

## Cocktails

14

### Thief of Morris

Rosemary infused Barsol Pisco | Macerated Strawberries | Lime | Egg White

### Perennial Healing

Farmers Gin | Maine Blueberry | House Ginger Beer | Lemon

### Jalisco Punch

Wasas Silver Tequila | Pamplemousee Rose Liqueur | House Chipotle Bitter | Lime

### Carotene Elixir

Carrot Top infused vodka Vodka | Carrot-Honey | Lemon | Cardamom Whip

### Rich Gamble

Journeyman Ravenswood Rye | My Amaro | House Allspice Dram | Saffron-Vanilla | Creole Bitters

### (Gin+Tonic) Lime

Aviation Gin | Lime | House Lemongrass- Lavender Tonic | Kaffir Lime Ice

### Crimson Blossom

Botran Reserva Rum | St. Elder Elderflower Liqueur | Cynar/ Lime | Creole Bitters

### Lexington Lemonade

Belle Meade Bourbon | Basil | Lemon | House Ginger Beer

## Food

### Oysters

Maine Blueberry Mignonette | West Indian Cocktail Sauce | Lemon | Sriracha

Montauk, Long Island, New  
York

\$3.00 ea

Beau Soleil, Miramichi Bay, New Brunswick	\$2.85 ea
Wianno, Cape Cod, Massachusetts	\$3.25 ea
Bread and Butter Pickles	5
Werp Farms Sugar Snap Peas, Shallot, Mint, Lemon, Minus 8 Vinegar	7
Stonington, Maine Lobster Roll (Connecticut Style Available)	18
Fried Jidori Chicken, Kimchi Collard Green, Honey	12
Deer Isle Blue Mussel, Allagash Beer, Garlic, Shallot, Grilled Sourdough	14
Patty Melt – pain de mie, caramelized Onion, Swiss Cheese, Pickles, Shoestring Potatoes	16

**Beer**

Mikkeller, Keeper, American Pilsner, Pottstown, PA	7
Mikkeller, Better Half, American IPA, Pottstown, PA	7
Two Brothers, Dog Days, Dortmunder Lager, Warrenville, IL	7
Metropolitan, Krankshaft, Kolsch Lager, Chicago, IL	7
Allagash, White Ale, Portland, ME	10
Maine Beer Co. Peeper Ale, American Ale, 500 ML, Freeport, ME	20

Sietsema, Dry Hopped Hard Cider, 750 ML, Ada,  
MI

20

**A la carte and tasting menus are also available in the bar area**