

# signature martinis

\$13

## spiced pear

grey goose la poire vodka, pear nectar, spiced cranberry puree  
with a splash of champagne

## holy mole

van gogh rich dark chocolate vodka, camarena reposdo tequila infused with  
ancho chile peppers and cocoa nibs mixed with chocolate liqueur  
cream and a chocolate rim

## hot 'n' dirty

belvedere unfiltered vodka, house made spicy green beans

## topsfield fair

van gogh dutch caramel vodka, apple, ginger, spice, caramel peanut rim

## pumpkin chuckin

cynamon vodka, house made pumpkin syrup, pumpkin hard cider

## afterburner

michter's american whiskey, honey, jalapeno, basil

## sobi doli

house made pineapple infused vodka, shaken until well chilled  
served with a pineapple slice

## candy corn

vanilla vodka, feretti biscotti liqueur, bailey's irish cream

## *classic irish coffee*

*irish whiskey, sugar, cream, coffee  
as served by our favorite bar in San Francisco*

## *winter warm ups*

*\$12*

### *stephanie's favorite*

*kahlua, grand marnier, bailey's irish cream and hot coffee, served with a  
chocolate rim and house made whipped cream*

### *tropical toddy*

*bacardi oakheart spiced rum, house infused pineapple vodka  
seasonal spices and hot water*

### *blueberry muffin*

*van gogh blueberry vodka, bailey's irish cream, hot chocolate, with fresh  
whipped cream and blueberries*

### *pecan pie*

*maker's mark bourbon, house made pecan syrup and coffee with a caramel and  
pecan rim topped with whipped cream*

### *pimienta y café*

*camarena reposado tequila infused with ancho chile and cocoa nibs with coffee,  
topped with dark chocolate whipped cream*

### *turtle*

*van gogh caramel vodka, hot chocolate, caramel and peanut rim  
topped with dark chocolate whipped cream*

## beer

<i>miller lite</i>	\$5.50	<i>harpoon ipa</i>	\$6.50
<i>blue moon belgian white</i>	\$6.50	<i>sam adams boston lager</i>	\$6.50
<i>harpoon seasonal</i>	\$6.50	<i>harpoon munich dark</i>	\$6.50

## bottle

### local

<i>featured seasonal</i> (ask your server)	\$6
<i>sam adams light</i>	\$6
<i>wachusett blueberry</i>	\$6
<i>jack d'or "pretty things" (22oz)</i>	\$12
<i>notch session pils</i>	\$6
<i>cisco whales tale pale ale</i>	\$6
<i>sam adams seasonal</i>	\$6
<i>harpoon 100 barrel series (22oz)</i>	\$14
<i>ipswich ale</i>	\$6
<i>leviathan imperial ipa</i>	\$6

### domestic

<i>michelob ultra</i>	\$5
<i>coors light</i>	\$5
<i>bud light</i>	\$5
<i>budweiser</i>	\$5
<i>miller high life</i>	\$5

### craft

<i>magic hat #9</i>	\$6
<i>allagash white</i>	\$6
<i>peak organic ipa</i>	\$6
<i>full sail session black lager</i>	\$5
<i>left hand milk stout</i>	\$7
<i>otter creek stovepipe porter</i>	\$6

### import

<i>amstel light</i>	\$6
<i>magner's hard cider</i>	\$6
<i>carlsberg lager</i>	\$6
<i>stella artois</i>	\$6
<i>corona</i>	\$6
<i>heineken</i>	\$6
<i>saisson dupont (12.7oz)</i>	\$12
<i>bass ale</i>	\$6
<i>samuel smith nut brown ale (18.7oz)</i>	\$9

## cans

<i>pabst blue ribbon (16oz)</i>	\$4	<i>brooklyn lager (16oz)</i>	\$6
<i>cisco sankaty light</i>	\$5	<i>oskar blues old chub</i>	\$5
<i>butternuts porkslap</i>	\$5	<i>six point righteous rye (16oz)</i>	\$5

for your convenience beers have been listed categorically from lightest to heaviest

## *signature classics*

\$12

### *boston sidecar*

*apple infused sailor jerry's spiced rum, apple brandy,  
bittermens boston bittahs and zested orange sugar served straight up*

### *new fashioned*

*michter's rye, root liqueur and bourbon spiked cherries  
served on the rocks*

### *mule rossa*

*absolut citron, blood orange and ginger beer  
served on the rocks*

### *newbury 190*

*raspberry infused farmer's organic gin, limoncello  
and champagne served in a flute*

### *old man and the sea*

*lime infused bacardi rum, fresh squeezed grapefruit juice,  
cane syrup and cherry liqueur served on the rocks*

### *back bay fling*

*house infused pineapple vodka, peychaud's bitters, blood orange,  
cherry liqueur, pear, fresh lime juice and champagne served on the rocks*

### *rouge*

*bombay sapphire gin, lillet rouge and blood orange  
served on the rocks*

### *stephanie's winter sangria-\$10*

*red wine, pomegranate, plum, pear, cinnamon, allspice*