

BRUNCH

SMOKED SALMON PLATTER

Toasted Bagel, Cream Cheese, Capers, Onions,
Tomatoes, Boiled Egg

VANILLA BOURBON FRENCH TOAST

Dark Berries, Maple Syrup

BODEGA BREAKFAST SANDWICH

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

SAUSAGE AND THREE CHEESE FLATBREAD

Whipped Ricotta, Buffalo Mozzarella, Parmesan,
Fennel, Red Onions

NEW ENGLAND CLAM CHOWDER

Whole Belly Clams, Fennel, Herbs

BUTTERNUT SQUASH AND SAGE ARANCINI

Hot Honey and Lemon Aioli

MIXED MARINATED OLIVES

TOSTONES WITH GUACAMOLE

Twice Fried Green Plantains,
Roasted Garlic, Cilantro

CHOPPED CAESAR SALAD

Garlic Croutons, Parmesan, Cherry Tomatoes
ADD: Chicken

FRIED FISH SANDWICH

Beer Battered Fish, House Pickles, Lettuce, Malt
Vinegar Aioli

** 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

Twice Fried Green Plantains, Roasted Garlic,
Cilantro

MIXED MARINATED OLIVES

SHRIMP COCKTAIL

Bloody Mary Cocktail Sauce, Lemon Wedge

CARBONARA DEVEILED EGGS

Black Pepper, Crispy Pancetta, Parmesan

CHOPPED CAESAR SALAD

Garlic Croutons, Parmesan, Cherry Tomatoes
ADD: Chicken

NEW ENGLAND CLAM CHOWDER

Whole Belly Clams, Fennel, Herbs

SAUSAGE AND THREE CHEESE FLATBREAD

Whipped Ricotta, Buffalo Mozzarella, Parmesan,
Fennel, Red Onions

ROASTED GARLIC POUTINE

Cheddar Cheese Curds, Black Pepper Gravy, Crispy
Garlic

BUTTERNUT SQUASH AND SAGE ARANCINI

Hot Honey and Lemon Aioli

SWEET AND SPICY PORK BELLY

Pickled Apples, Walnuts, Fennel

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CLASSIC COCKTAILS \$16

TEELING FRISKY (served hot)
Teeling Whiskey, Honey, Lemon, All Spice
Dram

GOLDEN TICKET (hot cocoa)
Choose of: Van Gogh Caramel Vodka or
Jameson Cold Brew

GUIL-TEA PLEASURE (served hot)
Green Mountain Vodka, Mint Tea, Lemon,
Simple

JENNY BONES
Altos Blanco Tequila, Ancho Reyes Liqueur,
Lime, Agave

RELEASE THE KAREN
Kracken Coffee Rum, Espresso, Spiced
Simple, Bailey's

FORT POINT FIZZ
Rosemary Infused Beefeater Gin,
Raspberry Syrup, Lime

SEAPORT SANGRIA
Absolut Juice,, Cider, Wine, Seasonal
Flavors, Fruit

LEFT EAR
Van Gogh Acai Blueberry, Pink Lemonade,
Prosecco

BRIAN'S BARREL AGED
Knob Creek, Antica Carpano, Cointreau,
Port Wine, Bitters

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

BEER

DOMESTIC

Harpoon, IPA, Boston, MA \$8
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
Lord Hobo Brewing Company, Boom Sauce, Woburn, MA (16 oz.) \$12
Allagash Brewing, Belgian White, Portland, ME \$8

IMPORTED

Stella Artois, Pilsner, Leuven Belgium, \$8
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

Samuel Adams Brewery, Rotating Seasonal, Boston, MA \$8
Night Shift Breewing, Whirlpool, NE Style IPA, MA 4.5% ABV (16oz) \$12
Long Trail Ale, Amber Ale, Long Trail Brewing, VT, 5.0% 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
Loverboy Sparkling Hard Tea, Hibiscus Pom, Lemon Tea or White Tea Peach, 90
Calories 4.2% ABV \$7
Truly Sparkling Seltzer; Lime, 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

WINTER BOTTLE SPECIALS

Rosé	1.5 Liter	Provence, France	75
Rosé	Malene/Montross	Paso Robles, California	40
Rosé	Justin	South Africa	40
Brut Rosé	Boschendal	North Coast, California	40
Brut Rosé	Étoile	Treviso, Italy	40
Chardonnay	Jules	Burgundy, France	40
Chardonnay	Macon-Villages	Edna Valley, California	40
	Fossil Point		

WINE BY THE GLASS

SPARKLING

Prosecco	Terre Di Marca	Veneto, Italy	12
Brut	Ferrari	Trentino, Italy	16
Brut	Veuve Clicquot	Champagne, France	20
Brut	GH Mumm	Champagne, France	18
Brut Rosé	Campo Viejo	La Rioja, Spain	12
Brut Rosé	Veuve Cliquot	Champagne, France	22

WHITES

Albariño	Terras Gauda	Rias Baixas, Spain	12
Chardonnay	William Hill	Central Coast, California	12
Chardonnay	La Crema	Sonoma Coast, California	16
Chardonnay	Stag's Leap Winery	Napa Valley, California	18
Pinot Grigio	Benvolio	Fruili, Italy	12
Vermentino	Branu	Sardinia, Italy	13
Sauvignon Blanc	Brancott	Marlborough, NZ	12
Sancerre	Langlois-Chateau	Loire Valley, France	17
Rosé	Arrumaco	Valencia, Spain	12
Rosé	Roquesante	Provence, France	15

REDS

Pinot Noir	Nielson	Santa Barbara, California	12
Pinot Noir	Ponzi	Williamette 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