



GIN COCKTAILS

House Martini - Japanese Gin, Dolin Blanc, Lemon Twist \$17

Turkish Rose - Botanist Gin, Rose Cordial, Cardamom Bitters \$15

Bianco Negroni - Citadel Gin, Luxardo Bitter Bianco, Dolin Blanc, Orange Bitters \$15

Savory Gimlet - Fennel Infused Aviation Gin, Cynar, Absinthe, Lemon, Celery Bitters \$16

Tan Negroni - Barr Hill Tomcat, Cardamaro, Dolin Blanc \$17

Classic Negroni - Hardshore Gin, Campari, Sweet Vermouth, Rosemary Bitters \$15

Apiary - Oak Aged Gin, Honey, Lemon, Lapsang Souchong Bitters \$15

Empress G&T - Indigo Gin, Artisinal Tonic, Surprises \$15

HOUSE COCKTAILS

Jungle Bird - "Mix Tape" Rum, Campari, Lime, Pineapple, Demerara Syrup \$15

Guavagool - Teremana Blanco, Guava, Rose, Grapefruit, Lime, Pink Peppercorn \$15

Mezcal Negroni - Citrus Washed Mezcal, Cocchi Rosa, Amaro del Etna \$15

Amaro Fashioned - Four Roses Small Batch Bourbon + Nonino & Strawberry Amari \$15

ZERO PROOF MOCKTAILS

N/A "Whisky" Sour with Feragaia "Scotch", Lemon, Simple Syrup and Egg White \$12

Sober in Sicily - Italian Lemon Soda, White Verjus, Cucumber, Honey, and Lime \$12

N/A 'Groni - Lyre's "Gin", Red Verjus, Burnt Coffee Syrup, Red Bitter Soda \$12

WHITE WINES

Aguila Cremant d'Limoux Brut \$14

Aimery Sauvignon Blanc \$13

l'Oracle Chardonnay \$13

Bila-Haut Cotes du Rousillon \$12

Vetriccie Corsican Rosé \$13

SNACKS

Frites with Truffle Ketchup \$5

Smoked Trout Pâté \$8

Swell Oysters \$3ea*

Warm Olives \$6

Lil's Baguette with Butter \$4

RED WINES

l'Ecette Burgundy \$17

Bois de la Garde Cotes du Rhone \$15

Electric Bee Primitivo \$15

Ch. Barbebelles Fleuri Rouge \$15

BEERS

Liar's Bench No Dice Pilsner \$8

Loaded Question Rotating Selection \$8

Great Rhythm Tropical Haze \$8

North Country Cider \$7

Guinness Nitro Can \$6

Tributary Pale Ale \$8



**PORTSMOUTH FALL RESTAURANT WEEK
3 COURSE PRIX FIXE \$52 PER PERSON**

A P P E T I Z E R S

Cider Braised Sunchokes with Frisée, Apple Butter, and Pickled Cranberries

Gin Cured Salmon with Beets, Pickled Shallots, and Crispy Garlic*

Smoked Mussels with Tonnato, Fingerling Potato, Celery, Mojama, and Calabrian Chili

Crispy Pork Belly and Radicchio with Hazelnut Mustard

E N T R E E S

Duck Confit with Parisian Gnocchi, Leeks, and Red Wine Sauce

Daube Normandie - Braised Beef with Cider, Carrots, and Turnips, over Pommes Puree

Pan Roasted Cod with French Lentils, Fennel, Preserved Peppers, and Green Olives

White Wine and Herb Risotto with Dunk's Mushrooms and Parmesan

D E S S E R T S

Brandy Apple Cake with Salted Caramel and Streusel

Enna Chocolate Souffle with Vanilla Creme Anglaise

Selection of two New England Cheeses with Accompaniments

S U G G E S T E D B E V E R A G E S

Cave de Turkhime Pinot Blanc, Alsace \$13

Paul Buisse Chinnon Cabernet Franc, Loire Valley \$14

Cafe Negroni - Barr Hill Gin, Antica Vermouth, Campari, & St Elder Espresso Liqueur \$16