

LUNCH 11AM-4PM

SHRIMP COCKTAIL \$16

Bloody Mary Cocktail Sauce, Lemon Wedge

MIXED MARINATED OLIVES \$8

TOSTONES WITH GUACAMOLE \$14

Twice Fried Green Plantains,
Roasted Garlic, Cilantro

MEXICALI TURKEY SANDWICH \$14

Chipotle Roasted Turkey, Avocado, Jalapeno Aioli,
Sweet Gem Lettuce, Potato Chips

BODEGA BREAKFAST SANDWICH \$14

Thick Cut Bacon, Cheesy Eggs, Caramelized Onions,
Potato Chips

DOUBLE SMASH BURGER \$18

River Rock Farms Aged Beef, Extra Cheddar,
Caramelized Onions, Potato Chips

LOBSTER ROLL \$25

Herbs, Lemon, Potato Chips

TRUFFLE FRIES \$12

BEER BATTERED FISH SANDWICH \$16

Malt Vinegar Aioli, Shredded Lettuce, House
Pickles, Potato Chips

CHOPPED CAESAR SALAD \$13

Sweet Gem Lettuce, Parmesan, Garlic Croutons,
Cherry Tomatoes
ADD: Chicken: \$9

SUMMER GARDEN SALAD \$12

Mixed Greens, Easter Egg Radishes, Feta, Lemon
Poppy Vinaigrette
ADD: Chicken: \$9

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

** Consumption of undercooked meat, poultry, egg, or seafood may increase the risk of foodborne illnesses.*

DINNER

TOSTONES WITH GUACAMOLE \$14

Twice Fried Green Plantains, Roasted Garlic, Cilantro

MIXED MARINATED OLIVES \$8

SHRIMP COCKTAIL \$16

Bloody Mary Cocktail Sauce, Lemon Wedge

BEER BATTERED FISH SANDWICH \$16

Malt Vinegar Aioli, Shredded Lettuce, House Pickles, Potato Chips

POLPETTONE \$18

All Beef Meatball, Parmesan, Garden Herb Gremolata, Sourdough

DOUBLE SMASH BURGER \$18

River Rock Farms Aged Beef, Extra Cheddar, Caramelized Onions, Potato Chips

KOREAN BARBECUE CHICKEN THIGHS \$18

Gochujang Barbecue Sauce, Salt and Pepper Potatoes, Asian Slaw

TRUFFLE FRIES \$12

CHOPPED CAESAR SALAD \$13

Sweet Gem Lettuce, Parmesan, Garlic Croutons, Cherry Tomatoes
ADD: Chicken \$9

SUMMER GARDEN SALAD \$12

Mixed Greens, Easter Egg Radishes, Feta, Lemon Poppy Vinaigrette
ADD: Chicken \$9

LATE NIGHT (10PM-MIDNIGHT)

MIXED MARINATED OLIVES \$8

SHRIMP COCKTAIL \$16

Bloody Mary Cocktail Sauce, Lemon Wedge

TOSTONES WITH GUACAMOLE \$14

Twice Fried Green Plantains, Roasted Garlic, Cilantro

DOUBLE SMASH BURGER \$18

River Rock Farms Aged Beef, Extra Cheddar, Caramelized Onions, Potato Chips

TRUFFLE FRIES \$12

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

** Consumption of undercooked meat, poultry, egg, or seafood may increase the risk of foodborne illnesses.*

COCKTAILS \$16

JENNY BONES

Altos Blanco Tequila, Ancho Reyes Verde Liqueur, Lime Agave

BRIAN'S BARREL AGED

Knob Creek, Carpano Antica, Cointreau, Bin 27 Port, Bitters

RELEASE THE KAREN

Kracken Coffee Rum, Espresso, Spiced Simple, Bailey's

BEE LINE

Aberfeldy Scotch, Honey, Lemon, Passion Fruit, Ginger Beer

LEFT EAR

Van Gogh Acai Blueberry Vodka, Pink Lemonade, Prosecco

GUIL-TEA PLEASURE

(served hot)

Green Mountain Citrus Vodka, Mint Tea, Lemon, Simple

POMELO RICKEY

Beefeater Gin, Grapefruit Juice, St. Germain, Prosecco

SEAPORT SANGRIA

Bacardi Gold, Wine, Bols Elderflower Liqueur, OJ, Pineapple

TEELING FRISKY (served hot)

Teeling Whiskey, Honey, Lemon, All Spice Dram

BEER

DRAFT

Stella Artois, Pilsner, Leuven Belgium, \$8

Samuel Adams Brewery, Rotating Seasonal, Boston, MA \$8

Lord Hobo Brewing Company, Boom Sauce, Woburn, MA \$8

Allagash Brewing, Belgian White, Portland, ME \$8

Harpoon, IPA, Boston, MA \$8

DOMESTIC

Budweiser, Anheuser-Busch, Lager, St. Louis MO, 5% ABV (16 oz.) \$7

Bud Light, Anheuser-Busch, Light Lager, St. Louis MO, 4.2% ABV (16 oz.) \$7

Founders, All Day IPA, Session IPA, Grand Rapids MI, 4.7% ABV \$7

IMPORTED

Glutenberg, Blond Ale, Montreal 4.5% ABV (GF) (16oz.) \$12

Corona Extra, Pale Lager, Mexico 4.5% ABV \$8

Guava Gose, Collective Arts Brewing, Ontario 4.9% ABV \$8

Mango Cart, Golden Road Brewing, Wheat Ale, California 4% ABV \$8

CRAFT

Sumpin' Easy, Lagunitas Brewing Company, Pale Ale, California, 5.7% ABV \$8

Night Shift Brewing, Whirlpool, NE Style IPA, MA 4.5% ABV (16oz) \$12

Long Trail Ale, Amber Ale, Long Trail Brewing, VT, 5.0% ABV \$8

Grey Lady, Cisco Brewers, Wheat Ale, Nantucket MA, 4% ABV \$8

Sluice Juice, Bent Water Brewing, New England IPA, Lynn Ma, 6.2% ABV (16 oz.) \$12

EVERYTHING ELSE

VINNY, Sparkling Rosé, 250ml, 12% ABV \$12

High Noon, Peach, Grapefruit or Watermelon, 100 Calories, 4.5% ABV \$7

Bud Light Seltzer, Strawberry or Black Cherry, 100 Calories, 5.0% ABV (16oz) \$8

Nantucket Blue Vodka Soda, Blueberry, Triple 8 Distillers 4.4% ABV \$8

Loverboy Hard Tea, Hibiscus Pom, Lemon Tea or White Tea Peach, 90 Calories 4.2% ABV \$7

Truly Sparkling Seltzer, Blueberry Acai, or Watermelon Kiwi, 100 Calories, 5.0% ABV \$7

NOCA Spiked Still Water, Dragon Fruit Mango, NH, 95 Calories, 4.5% ABV \$7

Downeast Cider, Original Blend, Unfiltered, MA 5.1% ABV \$8

BOTTLE SPECIALS

Red Blend	Le Voltigeur	Languedoc, France	50
Red Blend	Bombadilom	Languedoc, France	50
Sparkling Rosé	Pierre Jouet 'Belle Epoque'	Champagne, France	225
Sancerre	Compte Lafond	Touraine, France	75
Chardonnay	Heitz Cellars (2016)	Napa Valley, California	60
Syrah	Raffut	Languedoc, France	50
Cabernet Sauvignon	Heitz Cellars (2014)	Napa Valley, California	100
SPARKLING			
Prosecco	Terre Di Marca	Veneto, Italy	12
Champagne	Veuve Clicquot	Champagne, France	20
Champagne	GH Mumm	Champagne, France	18
Sparkling Rosé	Campo Viejo	La Rioja, Spain	12
Sparkling Rosé	Veuve Cliquot	Champagne, France	22

WINE BY THE GLASS

WHITES			
Albariño	Terras Gauda	Rias Baixas, Spain	12
Chardonnay	William Hill	Central Coast, California	12
Chardonnay	La Crema	Sonoma Coast, California	16
Pinot Grigio	Benvolio	Fruili, Italy	12
Sauvignon Blanc	Brancott	Marlborough, NZ	12
Sancerre	Langlois-Chateau	Loire Valley, France	17
Rosé	Penya	Languedoc, France	12
Rosé	Roquesante	Provence, France	15
REDS			
Pinot Noir	Nielson	Santa Barbara, California	12
Pinot Noir	Ponzi	Willamette Valley, Oregon	18
Cabernet Sauvignon	Story Point	Sonoma County, California	13
Cabernet Sauvignon	Duckhorn "Decoy"	Sonoma County, California	16
Malbec	Felino	Mendoza, Argentina	12
Merlot	Benziger	Sonoma County, California	12