

Cocktails

COCKTAILS

CAVIAR MARTINI \$18

Chopin Vodka, Dolin Dry Vermouth, Cornichon, Caviar

OYSTER SHOOTER \$11

Blanco Tequila, Fresh Cucumber & Lime Served with an oyster!

CLOVER CLUB \$15

Bombay Sapphire, Raspberry Lemon, Egg White

NAKED & FAMOUS \$16

Mezcal, Aperol, Yellow Chartreuse, Lime

ROSE SANGRIA -on draft! \$14

Rose Wine, Strawberry, St Germaine, Brandy, Lemon

DARK PARADISE \$14

Grand Ten Medford Rum, Allspice, Demerara, Caramelized Pineapple

DANCING BAREFOOT \$14

Gin, Sage, Shades of Envy, Cocchi Americano

BLOOD ORANGE NEGRONI- on draft! \$13

Gin, Campari, Cocchi Torino, Blood Orange

Clementine Caipiroska \$14

Grand Ten Vodka, Clementine, Lime, Sugar

Crush with Eyeliner \$14

Rye, Cassis, Becherovka, Lemon

BULL IN THE HEATHER \$15

Bully Boy Bourbon, Nixta Elote Licor, Oloroso

BALLROOM BLITZ \$15

Cazadarez Tequila, Passionfruit, Bully Boy Rababaro, Licor 43

AFFOGATO MARTINI \$15

Espresso Martini + Vanilla Soft Serve Featuring Grey Goose Vodka, Coffee Liqueur, and Espresso

HORCHATTA MILKSHAKE \$13

Adult Milkshake with Vanilla soft Serve, Cinnamon, Horchatta Liqueur, Grand Ten Rum

GOLDEN GINGER FIZZ \$10

Non-Alcoholic take on an White Sangria featuring NA White Wine, Passionfruit, Pineapple, Gingerbeer

KOOL THING \$9

Cucumber, Caraway, Za'atar, Lime, Seltzer

CHOCOLATE COOKIES & CREAM MILKSHAKE \$9

Non- Alcoholic Milkshake with Chocolate Soft Serve, Oreo Crumbles

***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.

SPIRIT-FREE

OH SO QUIET! \$9

Raspberry, Elderflower, Grapefruit