

Cocktails

COCKTAILS

ROTATING GIN & TONIC \$15

ask your server for current selection!

CAVIAR MARTINI \$18

Chopin Vodka, Dolin Dry Vermouth, Cornichon, Caviar

OYSTER SHOOTER \$11

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

CALYPSO \$15

Blanco Tequila, Aperol, Hibiscus-Charred Lemon

NAKED & FAMOUS \$16

Mezcal, Aperol, Yellow Chartreuse, Lime

AUTUMN SANGRIA -on draft! \$14

Red Wine, Apple, Pear, Pomegranate

SHIPWRECK PUNCH \$15

Clarified Milk Punch with Grand Ten Medford Rum, Old Monk, Velvet Falernum, Peach

BLACKBERRY MULE \$15

Bully Boy Bourbon, Birch Liquor, Blackberry-Rosemary Syrup, Ginger Beer

BLOOD ORANGE NEGRONI- on draft! \$13

Gin, Campari, Cocchi Torino, Blood Orange

DROPS OF JUPITER \$14

Wireworks Gin, Licor 43, Spiced Pear

SMOKE IN PUERTO ESCONDIDO \$16

Mezcal, Drambuie, Cocchi Torino Vermouth

EYE SEE YOU \$14

Vodka, Carrot-Ginger Juice, Sage Liqueur, Honey, Thyme

AFFOGATO MARTINI \$15

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

HAYRIDE MILKSHAKE \$13

Adult Milkshake with Maple Soft Serve, Apple Brandy, Apple Liquor

CARELESS WHIS-PEAR \$10

Non-Alcoholic take on an White Sangria featuring NA White Wine, Spiced Pear, Elderflower

KOOL THING \$9

Cucumber, Caraway, Za'atar, Lime, Seltzer

MAPLE CREEMEE MILKSHAKE \$9

Non- Alcoholic Milkshake with Maple Soft Serve, Maple Syrup

***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

NOT SO QUIET! \$10

Lucano Amaro Zero, Blackberry-Rosemary Syrup, Gingerbeer