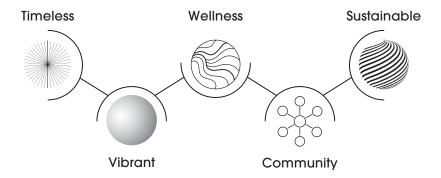
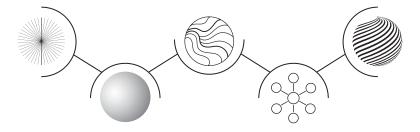
ELEMENTS OF DRINK DESIGN

Much like a well-designed object,
a well-crafted cocktail takes into account the
contributions of each element and how they
play against each other. Balance and tension,
comfort and elevation, the nuances of technique
and ingredient make each cocktail unique.

The Elements of a Cocktail



With sincere gratitude we give thanks to our partners who build community and promote sustainability.





Owen's American Tonic: Helping to raise awareness to Fields of Honor in support of families of fallen or disabled military and first responders with more than 35,000 scholarships awarded since 2007.

21 Seeds Tequila: Female-founded infused tequila inspiring you to gather your tribe of friends new and old, cross borders, share ideas, and make connections.

Appleton Estate Rum: In 1997, Dr. Joy Spence became the first woman appointed master blender in the industry, an amazing milestone for women across the world!

Woodford Reserve Bourbon: Woodford Reserve works closely with Old Friend Farms, where racing thoroughbreds are sent to retire and raise awareness of the importance of equine aftercare.

High West Bourbon: Pledged \$1,000,000 over the next three years to organizations that are working to protect the West from wildfires – including Wildland Firefighter Foundation, Protect Our Winters (POW), and American Prairie Reserve.

Monin: Honored to partner with organizations making a positive impact including Grounds for Health, Children of Restaurant Employees (CORE), and Step Up for Students.



SUSTAINABILITY

Patrón Tequila: Patrón was the first distillery to install a natural gas pipeline, which acts as its main energy source and helps reduce CO2 emissions in the atmosphere.

Absolut Vodka: For the past four years, Absolut has been using so-called waste spirits to reduce use of liquefied propane gas (LPG) to generate energy at their Nöbbelöv distillery.

Seedlip: Seedlip is a 1% for the Planet member, giving 1% of global annual revenues to environmental charities dedicated to celebrating and protecting the planet.

<u>Cocktails</u>



BUILD YOUR OWN HIGHBALL 15

Choose your Spirit: VODKA

Tito's Handmade Belvedere Organic Grey Goose

TEQUILA

Herradura Silver Casamigos Reposado Milagro Añejo

BOURBON

Bulleit

Maker's Mark

Woodford Reserve

Choose your Mixer:

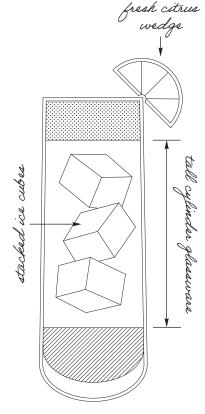
Q Club Soda

Owen's Rio Red Grapefruit

Owen's American Tonic

Q Ginger Ale

Owen's Ginger Beer

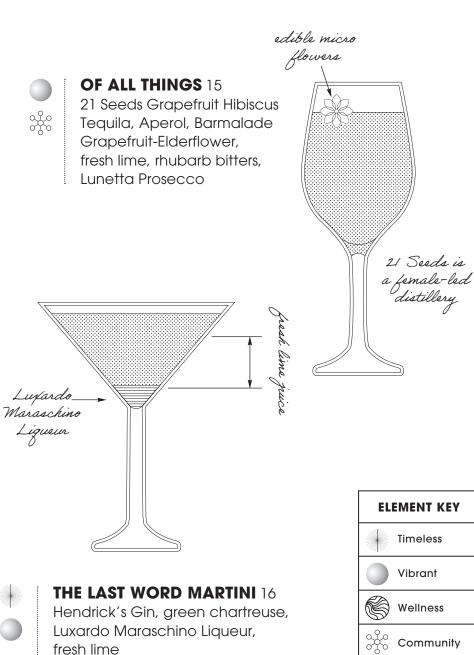


composed of an alcoholic base spirit and a larger proportion of a non-alcoholic mixer.



AMERICANO HIGHBALL 16

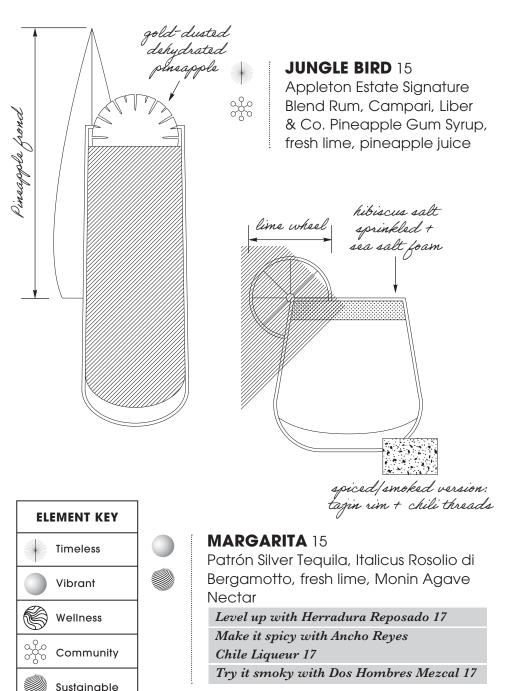
Campari, Antica Formula Sweet Vermouth, Q Club Soda

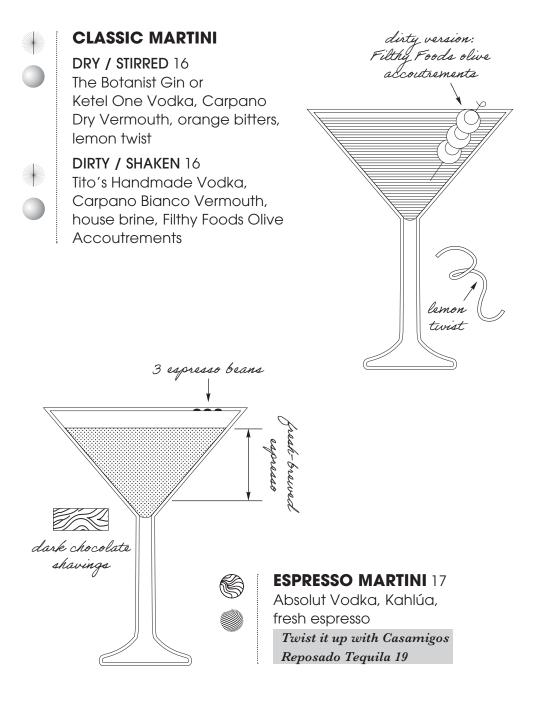


Make it smoky with Dos Hombres Mezcal 18

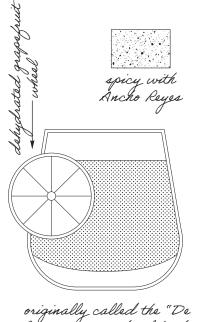
Sustainable

<u>Cocktails</u>





Cocktails**Cocktails**

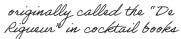


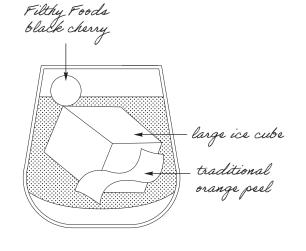


BROWN DERBY 16

Woodford Reserve Bourbon, fresh grapefruit, barrel-aged maple syrup, orange bitters

Spice it up with Ancho Reyes Chile Liqueur 18





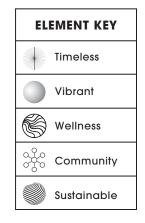


OLD FASHIONED 16

High West Bourbon, Liber & Co Demerara Syrup, El Guapo Bitters

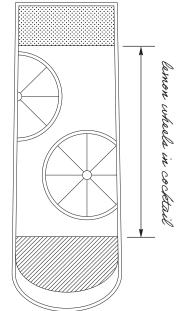
Level up with Garrison Brothers Small Batch Bourbon 24 Make it a twist featuring Cincoro Reposado Tequila 28





<u>Mocktails</u> <u>Beer | Cider | Seltzers | Etc.</u>

candied ginger slice





SEAMLESS 11 Monin Vanilla, Passion Fruit Reàl, fresh lemon, Q Club Soda

Timeless

| Vibrant | Seedlip Grove 42, | Monin Lemongrass, apple cider vinegar, orange zeat

| Sustainable | S

DOMESTIC 7
MICHELOB ULTRA
COORS LIGHT
MILLER LITE
BUD LIGHT
BUDWEISER

IMPORTED 8
CORONA EXTRA
DOS EQUIS LAGER
HEINEKEN
PERONI
STELLA ARTOIS
GUINNESS
MODELO ESPECIAL

NON-ALCOHOLIC 7 HEINEKEN 0.0 NA LAGER ATHLETIC BREWING CO RUN WILD NA IPA

CRAFT 9

SAMUEL ADAMS BOSTON LAGER
SAMUEL ADAMS SEASONAL
NEW BELGIUM FAT TIRE ALE
NEW BELGIUM VOODOO
RANGER JUICY HAZE IPA
BLUE MOON BELGIAN WHITE
TWO ROADS ROAD 2 RUIN
DOUBLE IPA
COUNTER WEIGHT HEADWAY IPA

HARD SELTZERS & CIDERS

ANGRY ORCHARD HARD CIDER 6

NEW ENGLAND CIDER CO. FRESH BLEND HARD CIDER 8

WHITE CLAW MANGO HARD SELTZER 6

WHITE CLAW BLACK CHERRY HARD SELTZER 6

TRULY WILD BERRY HARD SELTZER 6

HIGH NOON WATERMELON VODKA HARD SELTZER 6

Antensity

Tannin

Acidiity

					6oz	9oz	BTL
•	•	•	LUNETTA • Prosecco Brut	Veneto, Italy <i>(187ml)</i>	_	-	14
•	•	•	CHANDON • Sparkling Rosé	California (187ml)	-	-	19
0	•	•	MOËT & CHANDON IMPÉRIAL • Brut Rosé	Champagne, France (187ml)	-	-	48
•	0	•	CHATEAU STE. MICHELLE • Riesling	Columbia Valley, Washington	16	23	62
0	0	•	ZENATO • Pinot Grigio	delle Venezie, Italy	12	17	46
•	•	•	ROSE GOLD • Rosé	Côtes de Provence, France	12	17	46
•	0	•	DECOY BY DUCKHORN • Sauvignon Blanc	California	17	24	66
•	0	•	PINE RIDGE • Chenin Blanc/Viognier	California	14	19	52
•	•	0	KENDALL-JACKSON VINTNER'S RESERVE • Chardonnay	California	15	20	56

\mathcal{A}	ntens	ity
Fruit	Tannin	Acidity

R.	Ta	A			6oz	9oz	BTL
•	0	•	ELOUAN • Pinot Noir	Oregon	14	19	52
0	•	•	BANFI • Chianti Classico	Tuscany, Italy	16	22	60
•	•	0	BENZIGER • Merlot	Sonoma County, California	15	20	56
0	•	•	CATENA VISTA FLORES • Malbec	Mendoza, Argentina	17	24	66
•	•	•	TRIBUTE • Cabernet Sauvignon	California	13	18	50
•	•	•	FRANCISCAN ESTATE CORNERSTONE Cabernet Sauvignon	California	16	23	62
•	•	•	JOEL GOTT • Red Blend	Columbia Valley, Washington	15	20	56
•	•	•	DAOU • Cabernet Sauvignon	Paso Robles, California	19	27	74

BOARDS



STATE CHEESE **BOARD** 18

arethusa farm aged gouda & blue, fig jam, baguette

CHARCUTERIE **BOARD** 19

prosciutto, capicola, stracciatella, olives pickled veggies, melon, toasted bread

THE "NH **STEAMER-STYLE"** 16

our riff on a classic connecticut steamer cheeseburger arethusa farms europa gouda, giardiniera relish, special sauce, chiffonade iceberg, french fries add thick-cut griddle-cooked applewood-smoked bacon 2 add caramelized onion or roasted tomato jam 1

PIZZA



POTATO 17

rosemary, raclette, garlic confit

PEPPERONI 17

tomato, stracciatella, fresh basil

WILD MUSHROOM 18

thyme & parsley verde, capers, anchovies, pecorino





OLIVES 16

castelvetrano, labneh, greek almond-stuffed, pistachios, sumac, charred bread

EMPANADAS 17

beef, chorizo sofrito, potato, avocado sauce



FRIED WINGS 15

hot, chipotle maple honey, garlic & parmesan or lemon pepper, crudités, blue cheese dressing



FRENCH FRIES 7

add truffle & parmesan 2

SWEETS



WARM SKILLET COOKIE 9

double-chocolate chip cookie, salted caramel gelato, chantilly cream **SEASONAL ARETHUSA ICE CREAM** 7

HOT COFFEE & TEA

STANCE COFFEE sm. 6
NUMI HOT TEA sm. 5
ESPRESSO 5
CAPPUCCINO 7
LATTE 7

OTHER BEVERAGES

ASSORTED SODA 5 Coke, Diet Coke, Sprite, Ginger Ale

FIZZ

RED BULL SUGARFREE 5
RED BULL SUGARFREE 5
S.PELLEGRINO SPARKLING
MINERAL WATER 500ML 5
S.PELLEGRINO ESSENZA
ASSORTED 6

FLAT

ACQUA PANNA 500ML 5

GLUTEN-FRIENDLY



Gluten-friendly bread available upon request.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Please notify us of any food allergy.