

cocktail~

the lone ranger

casamigos tequila, cava rose (sparkling rose brut from spain) lemon juice on the rocks in a tall glass with a twist of lemon 18

draft beer ~

thomas hooker brewery

fairway ipa

easy drinking American IPA, an abundance of Sultana and Citra hops drives this brew all the way to the green 10/glass 5 % abv

elysian brewing

space dust ipa

balances bitterness with a sweetness of hop flavors, grapefruit, mango & orange aromas, medium body, dry finish 10/glass 8.2 % abv

canned beer ~

devil's purse brewing co. 🐱

handline kölsch 16oz. can

profile of lemon, pears, sour dough, caramel, and spices, finishes with sweet malt, a touch of bitter hops. 12/can 5.0 % abv

shock top

belgian white ale 16oz can

european style wheat beer brewed with coriander and citrus fruit peels 12/can 5.2% abv



wines~

pink

Domaine Laroche “la Cheveliere” **Rose**
Languedoc, France

an exemplary blush from the south of france ...pale hue, medium fruit, dry and clean ... a bit fuller and rounder than the typical provencal examples with lovely balance of ripe fruit and clean mineral notes
16/52 12.5% abv

white

Lone Birch **Pinot Gris**

Yakima Valley, Washington

dry, super clean & fresh varietal example- pleasant aromatics & balancing acidity of soft medium fruit **15/45** 13.3% abv

red

Arnaldo -Capraia Montefalco “**Rosso**”

Tuscany, Italy

a superior blend of **70% Sangiovese, 15% Sagratino & 15% Merlot** ... dry but well-structured w/rounded tannins, powerful juicy fruit notes & a touch of spice **17/60** 14.5% abv

oysters on the 1/2 shell

with cocktail sauce, mignonette, horseradish & lemon

east coast~

blue point 2.75/ea

long island sound, ny
med-large, local, strong brine

shiny sea 3.25/ea

new london bay, prince edward island
small/medium, plump meat, salty taste, sweet finish

wellfleet 3.50/ea

cape cod, massachusetts
plump meats, mild, sweet flavor, high brininess,
crisp, clean finish

quonset point 3.00/ea

narragansett bay, rhode island
medium/large, deep cups, a brine which changes from
mild to pronounced, sweet & light, tender meats

honeymoon 3.25/ea

new brunswick,
sweet brine, soft meats, gentle mineral finish

raspberry point 3.50/ea

new london, pei
medium, light brininess, clean flavor with a sweet
finish

west coast~

kumamoto 4.00/ea

puget sound, washington state
small/med, plump, sort of crisp, hints of melon

littleneck clams 1.50/ea

daily specials

classic gazpacho

croutons & chives 11

w/jumbo lump crab chunks 18

pan seared scallops

& zucchini appetizer

lardons, cipollini onions, sauce vierge
& mint pea puree 24

table share

cured meats (spicy calabrese, sopresetta, speck),
artisanal cheeses (manchego, stella blue, caciocavallo),
crostini, black bread, jam & nuts, fruits, cornichons,
grain mustard & olives 27

sesame crusted ahi tuna salad

baby spinach, bell peppers, heart of palm,
haricot-verts, orange segments, crispy wonton
& thai chili vinaigrette 32

pork belly bao buns

braised pork belly on steamed fluffy dough,
hoisin sauce & pickled veg (red onions, cucumbers,
carrots & cilantro) 22

blackened & grilled

mahi-mahi filet

spanish rice with beans, corn & cilantro
& tropical fruit salsa 36

wifi-Unifi Guest pw-1020guest

