

CLICK HERE FOR MENU!



THE WINSLOW

HAPPY HOUR

MONDAY 4PM-7PM

TUESDAY - THURSDAY 4PM-8PM

FRIDAY 4PM-7PM

SATURDAY & SUNDAY 12PM - 4PM

\$7 APEROL SPRITZ

\$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

JESSICA RABBIT

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

KIND OF A BIG DILL

Whitley Neill Aloe & Cucumber Gin, Gamle Ode Aquavit Dill, Rockwell Vermouth Co Extra Dry

POWDER TO THE PEOPLE

Gunpowder Gin, Pama, St. Germain, lemon

WHERE'S THE PAW-TY AT?

Stray Dog Gin, Fleur Chamante, Nux Alpina, creole bitters

OH PLUMSY ME! \$17

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



OTHER THINGS

HERB YOUR ENTHUSIASM

Diplomatic Rum, Juliette Heirloom Peach, rosemary simple, lemon, orange bitters

PRETTY VANILLA

Lost Irish Whiskey, Shanky's Whip, Combier, Frangelico

RESPECT YOUR ELDERS!

Los Vecinos del Campo Mezcal, Tanteo Chipotle Tequila, Rothman & Winter Orchard Elderberry Liqueur, Mike's Hot Honey, pineapple

UNDECIDERLY SO

Harridan Vodka, Pommeau Leblouvier, St. George Spiced Pear, simple



NON-ALCOHOLIC

GRAPEFRUIT FOR YOU \$11

Fever Tree Sparkling Pink Grapefruit, lime, lemon, honey

GINGER NINJA \$11

Ginger, lime, agave

BUCKET OF BULLS (5) \$20

ATHLETIC BREWING NA IPA \$6

GUINNESS ZERO \$9

GINVENTORY

(with tonic if desired and paired botanicals)

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

BOTANIST \$14

orange, chamomile, cinnamon

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

CONNIPTION AMERICAN DRY \$14

lemon, orange, coriander

DINGLE \$13

ginger, lemon, chamomile

EMPRESS \$14

grapefruit, coconut

+\$3 MARTINI

+\$3 NEGRONI

+\$2 MULE

+\$2 BEES KNEES

FORDS \$13

ginger, lemon, coriander

GARDENER \$15

grapefruit, lemon, juniper

GIN MARE \$14

rosemary stuffed olive

GRAY WHALE GIN \$14

lime, rosemary, juniper

GUNPOWDER \$13

rosemary, grapefruit, coconut

GUNPOWDER BRAZILIAN

PINEAPPLE \$14

Lemon, juniper

HALFTONE \$13

juniper, coriander, ginger, lemon

HAYMANS \$14

lemon, orange, anise

HAYMAN'S OLD TOM \$15

clove, hibiscus, lemon

HENDRICKS \$15

cucumber, rosebuds

LAS CALIFORNIAS

CITRICO \$14

lemon, orange, chamomile



GINVENTORY

(with tonic if desired and paired botanicals)



TANQUERAY TEN \$15

lime, lemon

UNCLE VAL'S \$14

cucumber, lemon, black pepper

WHITLEY NEILL

BLOOD ORANGE \$13

orange, grapefruit, rosemary

WHITLEY NEILL

ALOE & CUCUMBER \$13

cucumber, juniper

MISGUIDED SPIRITS

GROWN MAN \$13

lime, lemon, lavender

MONKEY 47 \$18

orange, rosebud, cinnamon, juniper

NEW AMSTERDAM \$13

Orange, lime

NO.3 \$14

juniper, orange, grapefruit

PLYMOUTH \$14

ginger, clove, lemon

PLYMOUTH SLOE \$15

orange, lemon

RENAIS GIN \$15

Lemon, chamomile, coriander

SCAPEGRACE BLACK \$14

orange, anise, violet flower

SHORTCROSS GIN \$14

orange, coriander, cinnamon

STRAY DOG \$14

Lemon, coriander, rosemary

ST. GEORGE BOTANIVORE \$13

rosemary, chamomile, orange

ST. GEORGE TERROIR \$13

rosemary, juniper, lemon

ST. GEORGE VALLEY \$13

orange, coriander, ginger

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

ALLAGASH WHITE \$8

5.2% ABV | Portland, Maine

BLUEPOINT TOASTED \$9

5.5% ABV | Long Island, New York

BROOKLYN LAGER \$8

5.2% ABV | Brooklyn, New York

CONY ISLAND

MERMAID PILSNER \$8

5.2% ABV | Coney Island, New York

DOWNEAST ORIGINAL CIDER \$9

5.1% ABV | Charleston, Maine

DOGFISH HEAD

SLIGHTLY MIGHTY IPA \$9

4% ABV | Milton, Delaware

FIRESTONE CALI SQUEEZE

BLOOD ORANGE \$8

5% ABV | Paso Robles, California

FIRESTONE WALKER

UNION JACK IPA \$9

7.5% ABV | Paso Robles, California

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

BUD LIGHT \$6

Not Much% ABV | St. Louis, Missouri

HEINEKEN \$7

5%/3.3% ABV | Zoeterwoude, Netherlands

MILLER LITE \$7

4.2% ABV | Milwaukee, Wisconsin

PACIFICO \$8

4.5% ABV | Sinaloa, Mexico

WOLFFER DRY ROSE CIDER \$12

6.9% ABV | Sagaponack, New York

HIGH NOON \$10

4.5% ABV | California

LABATT BLUE LIGHT \$6

4% ABV | Toronto, Canada

MILLER HIGH LIFE \$5

4.6% ABV | Milwaukee, Wisconsin

NARRAGANSETT \$7

5% ABV | Providence, RI

TECATE \$6

4.5% ABV | Monterrey, Mexico

WHITE CLAW \$8

5% ABV | Chicago, IL

GUINNESS ZERO \$9.50

0% ABV | Dublin, Ireland

ATHLETIC RUN WILD

NA IPA \$6

0.5% ABV | Milford, Connecticut



EVERYTHING ELSE

VODKA

Graingers \$9
Harrián \$12
Titos \$13
Ketel One \$14

RUM

Diplomatico \$15
Goslings Dark \$13
Parrot Bay \$10
Sailor Jerry Spiced \$13

TEQUILA

Pueblo Viejo \$9
Espolón \$14
Tanteo Chipotle \$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
Templeton \$15

WINE

SPARKLING

LA GIOIOSA, PROSECCO \$12/\$46

WHITE

SPASSO, PINOT GRIGIO \$11/\$38
PAVETTE, CHARDONNAY \$11/\$38
CASTLE ROCK, SAUVIGNON BLANC \$11/\$38

ROSÉ

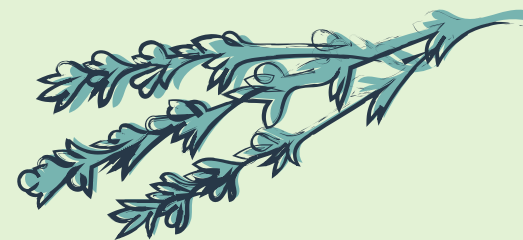
SCARPETTA FRICO TOSCANA ROSATO,
ON TAP! (GL) \$13

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 \$12

sausage, soft boiled egg, tartar sauce

BANGER & MASH CROQUETTES \$13

CHEESE CURDS \$13 (v)

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

CURLY FRIES \$8/13 (Ve) (gf)

WINGS AND THINGS

CHEESE BOARD \$22 (v)

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

BUTTERNUT SQUASH SOUP \$10 (Ve)

butternut squash, coconut milk, curry

CHILLI BOWL:

VEGGIE \$13 (v) OR BEEF \$15

housemade three bean chilli, sour cream, cheddar, pickled jalapeños

BUFFALO FRIED CAULIFLOWER \$13 (v)

served with bleu cheese

CHICKEN NUGGETS \$14

served with honey mustard

make them buffalo style +1

CHICKEN WINGS \$15 (gf)

buffalo or spicy korean

DUCK WINGS \$16

buffalo or spicy korean

GRILLED STEAK SKEWERS \$17

served with chimichurri, pickled shallot

ENGLISH MUFFIN SLIDERS (2) \$14

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

SAUSAGE ROLL \$12

mustard & tar tar sauce

FRIED PICKLES \$12 (v)

Narragansett beer battered dill pickles chips, 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 (Ve)

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

STEAK SANDWICH \$18

sliced grilled iron steak (medium), housemade peppercorn sauce,
baby arugula, sauteed red onions, mozzarella cheese, served on a baguette,
add fries +3

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'S PIE \$18

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

GREEN THINGS

BUDDHA BOWL \$17 (Ve)

roasted sweet potato, red onions, spicy chickpeas, corn, avocado,
baby arugula. sherry maple vinaigrette, add chicken \$5 or steak \$6

GRILLED CAESAR SALAD \$16 (v)

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

KALE SQUASH SALAD \$16 (Ve)

sautéed kale, red onions, chickpeas, roasted butternut squash,
avocado, sherry vinaigrette, add chicken \$5

SWEET THINGS

CHOCOLATE CHIP \$12 (v)

warm skillet cookie with juniper gelato

BRUNCH

(available Sat - Sun 12Pm-4pm)

BLOODY MARY \$12 MIMOSA \$9

Avail Of **\$25 BOTTOMLESS MIMOSAS** or **BLOODYMARS**

For 1.5 Hours With An Entree

(1 Deal Per Person, Full Guest Participation Required)

BRUNCH BURGER \$19

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

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

Don't Feel Like Bottomless? Opt For

\$4 MIMOSAS, \$6 BLOODY MARS

With The Purchase Of Any Brunch Item/Entree Instead

(v) = vegetarian

(Ve) = vegan

(gf) = gluten free