

BAR MENU available daily 2pm-10pm

Herb French Fries With Spicy Mayo	6
Crab & Wild Salmon Cakes <i>Shredded iceberg, remoulade, lemon</i>	11
Arancini <i>Crispy risotto balls stuffed with short rib, parmesan, fontina, herbs with tomato & aioli sauces</i>	8
The Chef's Assortment of Farmhouse Cheeses <i>Honey, nuts, grilled bread</i>	14
Grilled Flatbread <i>Roasted garlic, goat cheese, oven dried cherry tomatoes, arugula, aged fig vinegar</i>	11
Classic Cheese Burger <i>1/4 pound ground beef, lettuce, tomato, pickle, onion, ketchup, mustard, American cheese</i>	5
Bacon Burger <i>1/4 pound ground beef, spicy mayo, ketchup, onion, cheddar</i>	6
Crispy Fried Squid <i>Aioli, chili paste, fried lemons</i>	11

POWER HOUR BAR MENU
Monday—Friday between 4pm and 6pm
\$2
Mini versions of our fish cakes, crispy fried squid, grilled flatbread, arancini, & meatball sliders

WINES BY THE GLASS**WHITES**

Sauvignon Blanc, Tariquet, France, 06	9
Chardonnay, Elderton, Barossa Valley, Australia, 07	10
Orvieto, Campogrande, Santa Cristina, 08	8
Riesling, Von Buhl, Pfalz, Germany, 06	10
Pinot Grigio, di Linardo, Friuli, Italy 07	9
Chenin Blanc/ Viognier, Pine Ridge, Clarksburg, 07	8

REDS

Merlot, Cono Sur, Chile, 06	8
Pinot Noir, Cloudline, Willamette, 06	15
Meritage, Hayman & Hill, Monterey, 05	12
Beaujolais, Potel-Aviron, France, 08	9
Malbec, Layer Cake, Mendoza, Argentina, 07	12
Zinfandel, Parducci, Mendocino, 05	9
Shiraz, Graham Beck, South Africa, 04	10
Cabernet Sauvignon, Guenoc, Lake County, 06	10

SPARKLING

Prosecco, Nino Franco Rustico, Italy, NV	10
Taltarni "Brut Tache" Vicoria/Tasmania NV	13
Heidsieck, Champagne, NV (serves two)	16
Veuve Cliquot, Yellow Label Brut, NV	16

DRINKS

Mother Earth <i>An eco friendly cocktail with organic Tru vanilla vodka, Makers Mark Aperol, agave nectar and orange juice</i>	11
Raspberry Lime Rickey <i>Absolut vanilla vodka, raspberry purée, lime juice, and simple syrup. Topped with prosecco with a raw sugar rim</i>	12
Bambara Mama <i>Flor De Cana 7yr rum, coconut, banana puree, cherry puree, and pineapple juice</i>	10
Spicy Arroyo <i>A spicy twist on a classic. Partida tequila, mango rum, passion fruit purée and cayenne pepper</i>	12
Hot and Dirty Martini <i>Grey Goose vodka, olive juice, Tobasco, and bleu cheese stuffed olives</i>	13
Strawberry Mojito <i>10 cane rum, cane sugar, and lime juice muddled with strawberry purée and mint</i>	10
Red Berry Cosmo <i>Ketel One citrus vodka, AperiTea citrus berry infusion, lime juice, and Cointreau</i>	11
Gin Blossom <i>Plymouth gin, fresh cherry purée, lime juice, vanilla syrup</i>	10
The Fishbowl <i>Hypnotiq, Tanqueray 10, St. Germaine, swedish fish Served in a fishbowl, naturally</i>	12
Manhattan on The Charles <i>A perfect Manhattan with Woodford Reserve</i>	13

Ask your bartender about our other great Grey Goose Cocktails

Summer Playground

Mischief <i>Grey Goose vodka, lime juice, honey syrup, with a dash of Laphroaig</i>	8
Spring Kiss <i>Grey Goose vodka, Pimm's, splash of ginger beer</i>	8

BEERS

Domestic			
<i>Harpoon IPA Draft</i>	6.50	<i>Bud Light</i>	5.25
<i>Budweiser</i>	5.25	<i>Sam Adams</i>	6.00
<i>Miller Lite</i>	5.25	<i>Sam Seasonal</i>	6.00
Imported			
<i>Amstel Light</i>	6.00	<i>Heineken</i>	6.00
<i>Corona</i>	6.00	<i>Guinness</i>	7.00
<i>Stella Artois</i>	6.00	<i>Boddingtons</i>	7.00

