

SPECIALTY COCKTAILS



JUNKYARD-SMASH

13.00

Muddled basil and strawberry puree mixed with J&B blended Scotch Whiskey and simple syrup, topped with soda water



GRANITE-STATE-MARTINI

11.00

Titos Vodka and Pomegranate juice, topped with La Marca Prosecco



WHAT-A-MELON

9.00

Muddled watermelon and mint leaves mixed with Bacardi Superior rum, simple syrup, and lime juice, topped with soda water



GOLD-RUSH-SPRITZER

10.00

Muddled mint and blueberries, mixed with Pinnacle Blueberry Vodka, Limoncello liqueur, and lemonade, topped with soda water



TOP-GUN-GIMLET

14.00

Muddled cucumber and basil, mixed with Hendricks Gin, St. Elder Liqueur, lime juice, and simple syrup, topped with soda water



BULLSEYE-MARGARITA

9.00

Muddled jalapenos, mixed with Jose Cuervo Gold, triple sec, pomegranate juice, lime juice and simple syrup. Served with a spicy Tajin salted rim



JOURNEY-NORTH-SANGRIA

8.00

Barefoot Riesling, Pinnacle Raspberry Vodka and Peach Schnapps, topped with orange and pineapple juices



DRAFT BEER

- Stone Face IPA **9.00**
- Tuckerman's Pale Ale **9.00**
- Seadog Blueberry **8.00**
- Blue Moon **8.00**
- Sam Seasonal **8.00**
- Smuttynose Finestkind IPA **9.00**

PACKAGED BEER

- Bud Light **6.00**
- Michelob Ultra **6.00**
- Heinenken 0.0 (NA) **6.00**
- Coors Light **6.00**
- Corona **7.00**
- White Claw Variety **7.00**
- PBR **5.00**

