

Cocktails

COCKTAILS

CAVIAR MARTINI \$18
Chopin Vodka, Dolin Dry Vermouth, Cornichon, Caviar

OYSTER SHOOTER \$11
Blanco Tequila, Fresh Cucumber & Lime Served with an oyster!

COME BLACK MAGIC \$15
Rye, Sage, Genepey, Angostura, Lemon, Egg White

VIEUX CARRE- on draft! \$14
Cognac, Rye Whiskey, Vermouth, Benedictine, Bitters

DARK PARADISE \$14
Grand Ten Medford Rum, Allspice, Demerara, Caramelized Pineapple

DIVINE NONCHALANCE \$14
Barr Hill Gin, Lillet Rose, Velvet Falernum, Grapefruit

BLOOD ORANGE NEGRONI (ON DRAFT!) \$13
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

TCD \$14
That Cider Drink! Featuring Bully Boy American Whiskey, Amaro Angostura, Hot Cider

AFFOGATO MARTINI \$15
Espresso Martini + Vanilla Soft Serve Featuring Grey Goose Vodka, Coffee Liqueur, and Espresso

PUMPKIN PIE MILKSHAKE \$13
Adult Milkshake with Vanilla Soft Serve, Pie Filling, Grand Ten Meford Rum, Allspice

SPIRIT-FREE

OH SO QUIET! \$9
Raspberry, Elderflower, Grapefruit

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

MAPLE CREMEE MILKSHAKE \$9
Non- Alcoholic Milkshake with Vanilla 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.

