

draft BEERS

Jacks Abbey Blood Orange Wheat-4%- \$8 Framingham MA. This German-style beer is fruit forward, juicy & bloody refreshing!

Robot Crush-Pilsner-5.1%-Somerville MA \$10
Delicately bitter, fruity aroma with a sprinkling of Citra hops.

Jack's Abbey Lager- 5.2%- Framingham MA \$8
Sweet and golden with a full malty body.

Hop Hop and Away- Session IPA- 4.6% \$9
Moderate bitterness with hints of lemon, melon, and berry.

Tributary Pale Ale- 5.2% Kittery ME \$10
A light, & crisp ale dry-hopped with Citra, Warrior, & CTZ hops.

Fiddlehead-American IPA-6.2%-Shelburne, VT \$9
A well balanced IPA with mellow bitterness & dry finish.

Maine Lunch- IPA-7%-Freeport ME- \$12
Aromas of orange, grapefruit, & lemon with pine & herbal undertones.

Pulp Daddy- NEIPA-8%- Worcester, MA \$12
Juice forward IPA with citrusy aroma & tastes like nectar of the hop gods!

Cloud Candy- NEIPA- 6.5%-Waltham MA \$9
Tropical aromas & notes of papaya, mango & starfruit dominate his juicy IPA.

Hair Raiser- IPA- 8%-Framingham MA \$12
Flavors of citrus zest, grapefruit, & mango. Hop bitterness balanced for a smooth, full mouth feel.

Guinness- Stout- 5.6% Dublin Ireland- \$8
Distinctively blk full bodied liquid with creamy head. Smooth with a slight bite leading to a dry finish.

Downeast Cider- East Boston -\$8
Juicy & sweet, tastes and smells just like farm fresh cider you drank as a kid! Intensely flavorful!

Beer Flights

Choose any 4 draft beers above \$12

Can Beers

Cats Meow- IPA 6.5% Exhibit A-Framingham MA \$9
617- Double IPA-6.17%- Lord Hobo- Woburn MA \$9
Green State Lager- 4.9%- Zero Gravity- VT \$8
Cone Head- IPA-5.7% Zero Gravity- VT \$8
Laser Cat- Imperial IPA-8%- Medusa- Hudson \$8
Sullivan's- Irish Ale-5%-Kilkenny Ireland \$9
Blueberry Blonde- Blonde Ale-4.2%-Rutland-VT \$8
Rescue Club- Pilsner –Non-Alcoholic- Zero Gravity \$6
Rescue Club- IPA- Non-Alcoholic- Zero Gravity \$7
White Claw Hard Seltzer- Raspberry, Lime, Grapefruit. \$7

Cocktails

Red Sangria- Muddled fresh fruit, apricot brandy, fruit juices, red wine, ginger ale, simple syrup. \$15

S'mores Martini – Vanilla vodka, Bailey's Irish Cream, Dark Crème de Cacao, graham cracker rim, hershey bar & toasted marshmallow. \$12

Jalapeno Margarita- Muddled Jalapeno, lime, agave, Patron Tequila, Cointreau, pineapple juice. \$12

Cranberry Gin Rickey- Gun Powder gin, ginger beer, cranberry juice, fresh squeezed lime, cranberries & a sprig of rosemary. \$11

Cold Brew Espresso Martini- Green Mountain Vanilla Vodka, cold brew, Kahlua, Baileys. \$12

Wine

Tavernello- Pinot Grigio- Italy \$9/34

Cote Chalonnaise- Chardonnay- Bourgogne \$12/45

Chemistry- Chardonnay- Willamette Valley \$12/45

Kato- Sauvignon Blanc- Marlborough \$10/38

Guntrum- Riesling- Germany- \$10/38

Jeio- Prosecco- Italy- \$9

Cote Mas- Rose- France- \$10/38

La Forge Estate- Cab Sauvignon- South France \$12/45

Light Horse- Cab Sauvignon- California \$10/38

Bodini- Malbec- Argentina \$10/38

Mon Frere- Pinot Noir- California \$10/38

Stone Cap- Merlot- Columbia Valley \$9/34

Bourbon, Rye and Scotch

Knob Creek 9yr \$17

Basil Hayden \$19

Elijah Craig \$14

Larceny \$13

Woodford Reserve \$16

Makers Mark \$13

Whistle Pig Rye \$14

Glenfiddich \$21

Balvenie \$22

High West Double Rye \$13

High West Bourbon \$13

Tequila

Patron Silver \$12

Bribon Blanco \$10

Chamacos Blanco \$14

Chamacos Reposado \$14

Chamacos Anejo \$14

"Before placing your order, please inform your server if a person in your party has a food allergy"

"**These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness."