

## House Cocktails and Specialties

<b>Port in a Storm</b>	11
<i>Banks 5 rum, mango rum, 10 year tawny, orange juice</i>	
<b>Pegu</b>	10
<i>Tanqueray 10, Grand Marnier, lime juice, Angostura bitters</i>	
<b>Spicy Arroyo</b>	12
<i>A spicy twist on a classic. Milagro tequila, mango rum, passion fruit purée, and cayenne pepper</i>	
<b>Manhattan on The Charles</b>	13
<i>A perfect manhattan with Bulleit bourbon</i>	
<b>La Fête</b>	12
<i>Hangar One vodka, Chambord, fresh grapefruit juice topped with Chandon</i>	
<b>Blood Orange Margarita</b>	11
<i>Herradura, Cointreau, blood orange, sour mix and lime</i>	
<b>French Kiss</b>	12
<i>Grey Goose, Chandon sparkling wine, Chambord, with a kiss of pineapple</i>	
<b>Mother Earth</b>	11
<i>An eco-friendly cocktail with Absolut vanilla vodka, makers mark, Aperol, agave nectar and orange juice</i>	
<b>Polish Mule</b>	13
<i>Belvedere orange, fresh lime, Angostura bitters, ginger beer</i>	
<b>French Bulldog</b>	12
<i>Bulldog gin, St. Germain elderflower liqueur, chambord, jasmine essence</i>	
<b>Hendricks Hybrid</b>	11
<i>Hendricks gin, muddled cucumber, mint and lime juice served on the rocks</i>	
<b>Alpine Cosmo</b>	11
<i>Fair Trade quinoa vodka, Fair Trade goji berry liqueur, Cointreau cranberry juice, fresh lime juice</i>	
<b>Hot and Dirty Martini</b>	13
<i>Belvedere vodka, olive juice, tabasco, blue chz stuffed olives</i>	

## Wine by the Glass & Beer

### Whites

Chardonnay, Taz, Santa Barbara County, CA, 08	13
Chardonnay, Elderton Unwooded, Barossa Valley, Australia, 08	11
Pinot Grigio, Di Lenardo, Friuli, Italy, 09	9
Sauvignon Blanc, Isabel, Marlborough, New Zealand, 10	11
Riesling, Joel Gott, Columbia Valley, WA, 10	9
Côte Du Rhône, Chapoutier, Belleruche, France, 09	10

### Reds

Merlot, Cono Sur, Colchagua Valley, Chile, 09	8
Cabernet Sauvignon, Hess Select, Napa, CA, 09	11
Cabernet Sauvignon, 14 Hands, Columbia Valley, WA, 09	8
Pinot Noir, Erath, OR, 09	13
Pinot Noir, Bridlewood, Healdsburg, CA, 10	10
Malbec Blend, Trivento "Amado Sur", Mendoza, Argentina, 08	11
Zinfandel, Zig Zag, Mendocino, CA, 08	10
Côte Du Rhône, Parallèle 45, Rohon, France, 09	9

### Champagne and Sparkling

Prosecco, Nino Franco "Rustico", Veneto, Italy, NV	10
Veuve Cliquot, Yellow Label Brut, Reims, Champagne, NV	16
Gloria Ferrer "Kimpton Cuvee" Sonoma, CA, NV	12

### Port

Fonseca Tawny	10
Fonseca Tawny 20 yr	15
Fonseca Bin27	9
Graham's Tawny 10 yr	11
Graham's Tawny 20 yr	16
Graham's Fine Ruby	9
Graham's 6 Grapes	8

### Sherry/madeira

Lustau Dry Oloroso	9
Lustau Deluxe Cream	9
Harvey's Bristol Cream	14
Blandy's Rainwater	12

### Beer

#### Domestic

<i>Harpoon IPA Draft</i>	6.50	<i>Bud Light</i>	5.25
<i>Budweiser</i>	5.25	<i>Sam Adams</i>	6.00
<i>Miller Lite</i>	5.25	<i>Sam Seasonal</i>	6.00
<i>Anchor Steam</i>	6.00		

#### Imported

<i>Amstel Light</i>	6.00	<i>Heineken</i>	6.00
<i>Corona</i>	6.00	<i>Guinness</i>	7.00
<i>Stella Artois</i>	6.00	<i>Boddingtons</i>	7.00

## Whiskey/Scotch

### Speyside

Balvenie 12 yr	15
Balvenie 15 yr	18
Balvenie 21 yr	26
Glenfarclas 12 yr	14
Glenfiddich 12 yr	11
Glenfiddich 15 yr	16
Glenfiddich 18 yr	22
Glenfiddich 21 yr	26
Glenlivet 12 yr	11
Glenlivet 15 yr	14
Glenlivet 18 yr	16
The Macallan 12 yr	13
The Macallan 10 yr F. Oak	15
The Macallan 15 yr F. Oak	19
The Macallan 18 yr	20
The Macallan Cask	23

### Skye

Talisker 10 yr	16
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### Blended

Chivas Regal	9
Chivas Regal 18 years	15
Dewar's White Label	9
Dewar's 12 years	11
J&B	8
Johnnie Walker Red	9
Johnnie Walker Black	11
Johnnie Walker Blue	35

### Cognac

Hennessy VS	9
Hennessy VSOP	12
Hennessy XO	35
Hennessy Paradis	75
Remy Martin VSOP	11
Remy Martin XO	20

### Highlands

Highland Park 25 yr	50
Aberlour 12 yr	11
Dalwhinnie 15 yr	14
Glenmorangie 10 yr	12
Oban 14 yr	15

### Islay

Ardbeg 10 yr	14
Laphroig 10 yr	16
Lagavulin 16 yr	16

### Bourbon

Bakers	10
Basil Hayden	9
Bulleit	11
Bookers	12
Knob Creek	10
Makers Mark	11
Makers 46	12
Jim Beam	8
Old Granddad	7
Wild Turkey	9
Woodford Reserve	12

### Canadian

Seagrams VO	8
Seagrams 7	8
Crown Royal	10
Canadian Club	7

### Irish

Jameson	9
Bushmills	10

### Rye

Jim Beam Rye	9
Bulleit Rye	11

### Japanese

Hibiki 12 yr	14
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## Spirits

### Rum

10 Cane	12
Appleton	9
Bacardi	9
Bacardi 8	12
Berkshire Rum	10
Captain Morgan	9
Flor de Cana 4 year	8
Flor de Cana 7 year	9
Goslings	11
Mount Gay	9
Myers Dark	9
Sailor Jerry	10

### Cachaca / Pisco

Leblon (Brazil)	9
Beija (Brazil)	9
Cesar (Peru)	8
Capel (Chile)	8
Campo de Encanto (Peru)	9

### Gin

Beefeater	9
Berkshire	10
Bombay	9
Bombay Sapphire	10
Bulldog	9
Citadelle	9
Hendricks	11
Plymouth	11
Seagrams	7
Tanqueray	9
Tanqueray 10	11

### Genever

Bols Genever Amsterdam	11
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### Vodka

Absolut	9
Absolut Flavored	9
Belvedere	11
Black Fig	16
Blavod	9
Beru	9
Berkshire	10
Charbay Green Tea	10
Charbay Orange	10
Christiana Norway	10
Chopin	11
Ciroc	11
Grey Goose	11
Hangar one	10
Hammer and Sichel	10
Ketel One	11
Pearl	10
Pink	11
Square One	10
Quinoa by Fair	12
Smirnoff	8
Stoli	10
Svedka	8

### Tequila

Cuervo	9
Cuervo Black	10
Cuervo 1800	10
Cazadores	12
Don Julio Anejo	13
El Jimador	7
Herradura Silver	11
Milagro Silver	11
Partida Silver	12
Patron	12
Sauza Hornitos	9

## Bar Menu Available Daily 2pm-10pm

### Power Hour

Monday—Friday between 4pm and 6pm

\$3

Mini versions of our buttermilk fried chicken, grilled flatbread, arancini, & herb french fries

HERB FRENCH FRIES	<i>Spicy mayo, ketchup</i>	6
BAR SALAD	<i>Chopped romaine, blue cheese, herbs, tomato, bacon, sherry vinaigrette</i>	10
CAESAR SALAD	<i>Chopped romaine, parmesan crisps &amp; white anchovy</i>	9
CRISPY FRIED SQUID	<i>Aioli, chili paste, fried lemon</i>	11
ARANCINI	<i>Crispy risotto balls, short rib, parmesan, fontina, tomato &amp; aioli sauces</i>	9
GRILLED CHEESE & TOMATO SOUP	<i>Vermont cheddar, sourdough bread, lightly creamed tomato soup</i>	10
GARLIC & BUTTERMILK FRIED CHICKEN	<i>Lightly floured strips served with housemade Ranch dressing</i>	9
BEER BATTERED FISH & CHIPS	<i>Local cod, cole slaw, tartar sauce</i>	14
GRILLED FLATBREAD	<i>Roasted garlic, goat cheese, oven-dried cherry tomatoes, aged fig vinegar</i>	11
CLASSIC CHEESEBURGER	<i>¼ lb. ground beef, lettuce, tomato, pickle, onion, ketchup &amp; mustard, American cheese</i>	6
BACON BURGER	<i>¼ lb. ground beef, spicy mayo, ketchup, onion, cheddar</i>	7
CHEF'S ASSORTMENT OF FARMHOUSE CHEESES	<i>3 artisanal cheeses, honey, nuts, grilled bread</i>	14

**Executive Chef - Jay Silva**

Please inform your server of any allergies

Please be aware that consuming raw or undercooked meat, poultry, eggs or seafood increases your risk of food borne illness. 18% gratuity suggested for parties of 6 or more

## Classic Cocktails

Sazerac	<i>Bulliet Rye whiskey, Peychaud bitters, absinthe, simple syrup</i>	11
Sidcar	<i>Hennessy VSOP, Cointreau, fresh lemon juice with a sugar rim</i>	12
Hemingway Daquiri	<i>Bacardi rum, Luxardo Maraschino, fresh lime juice, grapefruit juice</i>	10
Algonquin	<i>Bulliet Rye whiskey, sweet vermouth, pineapple juice, orange bitters</i>	11
Corpse Reviver # 2	<i>Tanqueray gin, cointreau, Lillet Blanc, lemon juice, absinthe</i>	11
Aviation	<i>Hendricks gin, Luxardo Maraschino, creme de violette</i>	12
Tall Dark and Stormy	<i>A handsome drink with Gosling's rum and ginger beer</i>	10
Negroni	<i>Campari, Tanqueray gin, sweet vermouth</i>	11
French 75	<i>Bombay Sapphire, sugar, lemon juice, cointreau, Chandon</i>	11
Pisco Sour	<i>Campo del Encanto pisco, lemon juice, simple syrup, egg white, Angostura bitters</i>	11
Caipirinha	<i>Leblon Cachaca, sugar and lime served over ice</i>	10