

C O C K T A I L S

ST. CECILIA
gin, cardamom, lime,
pomegranate, bubbles • 12

PARIS CARVER
vodka, ginger, pear • 10

KING'S CORNER
bourbon, raspberry, crème de mure,
lime • 10

ALLSTON CHRISTMAS
gin, lemon, allspice, angostura • 10

THE IMPLICATION
rum, abano amaro, orgeat, lime,
grapefruit • 11

ON PRINCIPAL
chairman's spiced rum, walnut liqueur,
lime, coconut • 13

TRADER VIC'S MAI TAI
rum blend, curacao, orgeat, lime • 11

INK & FIRE
silver tequila, lime, agave, ancho
reyes, aperol • 10

ANOTHER SUN GOD
herb infused mezcal, tequila, lime,
dry curacao, salt • 12

DAGGERS AT DAWN
rye, canton, ancho reyes, aperol,
Lambrusco float • 12

FAR AWAY FRIENDS
bourbon, ruby port,
bruto mericano, • 10

VALKYRIE
rittenhouse rye, cherry liqueur,
abano amaro, falernum • 12

DON'T LEAR AT ME
rye, cardamaro, byrhh quinaquina • 10

KENNY NOGGINS*
Plantation O.F.T.D., allspice, cream, egg*,
nutmeg • 11

MIND GLOW
hot toddy with rye whiskey, amaro, lemon,
honey • 10

HOT SPICED WINE
red wine, warm spices, brandy,
triplum (served hot) • 11

COCKTAIL DU JOUR • 10

S P A R K L I N G W I N E

Dibon Brut Reserve Cava, Catalonia 8 Gls — 32 Btl
Chiarli 'Vecchia Modena' Lambrusco di Sorbara, Emilia-Romagna 10 Gls — 40 Btl
J. Lassalle "Préférence" 1er Cru Brut, Montagne de Reims, Champagne — 96 Btl

W H I T E W I N E

Albariño, Vinedos y Bodega Paradevalles, Galicia, 2015 10 Gls — 40 Btl
Melon, Landron 'Les Houx', Muscadet Sèvre et Maine, 2014 10 Gls — 40 Btl
Pinot Grigio, Mandrarossa, Sicilia, 2016 8 Gls — 32 Btl
Sauvignon Blanc, Domaine Fournier, Menetou-Salon, 10 Gls — 40 Btl
Grüner Veltliner, Landhaus Mayer, Niederosterreich, 2015 10 Gls — 40 Btl
Chardonnay, Domaine des Masques, Bouches-du-Rhone, 2015 13 Gls — 52 Btl
Dry Riesling, Hermann J Wiemar, Finger Lakes, 2015 12 Gls — 48 Btl

R O S É & R E D W I N E

Rosé of Grenache/Cinsault, Mathilde, Cotes de Provence, 2016 10 Gls — 40 Btl
Grenache/Syrah, M. Chapoutier, Belleruches, Cotes-du-Rhone, 2016 10 Gls — 40 Btl
Pinot Noir, Iris Vineyards, Willamette Valley, 2014 13 Gls — 52 Btl
Pinot Noir, Domaine Faively, Gevrey-Chambertin, 2012 — 96 Btl
Sciaccarellu, Comte Abbattucci 'Rouge Frais Imperial', Languedoc 2015 — 56 Btl
Monastrell/Syrah, Bodego Vinessens 'Sein', Valencia, 2011 — 49 Btl
Cabernet Franc, Hureau 'Tuffe', Saumur-Champigny, 2013 12 Gls — 48 Btl
Cabernet Sauvignon, Empire, Napa Valley, 2015 14 Gls — 56 Btl
Nebbiolo, Pertinance Langhe, Piedmont, 2013 — 52 Btl
Malbec, Salentein, Killka, Mendoza, 2016 11 Gls — 44 Btl

Please inform your server if anyone in your party has a food allergy.

*Consuming raw eggs may increase risk of foodborne illness.