Cocktails

COCKTAILS \$18 **CAVIAR MARTINI** Chopin Vodka, Dolin Dry Vermouth, Cornichon, Caviar \$11 OYSTER SHOOTER Blanco Tequila, Fresh Cucumber & Lime Served with an oyster! \$15 COME BLACK MAGIC Rye, Sage, Genepy, Angostura, Lemon, Egg White NAKED & FAMOUS- on draft! \$16 Mezcal, Aperol, Yellow Chartreuse, Lime \$14 DARK PARADISE Grand Ten Medford Rum, Allspice, Demerara, Caramelized Pineapple **DIVINE NONCHALANCE** \$14 Barr Hill Gin, Lillet Rose, Velvet Falernum, Grapefruit **BLOOD ORANGE NEGRONI (ON** \$13 DRAFT!) Gin, Campari, Cocchi Torino, Blood Orange WINDMILLS OF YOUR MIND \$15 Bourbon, Cynar, Centerbe, Sweet Vermouth SISTER GOLDEN HAIR \$14 Gin, Yuzu Liquor, Cocchi Americana LADY AMALTHEA \$14 Vodka, Lychee, Lemon, Prosecco DAUGHTERS OF TRITON (FOR TWO) \$28 Blanco Tequila, Clement Coconut, Green Chartreuse, Blue Curacao, Pineapple SHADOWBOXER \$14 Bully Boy American Whiskey, Amaro Angostura, Raspberry, Gingerbeer AFFOGATO MARTINI Espresso Martini + Vanilla Soft Serve Featuring Grey Goose Vodka, Coffee Liqueur, and Espresso **CHOCONANA MILKSHAKE** \$13

CENTRAL PERK \$10

Non-Alcoholic take on an espresso martini featuring Lucana Amaro-Zero, Cold Brew, Demerara and Oat milk

KOOL THING \$8

Cucumber, Caraway, Za'atar, Lime, Seltzer

EASTER BASKET MILKSHAKE \$9

Non- Alcoholic Milkshake with Vanilla Soft Serve, Malt Powder, Easter Candy

***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

Medford Rum, Banana Liquor

OH SO QUIET!
Raspberry, Elderflower, Grapefruit

Adult Milkshake with Chocolate Soft Serve, Grand Ten

\$9