

# COCKTAIL

## SMALL FORMAT - \$14

---

### She's Electric

rum, midori, green chartreuse, lime, simple, cucumber, saline

---

### Fig Mule

fig vodka, blueberry cordial, ginger beer, lime

---

### Royal Rosa

apricot gin, honey, lemon, cardamom bitters, sparkling rose

---

### Lavender Moon

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

---

### Pretty In Pink

hibiscus mezcal, orange cordial, lime, pineapple gum syrup

---

### Modern English

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

---

### Raspberry Aperol Spritz

raspberry-infused aperol, prosecco, grapefruit & lime

---

### Hot Buttered Cider

vanilla bourbon, apple cider, cinnamon, clove

**\$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+

---

### Bend & Snap

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

---

### Blue Hawaiian

rum, blue curaçao, coconut, pineapple, lime

## MOCKTAIL - \$10

---

### Boulder Tea

hibiscus tea, passionfruit, jalapeño, lime

---

### Lounge Lizard

yuzu juice, coconut, ginger, basil

---

### Phony Negroni

organic cane sugar, citrus, botanicals