

Cocktails

The Perfect Pear 17

Grey Goose La Poire, St. Germain,
Galliano L'Autentico, Fresh Lemon Juice

Ocean Ave 15

Cold River 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

Maine Breeze 13

Jameson Whiskey, Limoncello,
Fresh Lime, Wild Maine Blueberries

The Borough 17

Bulleit Rye, Luxardo, Carpano Antica,
Chocolate Bitters, Luxardo cherry

Ocean-Rita 16

Espolon Blanco Tequila, Cointreau, Chambord,
Fresh Lime, Raspberry Puree

* * *

Beer

Sam Adams New England IPA (16oz.) 12

Boston, Massachusetts

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

Quail 9

Grilled Half Quail, Bacon, Daikon Salad

Chick Pea Fries 8

Sea Salt, Truffle Ketchup

Mussels 9

Garlic Cream, Pernod, Crispy Shiitakes

Citrus Smoked Salmon 10

Gribiche, Pickled Shallot, Sesame Crisps

Charcuterie Board To Share 17

Chef's Selection, Marcona Almonds,
Pickled Vegetables, French Mustard

Maine Oysters half dozen 19 / dozen 35

Fresh Grapefruit, Champagne Mignonette

* * *

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

Manchego

Spain, Semi-Firm Sheep's Milk

Gabriel Coulet Roquefort

France, Blue Cheese, Sheep's Milk

Caña de Oveja

Spain, Soft Ripened Sheep's Milk