

SPECIALTY COCKTAILS

THE STRAWBERRY BANKE – 15

Bully Boy vodka, strawberry shrub, simple syrup, fresh lemon juice, topped with a prosecco float.

PORTSMOUTH HARBOR PASSION – 16

Bully Boy vodka, passion fruit juice, ginger simple syrup, fresh lemon juice.

PRESCOTT PARK PUNCH – 13

Hibiscus and kaffir infused rum, cinnamon, simple syrup, fresh lime juice, pineapple juice with a dash of angio bitters.

WHISKEY MULE – 15

Jameson whiskey, fresh lemon, honey simple syrup, basil topped with ginger beer.

WHARF OLD FASHIONED – 16

Woodford Reserve, angio bitters, served with muddled orange and luxardo cherry.

SPICE-SEA NIGHTS MARGARITA – 15

Jalapeño infused tequila, pineapple black pepper simple syrup, spice agave, fresh lime juice topped with a red wine float.

THE SMOKE SHOW – 14

Del Maguey Vida Tequila, house infused honey syrup, fresh lemon juice.

KEEP YOUR GIN UP – 14

Bully Boy Gin, butterfly pea flower infused gin, ginger liqueur, simple syrup, fresh lemon juice.

MAKERS MARK SPRITZER – 14

Makers Mark, aperol, fresh lemon juice, simple syrup topped with a splash of prosecco.

ROSE SANGRIA – 14

Infused with seasonal fruit.

RED SANGRIA – 14

Infused with seasonal fruit.

NON-ALCOHOLIC COCKTAILS

BASIL LEMONADE PUNCH – 6

Basil leaves, brown sugar, lemonade, seltzer water, sliced lemon, served on ice.

PINEAPPLE GINGER SPARKLER – 6

Ginger ale, pineapple juice, ginger, thinly sliced orange, basil.

GARDEN PARTY – 6

A spicy tomato juice cocktail with peppers, olives, basil, lemon.

BLOOD ORANGE NO-JITO – 6

Limes, mint leaves, simple syrup, blood orange juice, club soda, served on ice

PINEAPPLE EXPRESS – 6

Shaken with coconut and dusted with nutmeg

POMEGRANATE CHILE NO-JITO – 6

Mint, chilled pomegranate juice, homemade chili simple syrup, lime juice, club soda, garnished with additional mint and lime.

BY THE GLASS

SPARKLING

CAPOSALDO PROSECCO DOC BRUT, TREVISO, ITALY / \$12

RUGGERIA ARGO PROSECCO DOC BRUT, FRIULI, ITALY / \$15

RIONDO PROSECCO ROSE BRUT, TREVISO, ITALY / \$14

TAITTINGER CUVÉE PRESTIGE BRUT CHAMPAGNE, REIMS, FRANCE / \$18

WHITE WINES

CHALK HILL CHARDONNAY, SONOMA, CA / \$13

SONOMA-CUTRER 'RUSSIAN RIVER RANCHES' CHARDONNAY, SONOMA, CA – \$15

CAVALIERE PINO GRIGIO, FRIULI-VENEZIA GIULIA, ITALY / \$14

RUFFINO "LUMINA" PINOT GRIGIO, DELLE VENEZIE IGT, ITALY / \$12

LAS LILAS, VINHO VERDE, PORTUGAL / \$12

INFAMOUS GOOSE, SAUVIGNON BLANC, MARLBOROUGH, NZ / \$14

RAMON BALBOA, ALBARINO, RIAS BAIXAS, RIOJA, SPAIN / \$13

ROSE

DOMAINE LA COLOMBE ROSE, PROVENCE, FRANCE / \$12

KIM CRAWFORD ROSE, MARLBOROUGH, NEW ZEALAND / \$14

RED WINES

LEESE FITCH PINOT NOIR, SONOMA, CA / \$12

ERATH REPLENENT PINOT NOIR, PORTLAND, OR / \$14

BENZINGER CABERNET SAUVIGNON, SONOMA COUNTY, CA / \$14

BULL BY THE HORNS CABERNET, ORANGE COUNTY, CA / \$18

CECCHI CHIANTI CLASSICO DOCG, TUSCANY, ITALY / \$12

METAIRIE MERLOT, LANGUEDOC-ROUSSILLON, FRANCE / \$12

CEDAR + SALMON RED BLEND, WALLA WALLA VALLEY, WA / \$15

ALTA VISTA MALBEC, MENDOZA, ARGENTINA / \$12

BEER

DRAFT

Ask about our seasonal rotating draft offerings

SAMUEL ADAMS SEASONAL (5.3%) / \$8

MOAT MOUNTAIN CZECH PILSNER (4.9%) / \$8

TUCKERMAN PALE ALE (5.3%) / \$8

ALLAGASH WHITE (5.2%) / \$8

MAINE BEER LUNCH (7%) / \$10

FIDDLEHEAD BREWING COMPANY (6.2%) / \$8

GUINNESS STOUT (4.25%) / \$8

FOUNDERS RUBEAUS (5.7%) / \$8

DOWN EAST SEASONAL CIDER (6.5%) / \$9

BOTTLES AND CANS

BUD LIGHT / \$5

COORS LIGHT / \$5

MICHELOB ULTRA / \$5

STELLA ARTOIS / \$6

LORD HOBBO BOOM SAUCE / \$11

CORONA EXTRA / \$6

SMUTTYNOSE FEATURED SOUR / \$8

REDBRIDGE (GLUTEN-FREE) / \$8

HEINEKEN 00 (NON ALCOHOLIC IPA) / \$5.50

WHITE CLAW BERRY SPIKED SELTZER / \$6