SMOOT FOR DRINKS

HIGHBALLS

Live Poultry, Fresh Killed | $11
Cut & Dry Rum, Sprite, Lime

364.4 | $11
Amaro Blend, Mexican Coke, Lemon

The 1 | $11
Génépy, Tonic, Lime

Dirty Randy | $11
Absinthe, Root Beer

Newtowne | $11
Cava Brut, Jasmine Tea

ESPRESSO MARTINIS

Tootsie | $14
Plantation Rum, Faretti Biscotti, Mascarpone, Grated Chocolate

Necco | $14
Vodka, Mr. Black Liqueur, Brovo Chocolate, Vanilla Cream Foam

Superior Nut | $15
Altos Tequila, Licor 43, Mr. Black Liqueur, Cinnamon

Nabisco | $14
Wild Turkey 101, Irish Cream, Vanilla, Maple

HOUSE COCKTAILS

Grafitti Alley | $13
Strawberry Campari, Dry Vermouth, Lime

Retired in Ripton | $14
Cachaça, Sherry, Banana Liqueur, Lime

All Coria | $14
Wild Turkey 101, Honey, Ginger, Lemon, Mint

The Smootness | $13
Mezcal, Cucumber, Lime, Cayenne

Turning the Brass Rat | $15
Lillet Blanc, Apple Tanqueray, Manzanilla Sherry, Orange Bitters

MassAve Bridge | $14
Vodka, Apricot Liqueur, Pineapple, Lime

50/50 SHOTS | $8

Louie Ford - Campari/Fernet

Buzzz - Amaro Pasubio/Rhum Clement

Magazine Beach – Amaro Sfumato/Mezcal

WINE BY THE GLASS

Cava Brut -Gran Gesta **| $14**

Sauvignon Blanc-Mount Fishtail **| $14**

Gruner - Steinschaden Kamptal **| $14**

Rosé - Axel Des Vignes **| $13**

Toscano Bianco-Fonterenza **| $15**

Malbec - Dos x Cuatro **| $13**

Cabernet Sauvignon-David Finlayson **| $15**

Pinot Noir - Piemonte Doc Barberá **| $14**

Nerello – Sicilia Mascalese **| $13**

DRAFT

Switchback Ale **| $8/$27**

Fiddlehead IPA **| $9/$30**

Green State Lager **| $8/$27**

Guinness **| $9**

CANS/BOTTLES

Meli QuinoaGlutenFree **| $8**

NotchN/AIPA **| $6**

MillerHighLife **| $6**

CoronaExtra **| $7**

Notch Pils **| $8**

Peroni **| $7**

Surfside Seltzer **| $7**

Downeast Cider **| $8**