



BAR MENU

- Maryland Lump Crab Cake** \$15
Garlic-caper Remoulade, Roasted Corn Salsa
- Seared Thai Vegetable Potstickers** \$12
Red Chili-peanut Sauce
- Honey Cashew Chicken Wings** \$13
Miso-chive Aioli, Toasted Sesame
- Downtown Burger** \$16
Smoked Bacon, Ripe Tomatoes, Romaine, House Bistro Sauce, Vermont Cheddar, Toasted Challah Roll and French Fries
- Flatbread Margherita** \$13
Mozzarella, Basil Pesto, Shaved Parmesan
- Back Bay Baby Spinach Salad** \$13
Toasted Sliced Almonds, Dried Cranberries, Fresh Blueberries, Gorgonzola Cheese, Balsamic Vinaigrette
- Grilled Chicken Caesar Salad** \$14
Crisp Romaine, Warm Flatbread, Shaved Parmesan, Creamy Caesar Dressing
- Global Banh Mi** \$16
Braised Beef Short Rib, Seared Pork Belly, Pickled Blush Onions, Wasabi Soy Aioli, Toasted Baguette and French Fries
- Chicken Shawarma** \$15
Dilled Tzatziki, Fresh Tomato, Shaved Romaine, Red Onion, Warm Pita and French Fries
- Shaved Corned Beef Rueben** \$16
Roasted Corned Beef, Thick Cut Rye, Thousand Island, Melted Swiss, Wilted Cabbage and French Fries

Kids Menu \$7

Served with choice of sliced apple, yogurt or french fries and a drink

Crispy Chicken Tenders

Mac and Cheese

Grilled Cheese

Peanut Butter and Strawberry Jelly

Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.



DRINK MENU

SIGNATURE COCKTAILS

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| Pomegranate Martini | \$13 |
| Absolut Vodka, Pomegranate Juice, Pineapple Juice, Simple Syrup, Cointreau, Hint of Lemon & Lime | |
| Red Sangria | \$12 |
| Malbec, Fresh Orange Juice, Martell VS Cognac, Cointreau & Fresh Fruit | |
| Moscow Mule | \$14 |
| Ketel One Vodka, Ginger Beer & Lime Juice | |
| Almond Joy | \$13 |
| Absolut Vodka, Rumhaven Coconut Water Rum, Kahlua, Crème de Cacao, Splash of Bailey's | |
| New Old Fashioned | \$12 |
| Bulleit Bourbon, Bitters, Luxardo Cherries & Cinnamon Simple Syrup | |

WINE

| White Wines | Glass | Bottle |
|---|-------|--------|
| La Marca Prosecco, Italy - 187ML | \$12 | n/a |
| Whitehaven Sauvignon Blanc, New Zealand | \$11 | \$43 |
| Ecco Domani Pinot Grigio, Italy | \$10 | \$33 |
| Proverb Chardonnay, CA | \$9 | \$33 |
| William Hill Chardonnay, CA | \$10 | \$37 |
| Seaglass Riesling, CA | \$10 | \$37 |
| Fleur de Mer Rosè | \$12 | \$39 |
| Red Wines | | |
| MacMurry Pinot Noir, CA | \$10 | \$41 |
| Gascon Malbec, Argentina | \$10 | \$37 |
| Kenwood "Yulupa" Merlot, CA | \$10 | \$37 |
| Hayes Ranch Red Blend, Livermore CA | \$10 | \$37 |
| Proverb Cabernet, CA | \$9 | \$33 |
| Louis Martini Sonoma Cabernet, CA | \$12 | \$42 |

BEER

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| Bud Light | \$7 |
| Budweiser | \$7 |
| Corona | \$8 |
| Guinness | \$9 |
| Heineken | \$8 |
| Miller Lite | \$7 |
| Blue Moon | \$8 |
| Down East Cider | \$8 |
| Stella Artois | \$8 |
| Samuel Adams Seasonal | \$9 |
| Harpoon IPA | \$9 |
| Draft: | |
| RiverWalk Brewing Co. Golden Axe | \$11 |
| Smuttnose Finest Kind IPA | \$10 |
| Harpoon UFO White | \$10 |