

# COCKTAIL

## SMALL FORMAT - \$14

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### Green Monster

tequila, orange cordial, pineapple, jalepeno, lime

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### Fig Mule

fig vodka, blueberry cordial, ginger beer, lime

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### Curious George

rum, sloe gin, banana, pineapple, vanilla

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### Lavender Moon

gin, st. germain, lavender-rose honey, lemon

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### Orange Crush

gin, blood orange, honey, lemon

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### Modern English

rye, averna, ancho reyes, orange bitters, arbol chile

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### Raspberry Aperol Spritz

raspberry-infused aperol, prosecco, grapefruit, lime

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### White Sangria

white blend, triple ssec, nectarines, strawberries, basil

**\$12**

\*To help bridge the wage gap between front of the house team members and our back of the house cooks and dishwashers we apply a 3% kitchen fee. The fee will primarily benefit all non-tipped members of our kitchen team. Under current MA state law kitchen employees cannot share in the restaurant's tip pool. This charge is voluntary and as our guest, you have the right to opt out of it. Simply inform your server and we will remove the charge. Thank you for your understanding and support.

## LARGE FORMAT - \$85

serves 6+

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### Bend & Snap

strawberry tequila, aperol, st. germain, agave, lime

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### Blue Hawaiian

rum, blue curaçao, coconut, pineapple, lime

## MOCKTAIL - \$10

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### Boulder Tea

hibiscus tea, passionfruit, jalapeño, lime

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### Lounge Lizard

yuzu juice, coconut, ginger, basil

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### Strawberry-Peach No-jito

strawberry, peach honey, citrus, mint