

Cocktails

Atlantic Moonrise	14
Maine's Cold River Vodka, St-Germaine, Sparkling Wine	
Ocean Ave	15
Plymouth Gin, St. Germaine, Fresh Lemon Juice, Sparkling Rose	
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, Gold Leaf	
La Belle Kennebunks	13
Canadian Club Whiskey, Cold River Gin, Crème Yvette, Fresh Lime, Black Walnut Bitters	
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	
Mast Landing Tell Tale Pale Ale (16oz.)	12
Westbrook, Maine	
Rising Tide Pilsner (16 oz.)	12
Portland, Maine	
Dirigo Helles Lager (16oz.)	11
Biddeford, Maine	
Banded Horn Stout	8
Biddeford, Maine	
Allagash White or Black	8
Portland, Maine	
Miller Lite	6
Einbecker Brauherren N/A	8

Tapas

Casablanca Olives	7
Cumin, Citrus Zests, Thyme	
Lamb Croquettes	9
Currants, Curry, Honeyed Yogurt	
Chick Pea Fries	7
Sea Salt, Pimentón Mayonnaise	
Crispy Wild Shrimp	10
Espelette Pepper, Basque Ketchup	
Cod Mousse Beignets	9
Beer Batter, Meyer Lemon Aioli	
Citrus Smoked Salmon	10
Horseradish Cream, Sesame Crisps	
Saucisson Plate	11
Coppa, Chorizo, Saucisson Sec, Marcona Almonds, Fig Mostarda	
Maine Oysters half dozen 19 / dozen 35	
Fresh Grapefruit, Champagne Mignonette	

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Cheese Board

Single for 7 / Three for 17

Le Délice de Bourgogne
France, Triple Crème, Cow's Milk

Parmigiano Reggiano
Italy, Aged 4 Years, Cow's Milk

Dehesa de los Llanos
Spain, Artisanal aged Manchego, Sheep's Milk

Gabriel Coulet Roquefort
France, Blue Cheese, Sheep's Milk

Caña de Oveja
Spain, Soft Ripened Sheep's Milk