

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

NON-ALCOHOLIC

GRAPEFRUIT FOR YOU \$11

Fever Tree Sparkling Pink Grapefruit,
lime, lemon, honey

THE DAY WALKER

Fever Tree Ginger Beer, Mike's Hot Honey, lime,
cranberry

ATHLETIC BREWING NA IPA \$7
GUINNESS ZERO \$9

COCKTAILS \$16

GIN THINGS

BEND & SNAP

St. George Valley Gin, Green Chartreuse,
sugar snap pea, cucumber, lemon

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, pickle juice

POWDER TO THE PEOPLE

Gunpowder Gin, Pama, St. Germain, lemon

OH PLUMSY ME! \$18

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



OTHER THINGS

EX-SQUEEZE ME?

Kentucky Gentleman Bourbon, Juliette Heirloom Peach,
Firestone Walker Cali Squeeze, honey, lemon

RESPECT YOUR ELDERS!

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

RHUB AWAKENING

Diplomatico Rum, Parrot Bay Rum, rhubarb, rosemary,
pineapple, lemon, grapefruit bitters

VODKA SLICE

Harridan Vodka, Aqua Perfecta Basil Eau de Vie, Aperol,
cherry tomato, rosemary, balsamic vinegar

GIN AND TONICS

paired with mentioned 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 \$14

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 \$14

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

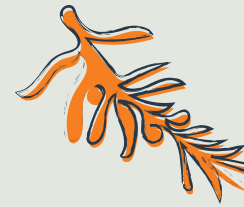
HIMBRIMI \$14

lemon, lavender, rosemary

LAS CALIFORNIAS

CITRICO \$14

lemon, orange, chamomile



GIN AND TONICS

paired with mentioned botanicals

TANQUERAY TEN \$15

lime, lemon

UNCLE VAL'S \$14

cucumber, lemon, black pepper

WHITLEY NEILL

BLOOD ORANGE \$14

orange, grapefruit, rosemary

WHITLEY NEILL

ALOE & CUCUMBER \$14

cucumber, juniper

GIN AND TONIC FLIGHTS \$28

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

+\$5 MONKEY 47

+\$10 PROCERA

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

PROCERA BLUE DOT \$25

juniperus procera salt

+\$5 MARTINI

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



**+4 PREMIUM TONIC
(GET IT IN A COPA)**

FEVER TREE
PREMIUM INDIAN

DRAUGHTS

ALLAGASH W HITE \$8
5.2% ABV | Portland, Maine

BROOKLYN LAGER \$8
5.2% ABV | Brooklyn, New York

MERMAID PILSNER \$8
5.2% ABV | Coney Island, New York

**DOWNEAST ORIGINAL
CIDER \$9**
5.1% ABV | Charleston, Maine

**CALI SQUEEZE BLOOD
ORANGE \$8**
5% ABV | Paso Robles, California

UNION JACK IPA \$9
7.5% ABV | Paso Robles, California

FIDDLEHEAD HAZY \$9
6.2% ABV | Shelburne, Vermont

KONA BIG WAVE \$9
4.4% ABV | Kailua-Kona, Hawaii

LAGUNITAS IPA \$9
6.2% ABV | Petaluma, California

GUINNESS \$10
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

FLIGHT OF BEERS • \$16

Choose any 4 draught beers

BOTTLES

AMSTEL LIGHT \$7
3.5% ABV | Netherlands

BUD LIGHT \$7
Not Much% ABV | St. Louis, Missouri

MILLER LITE \$7
4.2% ABV | Milwaukee, Wisconsin

PACIFICO \$8
4.5% ABV | Sinaloa, Mexico

**WOLFFER DRY ROSE
CIDER \$13**
6.9% ABV | Sagaponack, New York

CANS

SUN CRUISER \$10
4.5% ABV | Boston, Massachusetts

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 \$7**
0.5% ABV | Milford, Connecticut

WINE



SPARKLING

LA GIOIOSA, PROSECCO \$13/\$46
Veneto, Italy

WHITE

SPASSO, PINOT GRIGIO \$12/\$38
Veneto, Italy

PAVETTE, CHARDONNAY \$12/\$38
California, USA

CASTLE ROCK, SAUVIGNON BLANC \$12/\$38
California, USA

ROSÉ

FRICO TOSCANA ROSATO, ON TAP! (GL) \$14
Tuscany, Italy

ORANGE

CHATEAU MARIS RARE ORANGE \$14/\$48
Languedoc, France

RED

PARDUCCI, PINOT NOIR \$14/\$42
California, USA

CYCLES GLADIATOR, CAB. SAUVIGNON \$14/\$42
California, USA



EDIBLE THINGS



FRIED THINGS

SCOTCH EGG \$13

sausage, soft boiled egg, tartar sauce

BANGER & MASH CROQUETTES (3) \$14

CHEESE CURDS \$14 (v)

FRIES \$8/10 (Ve) (gf)

CURLY FRIES \$9/13 (Ve) (gf)

FLAT-THINGS

PIZZAIOLA ARUGULA FLATBREAD \$16 (v)

tomato sauce, arugula, feta cheese

CHICKEN SHAWARMA FLATBREAD \$19

seasoned chicken, cherry tomatoes, cucumbers, red onions, feta cheese, shawarma sauce

WINGS AND THINGS

CHEESE BOARD \$25 (v)

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

BUFFALO FRIED CAULIFLOWER \$13 (v)

served with bleu cheese

CHICKEN NUGGETS \$15

served with honey mustard

make them buffalo style +2

CHICKEN WINGS (8) \$16 (gf)

buffalo **or** spicy korean

DUCK WINGS (8) \$17

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 +2**

SAUSAGE ROLL \$13

mustard & tartar sauce

FRIED PICKLES \$12 (v)

Narragansett beer battered dill pickles chips, tartar sauce

LOADED NACHOS:

VEGGIE CHILLI \$15 (v) OR BEEF CHILLI \$18

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

BITTY THINGS

BAR NUTS \$6 (v)

candied bourbon butterscotch

MARINATED OLIVES \$7 (Ve)

citrus peel, charred rosemary

BIGGER THINGS

MAC N CHEESE \$15 (v)

shells, smoked gouda, cheddar, garlic bread crumbs,
add jalapeños +1, bacon +5, chicken +6

WINSLOW BURGER \$17

dry aged beef, lettuce, tomato, H.P mayo,
served with fries,
bacon +5, cheddar +2

STEAK SANDWICH \$18

sliced grilled iron steak (medium), 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, served with fries

CHICKEN PIE \$19

peas, potatoes, carrots, side salad

FISH AND CHIPS \$21

narragansett battered skate wing,
fries, tartar sauce

SHEPHERD'S PIE \$19

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 \$6 or steak \$7

GRILLED CAESAR SALAD \$17 (v)

grilled baby gem lettuce, br'ioche croutons,
shaved parm, house caesar dressing,
chicken +6

GREEK SALAD \$17 (v)

Endives, radicchio, cucumbers, cherry tomatoes,
olives, red onions, feta cheese, sherry vinaigrette,
chicken +6

SWEET THINGS

CHOCOLATE CHIP \$12(v)

warm skillet cookie with juniper gelato

(v) = vegetarian

(Ve) = vegan

(gf) = gluten free

BRUNCH

ONLY AVAILABLE:
SATURDAY & SUNDAY 12PM-4PM

BLOODY MARY \$13 MIMOSA \$9

BRUNCH BURGER \$20

dry aged beef, lettuce, tomato, H.P mayo,
fried egg, bacon served with fries, **add cheddar +2**

CHICKEN AND WAFFLE \$19

boneless chicken, black pepper béchamel, maple

WAFFLE BEC \$16

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

PUDGY PANCAKE \$16 (v)

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

EGGS BENEDICT \$18

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

IRISH BREAKFAST \$22

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

IRISH BACON \$6 IRISH SAUSAGE \$6 POTATOES \$5

AVOCADO \$6 BACON \$5 1 EGG \$3

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