

Cocktails

Roundabout	14
Bulleit Bourbon, Triple Sec, Fresh Lemon Juice, Cardamom Bitters	
Mischievous	13
Bacardi Oakheart Rum, Maple Syrup, Fresh Lemon Juice, Egg White, Cinnamon	
Blood Orange Cosmo	14
New England's Ice Pik Vodka (GF), Blood Orange Purée, Triple Sec, Fresh Lime, Cranberry Juice	
Quartet	15
Cold River Gin, Lillet Blanc, Aperol, Mint Bitters	
Incarnadine	12
Crown Royal, Peach Schnapps, Fresh Lime Juice, Cranberry Juice	
The Borough	17
Bulleit Rye, Luxardo, Carpano Antica, Chocolate Bitters, Luxardo cherry	
Confused Fashion	14
El Jlmador Reposado Tequila, Domaine de Canton, Applewood Smoke, Muddled Lime Orange and Poached Cranberries	

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Beer

Rising Tide Zephyr IPA (16oz.)	12
Portland, Maine	
Mast Landing Pale Ale (16oz.)	12
Westbrook, Maine	
Modern Times Amber Ale (16oz.)	12
San Diego, California	
Moat Mountain Brown Ale (16oz.)	11
North Conway, New Hampshire	
Fore River John Henry Stout (16oz)	12
Portland, Maine	
Allagash 'White or Black'	8
Portland, Maine	
Miller Lite	6

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

Cheeses

\$7 each/trio for \$17

Le Délice de Bourgogne

France, Triple Crème, Cow's Milk

Parmigiano Reggiano

Italy, Aged 4 Years, Cow's Milk

Secret de Scey

France, Morbier, Cow's Milk

Gabriel Coulet Roquefort

France, Blue Cheese, Sheep's Milk

Caña de Oveja

Spain, Soft Ripened Sheep's Milk