

STIRRED AND SHAKEN

When to stir and when to shake? Stirring retains a silky texture and the aromatics of a cocktail and is used in drinks that contain high alcohol content, such as the Martini or Manhattan. Shaking mixes and chills the ingredients and is best for cocktails made with juices or syrups.

- 12 **Unfiltered Martini**
The original martini created in the 1860's was crafted with equal parts of Gin and Sweet Vermouth. Belvedere Unfiltered, made with Dankowskie Diamond Rye is combined with Dry Vermouth to create one of our most popular cocktails.
- 11 **Negroni**
Created in the early 1900's in Florence. The Botanist Gin, Campari and Sweet Vermouth. A classic blend of bitter and sweet—the perfect aperitif.
- 12 **Cosmopolitan 25**
In honor of the Cosmopolitan's 25th Anniversary, celebrate with Grey Goose Vodka shaken with Muddled Limes, Cointreau and a splash of Chandon Rosé.
- 12 **Botanical Crush**
A classic smash. Hendrick's Gin muddled with Fresh Lemon, Mint and a touch of Sugar.

IN THE BARREL  What is old is new again. Brown Spirits are back in style with variations on the classic Manhattan and Old Fashioned using a variety of spirits ranging from traditional Ryes to Bourbons and Rums.

- 12 **Rye Manhattan**
Bulleit Rye has notes of Cherry, Tobacco and Cinnamon and is paired with Carpano Antica Sweet Vermouth. Stirred with Fee Brothers Cherry Bitters.
- 12 **Craft Manhattan**
Woodford Reserve Bourbon has a bouquet of Banana Bread, Orange and Vanilla and is paired with Dolin Rouge, a lighter Sweet Vermouth. Stirred with Orange Bitters.
- 12 **Tequila Old Fashioned**
A Tequila variation on the classic Old Fashioned. Hornitos Black Barrel Añejo Tequila, Simple Syrup and Angostura Bitters.
- 11 **Tennessee Old Fashioned**
A classic Old Fashioned made with Dickel Tennessee Rye, Simple Syrup and Angostura Bitters. Served with an Orange Twist and a Cherry.

TIME HONORED

Our interpretation of classic cocktails dating back to the 19th Century.

- 11 **Moscow Mule**
Ketel One Vodka and Ginger Beer.
- 10 **Champagne Cobbler**
Svedka Raspberry Vodka, Fresh Lemon and Strawberry Purée, topped with Chandon Rosé.
- 11 **Texas Greyhound**
Tito's Handmade Vodka, Freshly Squeezed Grapefruit, Lime and Simple Syrup with a touch of Salt.
- 10 **Queen's Park Swizzle**
A twist on a Mojito made with Bacardi Superior Rum, Fresh Lime, Mint and Bitters.

WITH WITHOUT SALT

The Margarita, also the Spanish word for daisy, evolved from the classic cocktail by the same name. The Daisy, which combines brandy, orange liqueur, lemon juice and sugar, was served up as the “Sidecar” during Prohibition. Soon after it grew popular in Mexico, where tequila was substituted for brandy, lime juice for lemon, and the rim was salted instead of sugared.

- 11 **Elevated Organic Margarita**
Casa Noble Crystal Organic Tequila from the Lowlands of Mexico has notes of earthiness and tropical fruit. Shaken with Cointreau and Agave Nectar.
- 12 **Reposado Paloma**
One of the most popular and oldest cocktails in Mexico. Tres Generaciones Reposado Tequila, Fresh Grapefruit, Lime and Club Soda. Shaken and served with a touch of Salt.
- 13 **Añejo Honey Margarita**
Patrón Añejo has a bouquet of Vanilla, Caramel and Oak with subtle Ocean Salt notes. Shaken with Grand Marnier, Fresh Lime and Honey.
- 11 **Grapefruit Jalapeño Margarita**
A sweet heat Margarita. Avión Silver Tequila and Svedka Grapefruit Jalapeño Vodka. Shaken and served on the rocks.

HOME GROWN  Unique, regionally inspired cocktails specially crafted by mixologist Kim Haasarud, and driven by local trends, authentic flavors and the best, fresh indigenous ingredients available.

- 10 **Botanist’s Honey Gimlet**
The Botanist Gin, Fresh Lemon, Honey Water, Celery Bitters and Fresh Thyme.
- 12 **Maple Collins**
Woodford Reserve Bourbon, Maple Syrup, Fresh Lemon and Club Soda.
- 11 **Lemon Tea Palmer**
Deep Eddy Sweet Tea Vodka, Fresh Lemon and Iced Tea.
- 11 **Blackberry Whiskey Sour**
Jack Daniel’s Tennessee Whiskey, Lemon Juice, Simple Syrup and Blackberry Purée.

WHAT’S BREWING

CRISP

Budweiser Missouri, 5%	6	Miller Lite Wisconsin, 4.17%	6	Stella Artois Belgium, 5%	7
Bud Light Missouri, 4.2%	6	Corona Extra Mexico, 4.6%	7	Amstel Light Netherlands, 3.5%	7
Michelob Ultra Missouri, 4.2%	6	Heineken Holland, 5%	7	St. Pauli Girl Germany, na	7

ROASTY MALTY BALANCED

Sam Adams Boston Lager Massachusetts, 4.9%	7	Guinness Draught Stout Ireland, 4.2%	7	Stony Creek Amber Lager Branford, CT, 4.8%	7
Black Hog Ale Oxford, CT, 5.5%	7	Thimble Isl. Ale Branford, CT, 5%	7		

FRUITY SPICY YEASTY

Road 2 Ruin Double IPA Stratford, CT, 8%	7
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WINES BY THE GLASS

The wines on this progressive wine menu are grouped in flavor categories. Wines with similar flavors are listed in a simple sequence starting with those that are sweeter and very mild in taste, progressing to wines that are drier and stronger in taste.

SPARKLING WINES

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|----|---|
| 7 | Maschio, Prosecco, Brut DOC
Treviso, Veneto, Italy 187ml |
| 10 | Marquis de La Tour, Brut Sparkling
Loire Valley, France, NV 187ml |
| 11 | Chandon, Rosé
California, NV, 187ml |

6 oz pour | 9 oz pour

9 | 12

WHITE & BLUSH WINES

10 | 13.25

Kris, Pinot Grigio, "Artist Cuvee"
delle Venezie, Italy

10 | 13.25

Joel Gott, Sauvignon Blanc
California

12 | 16

Sacha Lichine SLS Rosé, Single Blend
Languedoc, France

10 | 13.25

Kendall-Jackson, Chardonnay, "Vintner's Reserve"
California

Wente Vineyards Estate Grown, Chardonnay
Livermore Valley, Central Coast, California

6 oz pour | 9 oz pour

12 | 16

RED WINES

14 | 18.75

Parker Station, Pinot Noir, by Fess Parker
Central Coast, California

11 | 14.75

Meiomi, Pinot Noir
Monterey, Sonoma and Santa Barbara, California

10 | 13.25

Charles Smith Wines, Merlot, "The Velvet Devil"
Columbia Valley, Washington

12 | 16

Terrazas Altos del Plata, Malbec
Mendoza, Argentina

11 | 14.75

Genesis by Hogue, Meritage
Columbia Valley, Washington

Louis M. Martini, Cabernet Sauvignon
California

SMALL BITES

- 3 Truffle Parmesan Chips*
- 15 Grilled Brie
Roof top honey | baguette | walnuts
- 15 Fried Calamari
Shrimp | capers | lemon aoli
- 14 Mussels
Bourbon | bacon
- 7 Deviled Eggs*
Bacon | smoked golden raisins | pepper
- 13 Smoked Tenderloin Tips*+
Shishito pepper | black garlic steak sauce
- 12 Grilled Flatbread
Arethusa blue cheese | duck confit | golden raisins
kale | balsamic
- 16 Umami Burger+
Roasted tomato | hen of the woods | truffle brie
- 18 Cobb Salad*
Chicken | bacon | egg | avocado | tomato
Arethusa blue cheese | scallion
- 21 Hot Lobster Roll
Brown butter | lemon | chives

*Gluten free selection

+Consuming raw or undercooked meats / poultry / seafood shellfish or eggs may increase your risk of foodborne illness. Please notify us of any food allergy.