

## 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.

**Sip of Sunshine**-NE IPA 8% Vermont \$11  
Crisp and floral. Packed with Citra, Warrior 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 this juicy IPA.

**Laser Kitten**- American IPA- 4.5%-Hudson, MA \$12  
Flavors of citra, for a citrusy, fruity punch, while the body is kept extra pale, light and dry to let the hops shine!

**Guinness**- Stout- 5.6% Dublin Ireland- \$8  
Distinctively black 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

**Rescue Club**- Pilsner –Non-Alcoholic- Zero Gravity \$7

**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

**7's Mai Tai** – White rum, apricot brandy, pineapple, orange juice, and a dark rum float. \$12

**Jalapeno Margarita**- Muddled Jalapeno, lime, agave, Patron Tequila, Cointreau, pineapple juice. \$14

**Skull Candy**- Makers Mark Bourbon, cranberry juice, lemonade, fresh lemon. \$12

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

**Lavender Haze**- Grey Goose Vodka, lavender syrup, fresh lemon, soda water. \$11

**Strawberry Fields** – MOCKTAIL- Non Alcoholic- Lemonade, strawberry syrup, fresh mint. \$7

## 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

**Carson Scott**- 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

Casamigos, Blanco \$13

“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.”