

Cocktails

Atlantic Moonrise	14
Maine's Cold River Blueberry Vodka, St-Germaine, Sparkling Wine	
Blood Orange Cosmo	14
New England's Ice Pik Vodka (GF), Blood Orange Puree, Triple Sec, Fresh Lime, Cranberry Juice	
Golden Hour	16
Barr Hill Gin, Pear Puree, Rhubarb Vanilla Puree, Fresh Lemon Juice	
Canadian Cobbler	16
Canadian Club Whiskey, Luxardo, Red Wine, Honey Brown Sugar, Orange Blossom Water, Aquafaba (Vegan Option with Simple Syrup)	
The Borough	17
Bulleit Rye, Luxardo, Carpano Antica, Chocolate Bitters, Luxardo cherry	
Ocean-Rita	16
Espolon Blanco Tequila, Cointreau, Chambord, Fresh Lime, Raspberry Puree	

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Beer

Sam Adams New England IPA (16oz.)	12
Boston, Massachusetts	
Peeper Pale Ale (16.9 oz.)	12
Freeport, Maine	
Rising Tide Pilsner (16 oz.)	12
Portland, Maine	
Dirigo Helles Lager (16oz.)	11
Biddeford, Maine	
Banded Horn Stout	9
Biddeford, Maine	
Allagash White or Black	7
Portland, Maine	
Heineken	7
Miller Lite	6
Einbecker Brauherren N/A	8

Tapas

Casablanca Olives	6
Cumin, Citrus Zests, Thyme	
Lamb Croquettes	8
Currants, Curry, Honeyed Yogurt	
Chick Pea Fries	7
Sea Salt, Pimentón Mayonnaise	
Crispy Wild Shrimp	9
Espelette Pepper, Basque Ketchup	
Cod Mousse Beignets	8
Beer Batter, Meyer Lemon Aioli	
Citrus Smoked Salmon	9
Horseradish Cream, Sesame Crisps	
Saucisson Plate	10
Coppa, Chorizo, Saucisson Sec, Marcona Almonds, Fig Mostarda	
Maine Oysters half dozen 19 / dozen 35	
Fresh Grapefruit, Champagne Mignonette	

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Alpine Swiss Cheese Fondue	29
Baguette, Lardon, Broccoli, Potato, Peppers	

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Cheese Board	single for 6 / three for 15
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Lincet Le Delice de Bourgogne

France, Soft Triple Cream, Cow's Milk

Parmigiano Reggiano

Italy, Aged 4 Years, Cow's Milk

Romao Manchego

Spain, Rosemary Rubbed Aged Sheep's Milk

Roquefort

France, Gabriel Goulet, Sheep's Milk Blue Cheese

Saint Secret

France, Soft Ripened Fromage de Chèvre