

## BEER.

DRAFT		
Shiner Winter Warmer, TX	6.8%	6
Smuttynose Robust Porter, NH	6.2%	6
Harpoon IPA, MA	5.9%	6
Speakeasy Prohibition, Ale, CA	6.1%	6
Two Roads Ol' Factory Pils, CT	5.0%	6
Dogfish Head 60 Minute IPA, DE	6.0%	6
Allagash White Ale, ME	5.0%	6
Jack's Abby Hoponius Union, MA	6.7%	6
BOTTLES		
Victory "Dirt Wolf" Double IPA, PA	8.7%	7
Sam Adams, MA	4.9%	5
Heineken, NL	5.0%	5
Miller Lite, WI	4.7%	4
Coors Lite, CO	4.2%	4
Bud Lite, MO	4.2%	4
Amstel Lite, NL	3.5%	5
Stella Artois, BE	5.0%	6
Corona Extra, MX	4.6%	5
Boulevard Tank 7 Farmhouse Ale, MO	8.5%	8
Kentucky Bourbon Ale, KT	8.19%	8
Founders Porter, MI	6.5%	7
O'Hara's Irish Stout, IE	4.5%	8
CANS		
Speakeasy Baby Daddy Session IPA, CA	4.6%	6
Sixpoint Bengali Tiger IPA, NY	6.4%	7
Lord Hobo Steal This Can IPA, MA	6.5%	8
CIDER		
Downeast Cider, MA	5.1%	6
GLUTEN FREE		
Glutenberg Pale Ale, QC	5.5%	8
LOW ALCOHOLIC		
Clausthaler, DE	0.45%	4

## SPECIALTY COCKTAILS.

<b>SANGRIA</b>	9
house recipe	
<b>CRANBERRY BOG</b>	12
cranberry infused vodka, Apple Moonshine, lemon, cranberry jam	
<b>FAIR WEATHER FLING</b>	12
Bombay Sapphire, St. Germain, grapefruit, lime, sparkling	
<b>RUM GUBBA RUM</b>	11
Gubba Gold Vanilla Rum, peach schnapps, mango-orange puree, passion fruit, citrus	
<b>THE WOODSMAN</b>	12
Bulleit Bourbon, maple, sweet vermouth, orange bitters, chipotle-bacon rim	
<b>PEAR TREE MARTINI</b>	12
Grey Goose Pear, St. Germain, pear juice, lime, sparkling	
<b>LUMBER JACK</b>	11
Bombay gin, Apple Moonshine, apple cider, lemon, ginger beer	
<b>GINGER WHISKEY SMASH</b>	11
Kentucky Bourbon, ginger, lemon	
<b>THE PROFESSOR</b>	11
rosemary & ginger infused vodka, lime, ginger beer	
<b>FIG FASHION</b>	12
muddled orange & fig, Black Fig Vodka, bitters, soda	
<b>BLOOD ORANGE HABANERO MARGARITA</b>	12
habanero infused tequila, Cointreau, blood orange puree, agave, lime	
<b>HOWL AT THE MOON</b>	11
Blackberry Moonshine, Bombay Sapphire, crimson berry tea, blackberries, lemon, basil	

## WINE.

SPARKLING	GL/BTL
Prosecco, Hi, Italy	NA/34
Prosecco, Lunetta, Italy	9/NA
ROSE WINES	
Rose, Mi Mi, France	10/38
WHITES AND BLENDS	
Grüner Veltliner, Lois, Austria	10/38
Albarino, Licia, Spain	11/42
Riesling, Spreitzer 101, Germany	9/34
Pinot Grigio, Zenato, Italy	10/38
Pinot Gris, Acrobat, Oregon	10/38
Sauvignon Blanc, Villa Maria, New Zealand	10/38
Sauvignon Blanc, StoneLeigh, New Zealand	12/46
Sauvignon Blanc, Spy Valley, New Zealand	10/38
Sancerre, Romain Reverdy, France	14/54
Chardonnay, Noble Tree, CA	11/42
Chardonnay, Hook & Ladder, CA	11/42
Chardonnay, Bernardus, CA	14/54
RED WINE	
Pinot Noir, Meiomi, Sonoma, CA	13/50
Pinot Noir, Wild Horse, Central Coast, CA	12/46
Tempranillo, La Montesa, Rioja, Spain	12/46
Chianti, La Maialina, Italy	9/34
Super Tuscan, Altesino, Italy	12/46
Malbec, Crios, Argentina	10/38
Malbec, Layer Cake, Argentina	11/42
Merlot, Josh Cellars, CA	9/34
Cabernet, Benziger, CA	13/50
Cabernet, Educated Guess, CA	15/58
Zinfandel, Hullabaloo, CA	11/42
Shiraz, Boxhead, Australia	10/38
Petite Sirah, Spellbound, CA	10/38
Cotes du Crow's, Morgan, CA	12/46
Barolo, Albeisa, Italy	14/54
Bordeaux, Cheval Noir, France	12/46

## CORDIALS.

<b>PORT</b>	10
Taylor LBV	
<b>COGNAC, CALVADOS</b>	
Courvoisier VSOP, Cognac	14
Hennessy VSOP, Cognac	12
Delamain XO, Cognac	16
Busnel, Calvados	12
<b>SCOTCH</b>	
Balvenie Doublewood 12	16
Balvenie 21	29
Glenfiddich 12	16
Glenfiddich 15	16
Glenlivet 12	12
Johnnie Walker Black	12
Oban 14	16
Macallan 12	15
Macallan 15	22

## HOUSE MADE SODAS. 4

Blackberry Pineapple Mint
Grapefruit Pear
Mango Orange
Cranberry Apple Cider

**COOK.**  
newton

Before placing your order,  
please inform your server if a person  
in your party has a food allergy