

cocktails

Doli | \$11

house infused pineapple vodka, shaken until well chilled, served with fresh pineapple

Winter White | \$11

Grey Goose La Poire vodka and pear nectar with a splash of champagne and an oven dried pear chip

Speaks with Clarence | \$11

Stephi's take on a classic sazerac.
Journeyman distillers white rye, Pernod,
fresh clove syrup, and blood orange bitters

Christopher Wallace | \$11

Tap 357 maple infused whiskey chilled
and topped with Brooklyn Brown Ale

Jack o' Lantern | \$11

Crop Organic Pumpkin vodka shaken with
Jack Daniel's whiskey, served on the rocks
with a float of Bantam hard cider

Horse and Buggy | \$11

Buggy Whip whiskey, Pavan orange blossom liqueur
and Aperol, finished with Peychauds bitters

Island Girl | \$11

fresh cranberries and shaved ginger muddled with
Tito's Handmade vodka and topped with soda water

Heff and Stormy | \$11

white rum shaken with house made pineapple infused
vodka, angustora bitters and clove syrup,
topped with a float of heffeweizen beer

Omar's Coming | \$11

South Boston's own Wire Works gin mixed with Aperol,
St. Germain, fresh lemon juice and a champagne float

Southie Julep | \$11

Jameson irish whiskey, fresh mint, lime, brown sugar
and vanilla, shaken and served on the rocks

Mint Macchiato | \$11

Tito's Handmade vodka , Baileys Mint and
fresh espresso, shaken and served well chilled



wines by the glass

ON DRAFT

Chardonnay, Richer Pour (California) | \$8

Cabernet Sauvignon, Richer Pour (California) | \$8

SPARKLING

Prosecco, LaMarca (Italy) | \$9

Blanc de Blanc, Shramsburg (California) | \$17

WHITE

Sauvignon Blanc, Whitehaven (Marlborough) 2012 | \$10

Chardonnay, William Hill (Napa) 2011 | \$12

Pinot Grigio, DiLenardo (Friuli) 2012 | \$8

Albarino, Deusa Nai (Spain) 2011 | \$10

RED

Pinot Noir, MacMurray Ranch (Russian River) 2011 | \$12

Cabernet Sauvignon, Louis Martini (Sonoma) 2011 | \$10

Malbec, Terrazes (Medoza) 2011 | \$8

Merlot, Micheal Pozzan "Annabella" (Napa) 2011 | \$10

beer

ON DRAFT

Harpoon IPA South Boston, MA | \$6

Harpoon Seasonal Selection South Boston, MA | \$6

Hoegaarden Belgian White Belgium | \$6

Shipyard Pumpkin Ale Portland, ME | \$6

Stella Artois Belgium | \$6

Bud Light St. Louis, MO | \$5

Whale's Tale Pale Ale Nantucket, MA | \$6

Brooklyn Lager Brooklyn, NY | \$6

BOTTLES

Budweiser St. Louis, MO | \$5

Goose Island IPA Chicago, IL | \$5

Heineken Netherlands | \$5

Amstel Light Netherlands | \$5

Corona Mexico | \$5

Michelob Ultra St. Louis, MO | \$5

Pretty Things Jack D'or Cambridge, MA (22oz) | \$12

Coors Light Golden, CO | \$5

Miller High Life Milwaukee, WI | \$5

Hoegaarden Belgian White Belgium | \$6

Sam Adam's Boston Lager Boston, MA | \$5

Brooklyn Brown Ale Brooklyn, NY | \$5

Harpoon 100 Barrel Series South Boston, MA (22oz) | \$14

Gritty Mcduffs Pub Style Pale Ale Portland, ME | \$6

Allagash Belgian White Portland, ME | \$6

Bantam Hard Cider Cambridge, MA | \$7

Lagunitas IPA Petaluma, CA | \$6

Left Hand Milk Stout Longmont, CO | \$6

CANS

Pabst Blue Ribbon Milwaukee, WI (16oz) | \$3

Guinness Stout Dublin, Ireland (14.9oz) | \$6

Harpoon UFO White South Boston, MA | \$5

Newburyport Pale Ale Newburyport, MA | \$5

Cisco Grey Lady Nantucket, MA | \$5



winter warmers

Stephi's Favorite | \$10

Grand Marnier, Kahlua, and Baileys topped with coffee and fresh whipped cream

Tea Party | \$10

Maker's Mark bourbon, Root liqueur, black tea syrup and freshly brewed english breakfast tea

Pumpkin Toddy | \$10

Crop Organic Pumpkin vodka, local honey, fresh lemon juice and hot apple cider

Classic Irish Coffee | \$10

Jameson irish whiskey, sugar, cream, and freshly brewed coffee as served by our favorite bar in San Francisco

Chocolate Euphoria | \$10

Captain Morgan spiced rum, Mozart chocolate liqueur and hot chocolate, topped with fresh whipped cream

