

## Cocktails

<b>French 75</b>	<b>12</b>
<i>Barr Hill Gin, Fresh Lemon Juice, Simple Syrup, Sparkling Wine</i>	
<b>Mint Rickey</b>	<b>13</b>
<i>Beefeater Gin, Muddled Mint, Fresh Lime Juice, Soda</i>	
<b>Blood Orange Cosmo</b>	<b>14</b>
<i>Absolut Vodka, Blood Orange Puree, Triple Sec, Fresh Lime Juice, Splash of Cranberry Juice</i>	
<b>Amber Sky</b>	<b>15</b>
<i>Maker's Mark Bourbon, Grapefruit Juice, Maine Maple Syrup, Angostura Bitters</i>	
<b>The Dirty Chai</b>	<b>15</b>
<i>White Rum, Chai, Almond Milk, Espresso, Dash of Spiced Simple Syrup</i>	
<b>Easter Island Rum Punch</b>	<b>12</b>
<i>Myer's Dark Rum, Spiced Rum, Pineapple, Cinnamon, Clove, Angostura Bitters, Fresh Lime Juice</i>	
<b>Cruel Summer</b>	<b>15</b>
<i>Espolon Silver Tequila, Passion Fruit Puree, Ghost Pepper Extract, Grand Marnier, Fresh Lemon &amp; Lime Juice</i>	
<b>Santa Margarita</b>	<b>14</b>
<i>Hornitos Reposado Tequila, Cointreau, Rhubarb Puree, Rhubarb Bitters, Fresh Lemon &amp; Lime Juice</i>	

## Beer

<i>Allagash White</i>	<b>7</b>
<i>Allagash Black</i>	<b>7</b>
<i>Maine Beer Company (Rotating Selection)</i>	<b>11</b>
<i>Banded Horn Pepperell Pilsener</i>	<b>6</b>
<i>Peak Organic IPA</i>	<b>6</b>
<i>Miller Light</i>	<b>4</b>

## Tapas

<b>Casablanca Olives</b>	<b>5</b>
<i>Cumin, Citrus Zests, Thyme</i>	
<b>Crispy Prawns</b>	<b>9</b>
<i>Espelette Pepper, Basque Ketchup</i>	
<b>Cod Mousse Beignets</b>	<b>7</b>
<i>Beer Batter, Meyer Lemon Aioli</i>	
<b>Lamb Croquettes</b>	<b>8</b>
<i>Currants, Curry, Honeyed Yogurt</i>	
<b>Chick Pea Fries</b>	<b>6</b>
<i>Sea Salt, Pimentón Mayonnaise</i>	
<b>Scottish Smoked Salmon</b>	<b>9</b>
<i>Horseradish Cream, Pickled Onions</i>	
<b>Saucisson Plate</b>	<b>10</b>
<i>Coppa, Chorizo, Saucisson à l'ail, Almonds, Figs</i>	
<b>Maine Oysters</b>	
<i>half dozen 19 / dozen 35</i>	
<i>Fresh Grapefruit, Champagne Mignonette</i>	
<b>Cheese Board</b>	
<i>single cheese 6 / three for 15</i>	
<i>Lincet Le Delice de Bourgogne France, Soft Triple Cream, Cow's Milk</i>	
<i>Parmigiano Reggiano Italy, Aged 4 Years, Cow's Milk</i>	
<i>Raclette de Bruson Switzerland, Alpine Aged 3 Years, Cow's Milk</i>	
<i>Leonardi Gran Riserva Gorgonzola Italy, Blue, Cow's Milk</i>	
<i>Caña de Oveja Miticana Spain, Soft Ripened, Sheep's Milk</i>	
<i>Montrachet France, Soft Fresh, Goat's Milk</i>	

Ocean