

Beer

DRAUGHT

Dorchester Brewing 'Outer Limits' \$9
New England Style IPA, MA 7%
light & hazy, juicy citrus, slight bitterness

Night Shift Santilli \$9
American IPA, MA 6%
citrus and tropical fruit complimented by an herbal, peppery finish

Newbury Port Plum Island \$8
Belgium White Ale, MA 5.4%
floral, herbal, yeasty

Zero Gravity Green State \$8
Lager, VT 4.9%
crisp, easy, slightly hoppy

Schilling Beer Co, Alexandr \$9
Czech Style Pils, NH, 5%
crisp, clean, sessionable

Vermont Beer Makers, Scarlet Red \$9
Red Ale, VT, 5%

Jack's Abby 'Shipping Out of Boston' \$8
Amber Lager, MA 5.3%
malty, sweet, and lightly hoppy

SingleCut 'Eric! More Cowbell!' \$9
Nitro Milk Stout, NY, 6%
lusciously creamy, slightly sweet roast malt, cocoa

Narragansett Lager \$6
American Lager, RI 5%
crisp, refreshing, light malts

Roatating Sour Beer

Topo Chico Strawberry-Guava \$8
Hard Seltzer, AZ 4.7%
tangy guava and sweet, juicy strawberries, mineral finish

Al's Classic, NA Pils \$7
Non-Alcoholic Lite Lager, NY <0.5%

Athletic Brewing Run Wild \$7
Non-Alcoholic IPA, CT <0.5%
approachable bitterness, citrus, malt body

***To help bridge the wage gap between front of the house team members and our back of the house cooks and dishwashers we apply a 3% kitchen fee. The fee will primarily benefit all non-tipped members of our kitchen team. Under current MA state law kitchen employees cannot share in the restaurant's tip pool. This charge is voluntary and as our guest, you have the right to opt out of it. Simply inform your server and we will remove the charge. Thank you for your understanding and support.

BOTTLES/CANS

Exhibit A 'Cat's Meow' \$9
New England IPA, MA 6.5%
tangerines and ripe stone fruits, grapefruit peel, grapefruit bitterness

Night Shift Nite Lite \$7
Light Lager, MA 4.3%
sips crisp and refreshing, with hints of biscuit and citrus

Pony Shack Bliss \$9
Cider, MA 5.2%
champagne style, crisp, refreshing