

COCKTAILS

Tito's Gluten Free Martini

Tito's Handmade Vodka and dry vermouth

American Mule

Hangar One Vodka and ginger beer

Canella Peach Bellini

Composed of two parts of sparkling wine, one part of white peach juice and a few drops of wild raspberry. A classic aperitif, with an inebriating peach fragrance

Winter Kiss

St. Germain Elderflower Liqueur, pomegranate juice, La Marca Prosecco

Doli

New Amsterdam Vodka infused with fresh pineapple

Bourbon Paradise

Bulleit Rye, pineapple juice, Aperol Aperitivo, fresh lemon juice

French 75 Martini

Malfy Gin, fresh lemon juice, simple syrup, La Marca Prosecco

"Bitter Sweet"

Jameson Irish Whiskey, Campari, grapefruit juice, lager beer

Yachtie Pants

New Amsterdam Gin, Aperol Aperitivo, Nantucket Nectar Lemonade

Rum Sidecar

Diplomatico Rum, Cointreau, fresh lemon juice

Newport Stormy

Thomas Tew Rum, ginger beer, fresh lime juice

Bourbon Lemonade

Bulleit Bourbon, lemonade

Salted Carmel Apple

Stoli Salted Karamel, Domaine Canton Ginger, apple cider

Lady in Red

Maker's Mark, pomegranate juice, fresh lemon juice, ginger beer

Fashionable

Bulleit Rye, Montenegro Amaro, bitters, muddled fruit

Nutty Newporter

Bailey's Irish Cream, Frangelico, Kahlua, coffee

Aperol Spritz

Aperol Aperitivo, La Marca Prosecco, St Elder Blood Orange

**Please drink responsibly*



BOTTLED BEERS

Amstel Light 6.00

Blue Moon 6.00

Budweiser 5.25

Bud Light 5.25

Coors Light 5.25

Corona 6.00

Corona Light 6.00

Goose Island IPA 6.50

Guinness 16oz can 7.50

Heineken 6.00

Magners Cider 6.25

Newport Storm 6.00

New Castle 6.00

Narragansett 16oz can 5.25

Modelo 6.00

Sam Adams Boston Lager 6.00

Stella Artois 6.00

Young's Chocolate Stout 7.25

DRAUGHT BEERS

Bartender's Favorite 7.50

Shock Top Belgian White 6.00

Yuengling Lager 6.00

Two Road's Lil' Heaven IPA 7.00

Miller Light 5.25

Foolproof Backyahd IPA 7.50

PRIX FIXE MENU

Beverage:

Canyon Road Chardonnay, Cabernet Sauvignon, Pinot Noir, Sauvignon Blanc, Miller Lite or Yuengling draught beer

Starter:

Soup of the Day

Clam Chowder

Caesar Salad

Mixed Greens Salad with gorgonzola cheese and white balsamic honey vinaigrette

\$20.95 SUNDAY THRU WEDNESDAY 5:00-CLOSE

**not offered on holidays or holiday weekends*

Entree:

Pan Roasted Salmon Bourbon glazed salmon over bulgur pilaf, with tomato, shaved brussels, fava and sautéed greens

GF Chicken Piccata Mashed potato, green beans

GF Pork Grilled pork medallions, sweet potato mash, bacon, shaved brussels, bacon onion jam

Spaghetti with Meatballs in marinara sauce

GF Shrimp Pasta Garlic, tomato, white wine tossed with cavatappi pasta

Vegan Farro Bowl Farro, fine herbs, seasonal vegetables, with XVOO