



THE WINSLOW

WiFi: Public House
Password: buyadrinkfirst

HAPPY HOUR

MONDAY - FRIDAY 4-7PM
(UNTIL 8PM ON THURSDAY)

\$8 HAPPY HOUR GIN & TONIC

CHANGES DAILY

\$20 BEER BUCKET

5 TECATE OR MILLER HIGH LIFE

\$6 SELECT DRAUGHT BEER

\$7 SELECT WHITES

\$7 SELECT REDS

COCKTAILS \$15

GIN THINGS

Basil Do Nicely

St. George Botanivore Gin,
St. George Aqua Perfecta Basil Eau De Vie Brandy,
Rockwell Vermouth Co Extra Dry, eucalyptus bitters

Jessica Rabbit

Brockman's Gin, Lo-Fi Gentian Amaro, lime,
grapefruit bitters, rosebud, hibiscus

Pear Pressure

Condesa Prickly Pear & Orange Blossom Gin, Pear Williams,
Ichiko Shochu, lime, agave

Powder To The People

Gunpowder Gin, Pama, St. Germain, lemon

Yuzu Delicious

Four Pillars Fresh Yuzu gin, Halftone Wavelength Magenta Gin,
lemon, simple, prosecco

Oh Plumsy Me! \$17

Better Man Distilling Co. Lavender Gin, Averell Damson Gin Liqueur,
lemon, honey, lavender bitters, **egg white**



OTHER THINGS

Honey, I'm Home!

Lost Irish Whiskey, Mike's Hot honey, lemon

I'll Never Lychee Go

Don Q Rum, Lillet Rosé, Soho Lychee,
lemon, simple

Rooting For You!

Tito's Vodka, carrot juice, ginger

Say Aloe To My Little Friend

Pueblo Viejo Blanco Tequila, Chinola,
Chateau, Ancho Reyes Chile, simple

MOCKTAIL (NON ALCOHOLIC)

Grapefruit For You \$11

Fever Tree Sparkling Pink Grapefruit, lime, lemon, honey

GINVENTORY

(with tonic if desired and paired botanicals)

AMASS \$14

grapefruit, ginger, coconut

ARCHIPELAGO \$15

lemon, lime, orange, cinnamon, black pepper

AVIATION \$14

lavender, orange

BARR HILL \$13

bee pollen, lemon, juniper

BARR HILL TOM KAT (AGED) \$16

lime, grapefruit

BERTHA'S REVENGE \$15

lemon, lime, grapefruit, clove

BETTER MAN DISTILLING

LAVENDER \$14

lime, lavender, violet flower, clove

BLOOD MONKEY \$15

rosemary, orange, pepper

BOTANTIST \$14

orange, chamomile, cinnamon

BOWLING & BURCH \$13

lemon, rosemary, coriander

BROCKMANS \$13

juniper, hibiscus, grapefruit

BROOKLYN \$14

juniper, lemon, lime, rosemary

CONDESA PRICKLY PEAR &

ORANGE BLOSSOM \$13

orange, lime, coriander

CONNIPTION NAVY STRENGTH \$15

lemon, rosemary, coriander

CORGI EARL GREY \$13

lemon, bee pollen, rosemary, ginger

DINGLE \$13

ginger, lemon, chamomile

+\$2 MAKE IT A:

MARTINI
NEGRONI
MULE
BEES KNEES

DOROTHY PARKER \$13

hibiscus, cinnamon, orange

EDINBURGH \$13

ginger, lemon, juniper

EMPRESS \$14

grapefruit, coconut

FORDS \$13

ginger, lemon, coriander

FOUR PILLARS

FRESH YUZU \$14

lemon, ginger

GIN MARE \$14

rosemary stuffed olive

GRAY WHALE GIN \$14

lime, rosemary, juniper

GUNPOWDER \$13

rosemary, grapefruit, coconut

GUNPOWDER CALIFORNIA

ORANGE CITRUS \$14

lemon, orange, grapefruit

HALFTONE \$13

juniper, coriander, ginger, lemon.

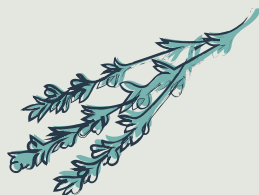
HALFTONE WAVELENGTH

MAGENTA \$14

grapefruit, juniper

HAYMANS \$14

lemon, orange, anise



GINVENTORY

(with tonic if desired and paired botanicals)



TANQUERAY TEN \$15

lime, lemon

TUCK \$13

grapefruit, anise

UNCLE VAL'S \$14

cucumber, lemon, black pepper

WHITLEY NEILL

BLOOD ORANGE \$13

orange, grapefruit, rosemary

WHITLEY NEILL

RHUBARB & GINGER \$13

orange, ginger, rosemary

HAYMAN'S OLD TOM \$15

clove, hibiscus, lemon

HENDRICKS \$14

cucumber, rosebuds

MEXIGIN \$13

lemon, lime, clove, anise

MISGUIDED SPIRITS

GROWN MAN \$13

lime, lemon, lavender

MONKEY 47 \$17

orange, rosebud, cinnamon, juniper

NOLETS \$14

rosebud, lemon

NO.3 \$14

juniper, orange, grapefruit

PLYMOUTH \$14

ginger, clove, lemon

PLYMOUTH SLOE \$15

orange, lemon

SALCOMBE \$15

grapefruit, coriander, anise

SCAPEGRACE BLACK \$14

orange, anise, violet flower

SPRING 44 \$14

lemon, cinnamon, lavender

SPRING 44 OLD TOM \$15

cinnamon, lemon

ST. GEORGE BOTANIVORE \$13

rosemary, chamomile, orange

ST. GEORGE TERROIR \$13

rosemary, juniper, lemon

GIN AND TONIC FLIGHTS \$28

4 one-oz pours of gins of your choice paired with tonic

(+\$4 MONKEY 47)

+4 PREMIUM TONIC
(GET IT IN A COPA)

FEVER TREE

PREMIUM INDIAN

LONDON ESSENCE

BITTER ORANGE & ELDERFLOWER
GRAPEFRUIT & ROSEMARY



DRAUGHTS

FLIGHT OF BEERS • \$16

Choose any 4 draught beers

BLUE MOON \$8

5.4% ABV | Golden, Colorado

BLUEPOINT TOASTED \$9

5.5% ABV | Long Island, New York

BROOKLYN LAGER \$8

5.2% ABV | Brooklyn, New York

CONEY ISLAND MERMAID PILSNER \$8

5.2% ABV | Coney Island, New York

DOWNEAST ORIGINAL CIDER \$9

5.1% ABV | Charleston, Maine

KONA BIG WAVE \$9

4.4% ABV | Kailua-Kona, Hawaii

LAGUNITAS IPA \$9

6.2% ABV | Petaluma, California



GUINNESS \$9.50

5% ABV | Dublin, Ireland

STELLA ARTOIS \$8

5% ABV | Leuven, Belgium

STRONGBOW CIDER \$9

4.5% ABV | Hereford, England

CARLSBERG \$8

5% ABV | Copenhagen, Denmark

BOTTLES & CANS

AMSTEL LIGHT \$7

3.5% ABV | Netherlands

PACIFICO \$8

4.5% ABV | Sinaloa, Mexico

HEINEKEN/ HEINEKEN LIGHT \$7

5%/3.3% ABV | Zoeterwoude, Netherlands

BUD LIGHT \$6

Not Much% ABV | St. Louis, Missouri

WOLFFER DRY ROSE CIDER \$12

6.9% ABV | Sagaponack, New York

TECATE \$6

4.5% ABV | Monterrey, Mexico

NARRAGANSETT \$7

5% ABV | Providence, RI

MILLER HIGH LIFE \$5

4.6% ABV | Milwaukee, Wisconsin

WHITE CLAW HARD SELTZER \$8

5% ABV | Chicago, IL

HIGH NOON HARD SELTZER \$10

4.5% ABV | California

EDMUND'S OAST SOUR \$11

6.5% ABV | Charleston, SC

SIXPOINT BENGALI IPA \$6

6.6% ABV | Brooklyn, NY

SIXPOINT SEASONAL \$7

Brooklyn, NY



EVERYTHING ELSE

VODKA

Graingers \$9
Titos \$13
Ketel One \$14

RUM

Don Q Crystal \$10
Sailor Jerry Spiced \$13
Goslings Dark \$13
SelvaRey White \$14

TEQUILA

Pueblo Viejo \$9
Espolón \$14
Casamigos Blanco \$15
Casamigos Añejo \$16
Casamigos Reposado \$16

MEZCAL

Los Vecinos \$14



SCOTCH LIST

SINGLE MALT SPEYSIDE:

Glenfiddich 14 yr \$16
Glenlivet 12 yr \$15
Macallan 12 yr \$16

ISLAY:

Laphroig 10 yr \$15
Lagavulin 16 yr \$20

BLENDED SCOTCH WHISKEY

Monkey shoulder \$14

IRISH WHISKEY

Jameson \$13
Lost Irish \$13
Redbreast \$15
Tullamore Dew \$14

AMERICAN WHISKEY

Jack Daniels \$13

BOURBON

Angels Envy \$14
Basil Hayden \$15
Bulleit \$14
Knob Creek \$14
Makers Mark \$13
Woodford Reserve \$14

RYE

Bulleit \$14
Rittenhouse \$13
Templeton \$15

WINE

SPARKLING

La Gioiosa, Prosecco \$12/\$46

WHITE

Cantina Lavis, Pinot Grigio \$11/\$38
Pavette, Chardonnay \$11/\$38
Santa Carolina, Sauvignon Blanc \$11/\$38

ROSÉ

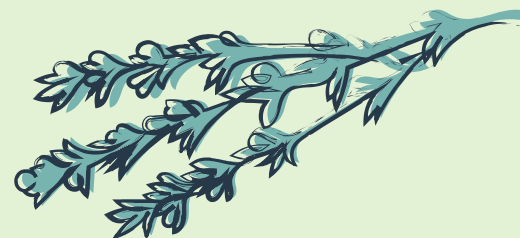
Archer Roose, ON TAP! (GL) \$13

ORANGE

Chateau Maris Rare Orange \$13/\$48

RED

Parducci, Pinot Noir \$12/\$42
Cycles Gladiator, Cab. Sauvignon \$12/\$42



EDIBLE THINGS



FRIED THINGS

Scotch Egg \$11

sausage, soft boiled egg, tartar sauce

Banger & Mash Croquettes \$13

Cheese Curds \$13 (v)

Fries \$7/9 (Ve) (gf)

Sweet Potato Fries \$8/13 (Ve) (gf)

WINGS AND THINGS

Cheese Board \$19 (v)

Irish cheddar, Boucheron, Shropshire Bleu cheese, mixed nuts, apple, honey

Buffalo Fried Cauliflower \$13 (v)

served with bleu cheese

Chicken Nuggets \$13

served with honey mustard
make them buffalo style +1

Chicken Wings \$15 (gf)

buffalo or spicy korean

Duck Wings \$16

buffalo or spicy korean

English Muffin Sliders (2) \$13

housemade English muffins, beef patty, lettuce, tomatoes, hp sauce **cheddar +1**

Sausage Roll \$11

mustard

Fried Pickles \$12 (v)

Narragansett beer battered dill pickles chips, served with house tartar sauce

Loaded Nachos:

Veggie Chilli \$15 (v) or Beef Chilli \$17

corn tortilla chips, housemade three bean chilli, sour cream, cheddar cheese, cheese sauce, pickled jalapeños, tomatoes, **add guacamole \$2**



(v) = vegetarian

(Ve) = vegan

(gf) = gluten free



EDIBLE THINGS

BITTY THINGS

Bar Nuts \$6 (v)

candied bourbon butterscotch

Marinated Olives \$7 (v)

citrus peel, charred rosemary

BIGGER THINGS

Mac N Cheese \$14 (v)

shells, smoked gouda, cheddar, garlic bread crumbs, **add jalapeños +1, bacon +4**

Burger \$14

dry aged beef, lettuce, tomato, H.P mayo, **add fries +3, bacon +4, cheddar +1**

Fried Chicken Sandwich \$15

brined, buttermilked & fried chicken, lettuce, tomato, & chipotle mayo, **add fries +3**

Chicken Pie \$18

peas, potatoes, carrots, side salad

Fish and Chips \$20

narragansett battered skate wing, fries, house tartar sauce

Shepherd Pie \$18

ground beef, onions, carrots, green peas, mashed potatoes, side salad



GREEN THINGS

Wedge Salad \$18

baby gem lettuce, cherry tomatoes, bacon bits, crumbled Shropshire blue cheese, house blue cheese dressing
add chicken +5

Grilled Caesar Salad \$15 (v)

grilled baby gem lettuce, brioche croutons, shaved parm, house caesar dressing, **add chicken +5**

SWEET THINGS

Chocolate Chip \$12 (v)

warm skillet cookie with juniper gelato

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BRUNCH

(available Sat - Sun 12Pm-4pm)

BLOODY MARY \$12 MIMOSA \$9

AVOCADO TOAST \$17 (v)

smashed avocado, pickled shallot, fried egg,
urfa biber, walnut cranberry bread

CHICKEN AND WAFFLE \$18

boneless chicken, black pepper béchamel, maple

WAFFLE BEC \$15

scrambled eggs, bacon, cheddar,
maple HP aioli, mesclun

PUDGY PANCAKE \$15 (v)

buttermilk pancake served with Vermont maple syrup
blueberry, chocolate chip **or** plain

EGGS BENEDICT \$17

2 poached eggs, English muffin, avocado **(v)**, **or** Irish bacon
or black pudding, brown butter hollandaise, mesclun

IRISH BREAKFAST \$20

Irish sausage, Irish bacon, black pudding, roasted potatoes,
baked beans, grilled tomatoes, sautéed mushrooms, eggs any style

IRISH BACON \$5 IRISH SAUSAGE \$5 POTATOES \$4

AVOCADO \$5 BACON \$4 1 EGG \$2

AVAIL OF \$25 BOTTOMLESS MIMOSAS **or BLOODYMARYS**
FOR 1.5 HOURS WITH AN ENTREE
(1 DEAL PER PERSON, FULL GUEST PARTICIPATION REQUIRED)

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