



COCKTAILS

Viva La Vida



choose a mela watermelon-ginger or watermelon-pineapple

- next -

choose el guel mezcal, arette blanco tequila or transcontinental line high seas rum finished with a lime
\$15

Dizzy Flamingo



pere labat 40 rum, two james dr. bird rum, foco coconut, lime, bittermens elemakule tiki bitters
\$12

Harpoon



diplomatico mantuano rum, maggie's farm falernum, lustau px sherry, angostura bitters, orange peel
\$14

Cuba Leon



rittenhouse rye, cotton & reeds allspice dram, liber cola, scrappy's black lemon bitters
\$13

Harborside Property



planteray 3 star "gin" rum, zucca rabarbaro, strawberry-mint shrub, house spice, mint
\$13

The Golden Hour



mukka hogi shochu, combier kümmel, golden milk, scrappy's black lemon bitters, black pepper
\$14

Whirlybird



hamilton estate black pot still rum, st. george bruto americano, liber pineapple gomme, scrappy's lime bitters
\$13

Fire Island



arette tequila blanco, strega, blood orange-calabrian chili-honey, lime, spice rim
\$13

Flaming "O"



genepy, pairidaeza creme de banane, cotton & reed buko pandan rum, coconut cream, thai basil
\$15

Planetarium



bayab palm pineapple gin, chinola passion fruit, orange, liber orgeat, antica torino stellare primo aperitivo
\$13

BEER & WINE

Draft

Peabody Heights OOP Bohemian
Pacifico Lager
Manor Hill Pils
Checkerspot Juniperus IPA
Cigar City Maduro Brown Ale
Guinness Stout

glass	pitcher
\$4	\$12
\$5	\$16
\$6	\$18
\$6	\$18
\$6	\$18
\$6	\$18

Rotating Drafts

Tropical Tap
Seasonal Draft

price varies
ask your server

Wine

Sparkling

Terre di Marca Prosecco
Cantian de Sorbara Lambrusco

White & Rosé

Raza Vinho Verde
Oynos Pinot Grigio
Bellevue Chardonnay
Old Westminster Rosé

Red

Girasole Vineyards Pinot Noir
Milenrama Rioja

glass	bottle
\$10	\$38
\$10	\$38
\$8	\$30
\$9	\$34
\$10	\$38
\$12	\$45
\$11	\$42
\$10	\$38

Bottles & Cans

Miller High Life	\$4
Natty Light Naturday	\$4
Coors Banquet	\$4
Tecate Original	\$5
Red Stripe	\$5
Stillwater Extra Dry Saison	\$8
Crooked Crab Furious	\$7
George Hefeweizen	\$6
Sierra Nevada Pale Ale	\$6
Peabody Heights Astrodon IPA	\$6
Angry Orchard Cider	\$6
Anxo Cidre Blanc	\$8



View a complete
list of spirits.

SPIRIT FREE

Road Less Traveled

pathfinder amaro, blood orange-calabrian chili-honey, lime, ginger beer
\$12

Strawberry Breeze

lyres cane, strawberry-mint shrub, lime, mint
\$12

If The Shoe Fits

mionetto n.a. prosecco & aperitif, soda water
\$12

N.A. Beer

Good Times IPA	\$7
Athletic Upside Dawn Golden	\$6
Lagunitas Hopwater	\$5

N.A. Wine

Mionetto N.A. Prosecco \$10 / \$36





SHAREABLES

Spam Chips & Dip
fried spam, house-made
french onion dip, furikake
\$13

Tuna Tartare
raw tuna, spicy mayo, pickled fresnos
chillis, mango, shrimp chips
\$18

Tempura Green Beans
citrus zest, green curry mayo
\$14

Crab Dumplings
lump crab, curry sauce, chives
\$20

Fries
house seasoned fries, malt vinegar aioli
\$7

Half Dozen Oysters
wellfleet oysters, prickly pear,
jalapenos
\$18

Chicken Wings
1 lb. jumbo wings, rice flour, choice of
mango hot sauce, pomegranate
walnut sauce, or fire island dry spice
\$15

SALADS

Citrus Salad
quinoa, red onion, szechuan peanuts,
cilantro, mint, fish sauce vinaigrette
\$11

Watercress Salad
cherry tomatoes, jicama, cucumber,
cilantro-green goddess
\$16

Charred Cabbage
napa cabbage, toasted walnuts,
parmesan, piquillo-honey dressing
\$16

Traditional Burger
half pound short rib patty, lettuce,
tomato, cheddar cheese, dukes mayo
\$16

Substitute with Impossible Burger

Big Kahuna Burger
"Umm this is a tasty burger."
pineapple bacon jam, cilantro, pepper
jack, green curry mayo
\$18

Rum & Coke
pulled pork, diplomático mantuano
rum and coke sauce, cilantro,
pickled carrots
\$16

Fried Chicken Sandwich
buttermilk chicken thigh, sweet slaw,
mango jam, fresno
\$15

The Shroom
sauteed oyster mushrooms,
caramelized onions, curry mayo,
pickled carrots, cilantro
\$16

BIG DISHES

Fish & Chips
tempura battered hake,
house fries,
malt vinegar aioli
\$23

Hanger Steak
8 oz. cut, coconut
peppercorn sauce,
pomme frites
\$27

Half Chicken
house spice, trinidadian
green sauce, carrot puree,
oyster mushrooms
\$25

Cauliflower
half head cauliflower,
coconut cauli puree, mint,
szechuan peanuts
\$21

DESSERTS

Rum Baba
planteray o.f.t.d. rum syrup,
mascarpone whipped crème,
mango sauce
\$13

Suncrustables
blueberry cardamom compote,
mango jam, powdered sugar,
chocolate curd
\$11

Menu By
Chef Blaine Welsh