘Way Of The Warrior’ Ginjo Genshu – 180 ml cup – $13
- TOZAI ‘Snow Maiden’ Nigori – 180 ml cup – $13
- HAKUTSURU ‘AWA Yuki’ Sparkling – 300 ml bottle – $26
- DEWAZAKURA ‘Green Ridge’ Junmai Ginjo – 300 ml bottle – $30
- KUROSAWA Junmai Kimoto – 300 ml bottle – $25
- DEWAZAKURA ‘Cherry Bouquet’ Ginjo – 300 ml bottle – $30

**SAKE BY THE GLASS**
4oz glass/bottle
- TERADA HONKE ‘Shizen no Manma’ Junmai – $16/$96
- MUKAI SHUZO ‘Ine Mankai’ Junmai Genshu – $18/$108

**BEER & CIDER**
- RED STRIPE LAGER // $4 12 oz. bottle
- SAPPORO // $8 16 oz. can
- TWO ROADS HEFeweizen // $7 16 oz. can
- IDLE HANDS FOUR SEAM IPA // $11 16 oz. can
- QUEEN CITY PORTER // $6 12 oz. can
- ALCOHOL FREE BEER
  - ATHLETIC BREWING GOLDEN ALE // $7 12 oz. can
  - ATHLETIC BREWING RUN WILD HAZY IPA // $7 12 oz. can
Cocktails

**SHAKEN WITH CITRUS**
listed lightest to heaviest

**BATHTUB TIME MACHINE**
$16
Off times a cocktail needs to be distilled back to its most basic form.
That basil gin, plum liqueur, honey, lemon, that spice.
Served up in a coupe.

**CASSIS & DESIST**
$16
I couldn't help but wonder: if Dale DeGroff introduced the Cosmopolitan to NY, was Carrie responsible for introducing it to the world?
Good Vodka, cassis two ways, aperitivo, & lemon.
Served up in a coupe.

**DAMSEL IN DISTRESS**
$16
Garibaldi goes on a tropical vacation.
Campari, Jamaican rum, mango shrub, fluffy orange juice
Served on a big cube with no garnish.

**DISCO REMEDY**
$16
available without alcohol
Harvey partied too hard last night...The Wallbanger meets the Painkiller.
Galliano, agricole rum, orange juice, pineapple juice, and coconut cream.
Swizzled and served on crushed ice

**CHERRY HAIL**
$17
Served tall on crushed ice & garnished with mint.

**SHORE LEAVE**
$16
available without alcohol
Our marriage of New England & tropical flavors.
Local white rum, aged Jamaican rum, madeira, passion fruit, molasses, lime juice, & bitters.
Served tall on crushed ice & garnished with mint.

**STIRRED & SPIRIT FORWARD**
listed lightest to heaviest

**COLEY'S LEGACY**
$16
An ode to the First Lady of the American Bar in London.
Good Vodka, Averna amaro, strawberry amaro, pineapple vermouths.
Served up in a Nick & Nora glass with a lemon twist.

**END OF DAYS**
$16
Mayan doomsday cocktail for a new era.
Reposado tequila, Nikta corn liqueur, and Montenegro.
Served up in a Nick & Nora glass without a garnish.

**PRIMORDIAL SOUP**
$17
The forest from which we came, now a drink in your hand.
Sol Charanda anejo mushroom rum, Monkey 47 gin, mint, red cedar, salt.
Served up in a Nick & Nora glass without a garnish.

**OAHCACAN SPACE PROGRAM**
$16
4 out of 5 astronauts agree; this is the drink of the future.
Shore Leave’s Barrel of Peruvian rum, mezcal, tang.
Served on a big cube with no garnish.

**THE TEN SAIL**
$17
1794 was a historic year in many ways.
Shore Leave’s Single Barrel Privateer Rum ‘Two Below’, Carpano Antica, Campari.
Served on a big cube with an orange twist.

**CAFFE EMILIO**
$16
Your Italian Nonna was definitely pouring something into her coffee.
Hamilton Potstill rum, Queen’s Share rum, amargo de chile, coffee liqueur
Served on a big cube with a sprinkle of Malden.

**Shooters!**
We’ve always got a fresh batch of something fun for you to cheers with.
Your server or bartender can let you know what it is today.
$5 PER SHOT

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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.

10% 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.