



SEASONAL COCKTAILS

PAL WITH REP AND PEP - Altos Reposado, Domain de Canton, Peppercorn Syrup, House Made Bitters, Grapefruit. **\$13**

STRAWBERRY RHUBARB MULE - Tito's, Fresh strawberry Rhubarb Puree, Muddled Basil, Lime, Maine Root Ginger Beer **\$15**

CHARRED PINEAPPLE BOURBON SMASH - Old Grandad bourbon, Charred Pineapple Juice, Brown Sugar, Mint, Ginger Beer **\$14**

SELTZER ME THIS - Cucumber Infused Vodka, Watermelon, Simple, Topped with Club Soda & Cucumber **\$13**

PETE'S WORD - Laphroaig 10-Year-Old (Smokey) Scotch, Luxardo Maraschino, Genepy, Lime Juice **\$15**

BEER AND CIDER

Precept Pilsner Draft **\$8**
Scrugsy IPA Draft **\$11**
Mom Jeans dbl Milk Stout **\$10**
Baby Genius Blonde Ale **\$11**
Red Stripe **\$4**
Narragansett **\$4**
Reciprocal Double IPA **\$12**
Ever Haze IPA **\$12**

BEVERAGES

San Pellegrino / Acqua Panna %6
Maine Root – Root Beer/Blueberry Soda **\$5**
Coffee/Tea Service - French Press for two **\$9**

MARY ROSE – Limoncello, Rosemary Simple Syrup, bubbles **\$14**

FRENCH PRESS MARTINI – House-infused vanilla bean vodka, Blend of coffee liquors, French Press king cube **\$14**

TOKYO BANANA - Suntory Japanese Whiskey, Fresh Muddled Banana, Black Garlic Honey Syrup, Lemon, Ginger **\$14**

SALT WHARF BLOODY MARY - Black Garlic, Fermented Locust Bean, Horseradish, House Made Hot Sauce, Lemon Lime **\$18**

SMOKED & PRESERVED LEMON MARGARITA - Blanco Tequila, House Infused Ancho Chili Mezcal, Lemon Juice, Lime Juice, Agave, Cilantro Sprigs, Preserved Lemon **\$14**

Hazy Rays IPA **\$11**
Black Widow Cider **\$10**
Feels Like Home Cider **\$11**
White Widow Blackberry Cider N/A **\$7**
Athletica Hoplark N/A **\$7**
Witty White Wheat Beer N/A **\$9**
Woodland Farms Pointer IPA N/A **\$9**

Herbal Tea **\$5**
Fever Tree Ginger Ale/Tonic/Club Soda **\$5**