

CLICK HERE FOR MENU!



THE WINSLOW

HAPPY HOUR

MONDAY 4PM-7PM

TUESDAY - THURSDAY 4PM-8PM

FRIDAY 4PM-7PM

\$8 FALL SPRITZ

Juliette Peach Liqueur, Elizabeth All Spice Dram, grapefruit bitters

\$8 HAPPY HOUR GIN & TONIC

CHANGES DAILY

\$23 BEER BUCKET

5 TECATE OR MILLER HIGH LIFE

\$6 SELECT DRAUGHT BEER

\$8 SELECT WHITES

\$8 SELECT REDS

NON-ALCOHOLIC

GRAPEFRUIT FOR YOU \$12

Fever Tree Sparkling Pink Grapefruit,
lime, lemon, honey

THE DAY WALKER \$12

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

ATHLETIC BREWING NA IPA \$8

GUINNESS ZERO \$9

COCKTAILS \$16

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, pickle juice

POWDER TO THE PEOPLE

Gunpowder Gin, Pama, St. Germain, lemon

THERE WILL BE BLOOD

No.3 Gin, Plymouth Sloe Gin, St. George Spiced Pear Liqueur,
blood orange, apple cider vinegar, rosemary



OTHER THINGS

AMARO NEVER DIES \$17

Amaro Montenegro, Kentucky Gentleman Bourbon,
Nux Alpina Walnut Liqueur, Allen's Amaretto,
lemon, Angostura bitters, egg white

MEZZIN' AROUND

Cascabel Tequila, Los Vecinos Del Campo Mezcal,
Koval Cranberry Liqueur, St. George Spiced Pear Liqueur, cinnamon

PEAR OF THE DOG

Ovo Vodka, absinthe, cinnamon, lemon, pear, orange bitters

RUM-TUM TIPPLER

Diplomatico Rum, Goslings Dark Rum, Nux Alpina Walnut Liqueur,
Ancho Reyes, St. George Nola Coffee Liqueur, creole bitters

WHAT'S IN THE BASQUE?!

mulled Cycles Gladiator Cabernet Sauvignon, cola

GIN AND TONICS

paired with mentioned botanicals

AVIATION \$14

lavender, orange

BARR HILL \$14

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

BROCKMANS \$14

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 \$14

ginger, lemon, chamomile

EMPRESS \$14

grapefruit, coconut



+\$3 MARTINI

+\$3 NEGRONI

+\$3 MULE

+\$3 BEES KNEES

FORDS \$13

ginger, lemon, coriander

GIN MARE \$14

rosemary stuffed olive

GRAY WHALE GIN \$14

lime, rosemary, juniper

GUNPOWDER \$14

rosemary, grapefruit, coconut

HAYMANS \$14

lemon, orange, anise

HENDRICKS \$15

cucumber, rosebuds

HIMBRIMI \$14

lemon, lavender, rosemary

HIMBRIMI OD TOM \$14

lemon, bee pollen anise

LAS CALIFORNIAS

CITRICO \$14

lemon, orange, chamomile

LISTENING ROCK \$14

lemon, orange, juniper

MISGUIDED SPIRITS

GROWN MAN \$13

lime, lemon, lavender

GIN AND TONICS

paired with mentioned botanicals

MONKEY 47 \$19

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

PORTOFINO \$15

lemon, orange, rosemary, coriander

PROCERA BLUE DOT \$28

juniperus procera salt

+\$7 MARTINI

ROKU \$13

lemon, chamomile, clove

RUTTE \$14

orange juniper, coriander

SCAPEGRACE BLACK \$14

orange, anise, violet flower

SHORTCROSS GIN \$14

orange, coriander, cinnamon

STRAY DOG \$14

Lemon, coriander, rosemary

ST. GEORGE BOTANIVORE \$14

rosemary, chamomile, orange

ST. GEORGE TERROIR \$14

rosemary, juniper, lemon

ST. GEORGE VALLEY \$14

orange, coriander, ginger

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 \$30

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

+\$6 MONKEY 47

+\$11 PROCERA



+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 • \$20

Choose any 4 draught beers

BOTTLES

AMSTEL LIGHT \$7

3.5% ABV | Netherlands

BUD LIGHT \$7

Not Much% ABV | St. Louis, Missouri

MILLER HIGH LIFE \$5

4.6% ABV | Milwaukee, Wisconsin

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

NARRAGANSETT 16OZ \$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

LE PETIT GEORGES, SAUVIGNON BLANC \$12/\$38

Loire Valley, France

ROSÉ

CHATEAU MARIS ROSÉ \$12/\$43

Languedoc, France

ORANGE

BEGINNING ORANGE \$14/\$48

Abruzzo, Italy

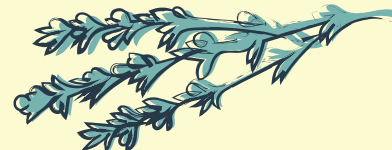
RED

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

TOMATO SOUP & GRILLED CHEESE \$16 (v) add bacon +5

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 (5) \$18 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 +7

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 +4

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 \$7 or steak \$8

GRILLED CAESAR SALAD \$17 (v)

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

BEET AND SWEET POTATO SALAD \$17 (v)

arugula, beets, sweet potato, hazelnuts, red onions, goat cheese,
lemon mustard vinaigrette,
chicken +7

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 \$14 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 \$4

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

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