

Crudo

ATLANTIC SALMON CRUDO 13.99

Avocado, black garlic aioli, pickled and crispy shallots, micro cilantro

AHI TUNA CRUDO 17.99

Avocado, passion fruit pearls, scallion, ponzu, chili oil, wasabi

PACIFIC HAMACHI CRUDO 17.99

Kumquat, jalapeno, fried capers, togarashi, wasabi-yuzu vinaigrette

Soups

CLAM CHOWDER - Cup 6.99, Crock 8.99

LOBSTER BISQUE - Crock 14.99

Appetizers

CRISPY SHRIMP SPRING ROLLS 13.99

Shrimp and vegetable spring rolls, deep fried until golden brown, served with sweet chili garlic sauce.

LOBSTER XO DUMPLINGS 14.99

Steamed lobster-filled dumplings with chili-soy vinaigrette and green onion

TUNA POKE 13.99

Diced Yellowfin tuna, avocado, scallions and cilantro in an Asian style sauce. Served on crispy fried wontons.

BLACKENED TUNA NACHOS 14.99

Blackened tuna, house fried tortillas, seasoned black beans, four cheese blend, pickled Fresno chilies, avocado-lime crema, micro cilantro

SEAFOOD DIP 15.99

Shrimp, scallops, and crab stick mixed with three cheeses and a touch of spice. Served warm with fried corn tortillas

GOAT CHEESE CROSTINI 14.99

Goat cheese spread, apple and jalapeño salsa, strawberry and local honey.

CLAMS CASINO 16.99

Baked whole clams, bacon, pimento and green pepper.

WILD SPANISH OCTOPUS 16.99

Marinated Spanish octopus prepared sous vide, served with Yukon potato, chorizo sausage, pickled chili, arugula.

OVEN ROASTED CRAB CAKES 16.99

Over chipotle corn remoulade and arugula with lemon vinaigrette.

FRIED CALAMARI 15.99

Classic with marinara sauce, or with sliced cherry peppers and lemon butter.

BANG BANG SHRIMP 13.99

Lightly fried baby shrimp with a spicy sweet Thai chili sauce.

STEAMED MAINE MUSSELS 16.99

Fresh Maine mussels tossed in a coconut curry sauce, served with grilled focaccia bread.

STEAMED MAINE CLAMS 19.99

1 lb. with butter and broth.

FRIED WHOLE BELLY CLAMS 23.99

FRIED CLAM STRIPS 14.99

CRAB RANGOONS 14.99

The Raw Bar

CHILLED SEAFOOD PLATTER

Shrimp, Oysters, Clams & Mussels 39.99

With Chilled 1.25 lb. Lobster 79.99

OYSTERS ON THE HALF SHELL

Each 3.50 | Half Dozen 19.99 | Dozen 38.99

CHERRYSTONES ON THE HALF SHELL

Each 2.25 | Half Dozen 12.99 | Dozen 23.99

Served with cocktail sauce, horseradish, ponzu sauce, pickled shallots.

JUMBO SHRIMP COCKTAIL

Four Shrimp 13.99 | Half Dozen 19.99 | Dozen 38.99

Sushi

All sushi orders are served with pickled ginger, low-sodium soy sauce and wasabi.

**Soy wrap available for an extra charge of 1.00*

RAINBOW MAKI 15.99

Tuna, salmon, avocado, cucumber, cream cheese, rolled inside-out with sesame seeds.

SPICY TUNA CRUNCH 15.99

Tuna, avocado, fried sweet potato, sriracha, rolled inside-out with sesame seeds then drizzled with spicy mayonnaise

VOLCANO ROLL 15.99

Crab stick and avocado with a soy wrap.

Topped with baked chopped scallop, crab stick and spicy mayonnaise

YELLOWTAIL ROLL 18.99

Hamachi, tuna, yuzu, pickled daikon, scallion, wasabi tobiko.

HIGHLAND STREET ROLL 14.99

Shrimp, avocado, and cucumber, rolled inside-out.

Topped with salmon tartare, masago, eel and wasabi sauces.

DYNAMITE ROLL 17.99

Tuna, tempura shrimp, spicy mayonnaise,

rolled inside-out then topped with spicy crab stick and house pickled jalapeños.

FIRECRACKER SUSHI 18.99

Lobster meat, avocado, fried sweet potato, spicy mayonnaise.

Served inside-out with sesame seeds

BUSTER ROLL 15.99

Jumbo Lump crab meat, spicy mayonnaise, crab stick, cucumber, and scallion, topped with wasabi sauce and toasted panko crumbs

TIGER EYE 16.99

Tuna, salmon and asparagus, tempura fried,

topped with scallions, spicy mayonnaise, eel sauce and masago

CALIFORNIA SHRIMP ROLL 13.99

Shrimp, avocado, cucumber.

☞A 20% gratuity will be added to the check on parties of 10 or larger ☞

*Consuming raw or undercooked seafood or meat may increase your risk of food borne illness, especially if you have certain medical conditions.

☞ Before placing your order, please inform your server if a person in your party has a food allergy ☞

Salads

All dinners include a Mixed Greens Salad.

*For an additional charge you may substitute Clam Chowder \$3,
Lobster Bisque \$8 or Caesar Salad, Pear & Walnut Salad, or Beet & Burrata Salad \$7*

MIXED FIELD GREENS SALAD 7.99

House-made cider vinaigrette over mixed field greens,
cherry tomatoes, cucumber, and pickled shallots

BEEF & BURRATA SALAD 11.99

Red beets, arugula, mandarin oranges, toasted pistachios,
micro greens, and lemon vinaigrette.

PEAR & WALNUT SALAD 11.99

Romaine and arugula tossed with a honey tarragon vinaigrette, walnuts,
dried cranberries and Bleu cheese. Topped with red wine poached pears.

CAESAR SALAD 10.99

Fresh chopped romaine lettuce with our house-made Caesar dressing,
croutons, grated Parmesan cheese and Parmesan crisp.

Lobster

All dinners include a Mixed Greens Salad.

*For an additional charge you may substitute Clam Chowder \$3,
Lobster Bisque \$8 or Caesar Salad, Pear & Walnut Salad, or Beet & Burrata Salad \$7*

1.25 LB. LOBSTER 47.99

Steamed, served with French fries and coleslaw.
Stuffed with Sea Scallops, Shrimp, or Lobster Meat Add \$9

2 LB. LOBSTER 69.99

Steamed, served with French fries and coleslaw.
Stuffed with Sea Scallops, Shrimp, or Lobster Meat Add \$18

HALF POUND LOBSTER ROLL 39.99

Served with French fries and coleslaw.

Also
available as
a take-home,
Ready to
Cook Kit!

NEW ENGLAND LOBSTER BAKE

One whole Maine Lobster, Maine Steamer Clams,
Maine Mussels, corn on the cob, and baby potatoes

1.25 Pound Lobster Bake \$59.99

2 Pound Lobster Bake \$79.99

Fried Dinners

Served with French fries and coleslaw.

*All dinners include a Mixed Greens Salad. For an additional charge you may substitute Clam
Chowder \$3, Lobster Bisque \$8, or Caesar Salad, Pear & Walnut Salad, or Beet & Burrata Salad \$7*

FRIED GULF SHRIMP 28.99

1 LB. FRESH FISH & CHIPS 28.99

FRIED FRESH NORTH ATLANTIC HADDOCK 29.99

FRIED FRESH ALL NATURAL SEA SCALLOPS 42.99

FRIED WORKS PLATTER 38.99

Fried scallops, shrimp, Blue cod, and clam strips

Land and Sea

*All dinners include a Mixed Greens Salad. For an additional charge you may substitute Clam
Chowder \$3, Lobster Bisque \$8 or Caesar Salad, Pear & Walnut Salad, or Beet & Burrata Salad \$7*

BAKED STUFFED SHRIMP & FILET 46.99

House cut Choice filet and two jumbo baked, crab-stuffed shrimp,
topped with lemon butter, served with Yukon gold mashed potatoes
and roasted asparagus with demi-glace.

FILET & LOBSTER TAIL 49.99

House cut Choice filet and hard shell Maine lobster tail served with
Yukon gold mashed potatoes and roasted asparagus with demi-glace.

NEW YORK SIRLOIN 42.99

Twelve ounces of well-marbled and closely trimmed New York sirloin, served
with Yukon Gold mashed potatoes and roasted asparagus topped with demi-glace.

BRAISED SHORT RIB 39.99

Fork tender, served with fontina and gorgonzola au gratin potatoes and sautéed
bacon, apple, and Brussels sprouts. Topped with fried shallots and demi-glace.

Side Dishes

FRENCH FRIES 6.99

JASMINE RICE 6.99

ROASTED FINGERLING POTATOES 6.99

PARMESAN ROASTED BROCCOLI 6.99

YUKON GOLD MASHED POTATOES 6.99

SAUTÉED SPINACH AND GARLIC 6.99

ROASTED ASPARAGUS 9.99

MAC & CHEESE 10.99

SHRIMP FRIED RICE 11.99

LOBSTER MAC & CHEESE 17.99

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Sole Classics

All dinners include a Mixed Greens Salad.

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Lobster Bisque \$8 or Caesar Salad, Pear & Walnut Salad, or Beet & Burrata Salad \$7

SOLE MEUNIÈRE 34.99

Sautéed George's Bank sole over fingerling potatoes and spinach with a brown butter lemon-caper sauce.

TUNA STEAK BARCELONA 35.99

Yellowfin tuna steak coated with cracked black peppercorns, sliced and stuffed with feta cheese, sun-dried tomatoes, scallions and basil, then grilled to medium-rare. Served with jasmine rice and roasted asparagus, finished with a lemon beurre blanc.

BLACKENED TUNA STEAK SASHIMI 39.99

Yellowfin tuna, slightly blackened and served extra rare, with sweet sesame slaw. Served with sweet soy sauce, wasabi, pickled ginger.

BAKED STUFFED SHRIMP 35.99

Three super jumbo shrimp with a crab stuffing. Served over jasmine rice and sautéed spinach with a lemon-butter sauce.

BOURBON PEACH GLAZED ARCTIC CHAR 32.99

Seared Arctic char fillet with a bourbon peach glaze served over a savory corn pudding and bacon braised greens.

BROWN BUTTER SCALLOPS 42.99

Seared sea scallops over roasted butternut squash, fennel, and mascarpone orzo, topped with brown butter and crispy sage.

MOJO JUMBO SHRIMP 35.99

Citrus glazed jumbo shrimp, over saffron rice mixed with black beans, onions and peppers, topped with fried plantains.

SEAFOOD SAUTÉ 35.99

Lobster meat, shrimp and scallops sautéed in garlic, leeks, and clam juice served over squid ink pasta.

HADDOCK WITH LOBSTER NEWBURG 37.99

North Atlantic haddock fillet baked with seasoned Ritz crumbs, topped with lobster meat and Newburg sauce. Served with fingerling potatoes and roasted asparagus.

LOBSTER RISOTTO 36.99

Lobster meat sautéed in butter with smoked bacon, cherry tomatoes, and fresh basil, served over creamy lobster risotto.

BAKED SEAFOOD PLATTER 46.99

The tail from a Maine lobster, Atlantic haddock with Ritz crumb, crab cake, clams casino, and baked stuffed Super Jumbo shrimp.

CHIMICHURRI SWORDFISH 38.99

Grilled fresh swordfish over a Mexican street corn cake with jalapeño coulis, chimichurri sauce, and crispy fried jalapeños

GOLDEN SALMON 34.99

South Carolina gold BBQ sauce, house pickled vegetables, smoked gouda grits, and hot honey Brussels sprouts

CHILEAN SEA BASS 44.99

Caramelized leeks, Brussels sprouts, toasted pepita, butternut puree, apple cider brown butter

Boat to Table

All dinners include a Mixed Greens Salad.

For an additional charge you may substitute Clam Chowder \$3, Lobster Bisque \$8 or Caesar Salad, Pear & Walnut Salad, or Beet & Burrata Salad \$7

CHOOSE FROM OUR STOCKED FISH MARKET

FRESHNESS CUT TO ORDER™ All our fresh fish is cut and prepared to order. If you would like your fish cooked more or less, please tell your server.

Broiled | Grilled | Seared | Blackened | Ritz Crumbs

Fresh Fish

All fish served with roasted asparagus & fingerling potatoes

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| Fresh Tuna Steak (always cooked medium rare) | 39.99 | Fresh Arctic Char | 32.99 |
| Fresh Swordfish | 38.99 | Fresh North Atlantic Haddock (with seasoned Ritz crumbs) | 29.99 |
| Fresh All Natural Sea Scallops | 42.99 | Fresh North Atlantic Salmon | 32.99 |
| Chilean Sea Bass | 44.99 | Fresh North Atlantic Sole | 32.99 |
| | | Super Jumbo U8 Shrimp | 32.99 |

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Wines by the Glass

CHARDONNAY

| | |
|--|----|
| Chalk Hill, Russian River, 2023 | 11 |
| Joseph Drouhin "Macon Villages", FR, 2021 | 13 |
| La Crema, Russian River, 2022 | 13 |
| Rombauer, Carneros, WW 91 , 2023 | 17 |
| Far Niente, Napa Valley, WW 92 , 2023 | 18 |


SAUVIGNON BLANC

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|--|----|
| Matua, Marlborough, New Zealand, 2023 | 11 |
| Blank Stare by Orin Swift, Russian River, 2023 | 15 |
| Pierre Prieur & Fils, Sancerre, 2023 | 17 |

OTHER WHITES

| | |
|--|----|
| Terras Gauda Abadia de San Campio Albarino, 2022... | 11 |
| "Territori" Pinot Grigio by Salvalai, DOC, Veneto, 2023. | 11 |
| Urban Riesling, Mosel, 2023 | 11 |
| Miraval Rosé, Provence, 2023 | 13 |
| Santa Margherita Pinot Grigio, DOC, Alto Adige, 2023. | 14 |

CABERNET SAUVIGNON

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|--|----|
|  Domaine Bousquet, Mendoza 2021 | 12 |
| J.Lohr "Hilltop", Paso Robles, 2022..... | 13 |
| Quilt Napa Cabernet, WE 92 , 2022..... | 14 |
| Austin Hope Cabernet, Paso Robles, 2022..... | 17 |

PINOT NOIR

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|--|----|
| Argyle "BloomHouse", Willamette Valley, 2023 | 12 |
| Elouan, Oregon, 2021 | 13 |
| Belle Glos "Dairyman", Russian River, 2022 | 15 |

MERLOT & MALBEC

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|---|----|
|  Pizzolato Merlot, Italy, 2023 | 11 |
| Catena, Vista Flores Malbec, 2022 | 13 |

OTHER RED VARIETALS

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|--|----|
| Santa Cristina, Chianti Superiore, Italy, 2022 | 11 |
| Claré J.C. D.D.O.C, Langhe, Nebbiolo, 2023..... | 13 |
| Dry Creek Zinfandel, Sonoma, 2021 | 13 |

SAKE

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| "Fair Maiden" Kuro No Hana | 13 |
| Koshi No Kanbai, "Blue River", Junmai-ginjo Sai. | 14 |

SPARKLING

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| Cavas Masachs Mas Fi Brut, Spain, N.V..... | 12 |
| Candoni, Prosecco, DOC, N.V. | 14 |
| Nicolas Feuillatte Rosé, France, WS 91 , N.V..... | 21 |

Beer List

DRAUGHT BEERS

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|--|---|
| Pacifico, 4.5% ABV | 9 |
| Fiddlehead IPA, 6.2% ABV | 9 |
| Guinness 20 oz., 4.1% ABV | 9 |
| Lunch Car by Double Down, 16 oz., 6.5% ABV... | 9 |
| Sam Adams, 5% ABV | 9 |
| Sam Adams Seasonal | 9 |
| Wachusett Blood Orange, 4.5% ABV | 9 |
| Be Smooth, Wormtown, 6.8% ABV | 9 |
| Pulp Daddy by Greater Good, 13 oz., 8% ABV... 10 | |

CRAFT BEERS

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| Run Wild IPA by Athletic Brewing Co. Non-Alc.... | 7 |
| Sam Adams, Just the Haze, Non-Alc | 7 |
| Allagash Tripel, 12 oz., 9% ABV | 8 |
| Allagash White, 16 oz., 5.2% | 8 |
| Blue Comet, IPA by Widomaker, 7.1% ABV | 8 |
| Dead Flowers, IPA by Foam Brewers, 6.2% ABV | 8 |
| Left Hand Milk Stout Nitro, 16 oz., 6% | 8 |
| Cold Harbor, Juice Freak, N.E. I.P.A 6.5% | 8 |
| Sam Smith Organic Chocolate Stout, 12 oz., 5% | 8 |
| Stowe, Tips Up Cider, Vermont, 6.5% | 8 |
| Sip of Sunshine, IPA, Lawson's Finest Liquids, 16 oz., 8%... 9 | |
| Greater Good, Funk Daddy Sour, 8% | 9 |
| Becky Likes the Smell Double IPA, 16oz., 10%..... | 10 |

HALF BOTTLES

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| Chateau La Freynelle, Bordeaux, WW 90 , 2023 ... | 24 |
| Cantina Gabriele, Moscato, Italy, 2023 | 24 |
| Famille Perrin Cotes du Rhone Reserve, 2022.... | 24 |
| Daou, Cabernet, Paso Robles, 2022 | 29 |
| Côtes du Rhône, E. Guigal, France, 2019 | 25 |
| Macon-Villages Chardonnay, Louis Jadot, 2023 .. | 25 |
| Alexander Valley Merlot, Sonoma, 2021 | 25 |
| Kim Crawford Sauvignon Blanc, Marlborough, 2024 ... | 25 |
| Château Chapelle d'Alienor, Bordeaux, 2019 | 26 |
| J. Lohr "Seven Oaks", Cabernet, Paso Robles, WE 91 , 2021 | 26 |
| A to Z Pinot Noir, Oregon, 2019 | 26 |
| Duckhorn Sauvignon Blanc, 2022 | 28 |
| *Grgich Hills "Estate" Chardonnay, Napa, 2022... 39 | |
| de Ladoucette, Pouilly-Fumé, France, 2022.... | 40 |
| Frog's Leap Estate Cabernet, Napa, 2020 ... | 43 |
| Moutard Champagne, Grande Cuvée Brut . | 50 |

Wines by the Bottle

CHARDONNAY

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| Chalk Hill, Russian River, 2023 | 44 |
| Escudo Rojo Reserva by Philippe Rothschild, Chile, JS 92 , 2021 | 49 |

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| Decoy Limited, Sonoma Coast, 2022..... | 50 |
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| Joseph Drouhin "Macon Villages", FR, 2021..... | 52 |
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| La Crema, Russian River, 2022 | 52 |
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| J.J. Vincent "Marie Antoinette", Pouilly-Fuisse, 2022... | 59 |
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| Four Hearts Vineyard, Hartford Court, Russian River, 2021 | 62 |
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| Rombauer, Carneros, WW 91 , 2023 | 68 |
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| Far Niente, Napa Valley, WW 92 , 2023..... | 72 |
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| Patz & Hall "Dutton Ranch", Russian River, 2019 ... | 72 |
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| Paul Hobbs, Russian River, JD 94 , 2022 | 75 |
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| Jayson by Pahlmeyer, Napa, 2021..... | 80 |
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| Chateau Montelena, Napa, 2022..... | 90 |
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| Favia Carbone Combsville, Napa, JD 94 , 2020 .. | 90 |
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| DuMol Estate, "Sonoma Coast", Russian River, JD 94 , 2021..... | 95 |
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| Shafer "Red Shoulder" Select, 2022..... | 95 |
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| Wayfarer Estate, Sonoma Coast, 2021..... | 95 |
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| Shibumi Knoll, Russian River Valley, 2020 | 125 |
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SAUVIGNON BLANC

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| Matua, Marlborough, New Zealand, 2023 | 44 |
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| Cloudy Bay, Marlborough, 2024..... | 59 |
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| Blank Stare by Orin Swift, Russian River, 2023 .. | 60 |
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| Knights Bridge "Pont de Chevalier" Sauvignon Blanc, Knights Valley, WE 90 , 2022 | 64 |
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| Pierre Prieur & Fils, Sancerre, 2023 | 68 |
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OTHER WHITE VARIETALS

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| "Territori" Pinot Grigio by Salvalai, DOC, Veneto, 2023 .. | 44 |
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| Terras Gauda Abadia de San Campio Albarino, 2022 .. | 44 |
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| Urban Riesling, Mosel, 2023 | 44 |
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| Miraval Rosé, Provence, 2023 | 52 |
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| Allende Rioja, Spain, 2020 | 55 |
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| Santa Margherita Pinot Grigio, DOC, Alto Adige, 2023... 56 | |
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SAKE

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| "Fair Maiden" Kura No Hana, 500ml..... | 55 |
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| Koshi No Kanbai, "Blue River", Junmai-ginjo Sai, 720 ml... | 68 |
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CHAMPAGNE & SPARKLING WINE

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| Torresella Prosecco, DOC, Italy, WW 90 , N.V. ... | 48 |
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| Canard-Duchêne, Champagne, N.V. | 70 |
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| Moët & Chandon Imperial Brut, N.V. | 95 |
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| Perrier Jouet, Blason Rosé Champagne, N.V. ... | 115 |
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| Veuve Clicquot Ponsardin Brut (Yellow Label), France, WS 90 , NV | 115 |
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| Dom Perignon, D 98 , 2012..... | 340 |
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CABERNET SAUVIGNON & MERITAGE

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|  Domaine Bousquet, Mendoza 2021..... | 48 |
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| J. Lohr "Seven Oaks", Paso Robles, JS 91 , 2021 | 48 |
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| J.Lohr "Hilltop", Paso Robles, 2022..... | 52 |
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| Quilt Napa Cabernet, 2022 | 56 |
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| Black Stallion Cabernet, Napa, 2020..... | 58 |
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| Scattered Peaks Cabernet, Napa, WW 92 , 2021 .. | 58 |
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| Crown Point "Relevant", Santa Ynez, CA, JD 96 , 2019 .. | 64 |
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| Hall Cabernet, Napa Valley, 2020..... | 70 |
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| Jordan, Sonoma, 2019 | 79 |
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| Austin Hope Cabernet, 1 Liter, Paso Robles, WE 94 , 2022... | 85 |
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| Merryvale Cabernet, Napa, WE 92 , 2018..... | 87 |
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| Silverado "Geo", Coombsville, Napa Valley, 2019... | 100 |
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| Jayson by Pahlmeyer Cabernet, Napa, WS 91 , 2020.. | 110 |
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| Mason, Oakville, WS 93 , 2019..... | 115 |
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| Quilt Reserve Cabernet, Napa, 2018..... | 115 |
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| Caymus Cabernet, Napa Valley, 2020..... | 120 |
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| Silver Oak, Alexander Valley, D 95 , 2019..... | 140 |
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| DuMol Cabernet, Napa, WS 93 , 2019 | 135 |
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| Caymus "Special Selection" Cabernet, Napa, 2019 .. | 215 |
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| Joseph Phelps "Insignia", Meritage, Napa, WE 98 , 2018.. | 290 |
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| Shafer, "Hillside Select", Napa, JS 99 , 2018 | 335 |
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| Opus One, Napa, RP 99 , 2019 | 350 |
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MERLOT & MALBEC

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|  Pizzolato Merlot, Italy, 2023 | 44 |
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| Catena, Vista Flores Malbec, 2022 | 52 |
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| PlumpJack Merlot, Napa, JD 94 , 2019..... | 110 |
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OTHER RED VARIETALS

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|---|----|
| Santa Cristina, Chianti Superiore, Italy, 2022..... | 44 |
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|---|----|
| Claré J.C. D.D.O.C, Langhe, Nebbiolo, 2023..... | 52 |
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| Dry Creek Zinfandel, Sonoma, 2021 | 52 |
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| Leviathan, Oakville, CA, 2022 | 59 |
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| 8 Years in the Desert by Orin Swift, California, 2022.. | 85 |
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| Gulielmus Taurasi Riserva, DOCG, WS 95 , 2017.. | 100 |
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PINOT NOIR

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| Argyle "BloomHouse", Willamette Valley, 2023.... | 48 |
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| Elouan, Oregon, 2021 | 52 |
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| Belle Glos "Dairyman", Russian River, 2022 | 60 |
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| Goldeneye Pinot Noir, Anderson Valley, 2022.... | 60 |
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|---|----|
| Roar, Santa Lucia Highlands, 2021 | 82 |
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|--|--|
| Wayfarer, Fort Ross, Sonoma County, JS 96 , 2021... 150 | |
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Sole Cocktails

LIFT LOCAL SPIRITS

Every month The Sole Proprietor will be featuring a cocktail made with local spirits from Tree House Distilling in Charlton, MA. The Sole & Tree House will donate \$2 from every one of those drinks sold directly to a local charity on your behalf. Help "Lift Local Spirits" by joining us in supporting this month's amazing local charity:



Founded as a settlement house in 1920, the mission of Friendly House is to further the educational, social, individual and family development of residents of Worcester, Massachusetts. Our focus is on helping the entire family, especially those under-served and under-resourced. Your generosity is critical to our success and there are many ways to give. Donations help us ensure essential services and support for thousands of people in Worcester. We appreciate your partnership!

SIBYL OF THE RHINE \$15

Hildegard von Bingen Gin by Tree House Distillery, Domaine De Canton, Elderflower Liqueur, fresh lemon, blueberry, ginger ale, candied ginger garnish
ALLERGY: Candied ginger may contain peanuts, tree nuts, soy

ESPRESSO MARTINI \$14

How do you take yours?
Black - Double Espresso vodka & Tuaca
With Cream - Double Espresso vodka & Bailey's

MOJITOS \$14

Coconut - Coconut rum, mint leaves, lime, cream of coconut, and soda with a sugared rim
Mango - Mango rum, mango fruit, mint leaves, lime juice, and soda with a sugared rim
Strawberry - Malibu strawberry rum, mint leaves, lime juice, strawberry purée, and soda with a sugared rim

FLIRTINI \$14

Triple berry vodka, orange liqueur, peach liqueur, pineapple juice, champagne

ULTIMATE MARGARITA \$14

Calirosa Rosa Blanco tequila, Grand Marnier, Cointreau, orange juice, lime

SOLE BOWL \$14

Coconut rum, white rum, blue curaçao, and mixed fresh fruit juices. For Two \$26

SOUTHERN GENTLEMAN \$14

Jefferson's Bourbon, Salerno, Tawny Port, blood orange juice, cardamom bitters, and soda

NORTHERN BELLE \$14

Tito's Vodka, Peche's, Aperol, white cranberry x peach juice, and soda

KING GEORGE \$14

Bombay Sapphire Gin, Italicus Rosolio di Bergamotto, fresh lemon, Earl Grey simple, and a prosecco float

Barrel Aged Cocktails

RED SANGRIA \$14

Aged for 6 weeks in used Rum Barrels, our Sangria is infused with premium liquors. For Two \$26

DAVE'S MAI TAI \$14

Dave's spin on a classic. Bacardi rum, Gosling's dark rum, almond liqueur, orange and pineapple juices and splash of crème de noyaux.

Mocktails

PEAR BLOSSOM \$10

Pear Puree, Lemon Juice, Fever-Tree Elderflower Tonic & Vanilla Bean

HERE COMES THE SUN \$10

Watermelon, lime, lemon, acerola, hibiscus, basil, pink himalayan sea salt & Fever Tree Elderflower Tonic

LOW OCTANE \$10

Mango and Passionfruit Puree, Lime Juice, jalapeno, Smoked Tea and Club Soda

Wine Ratings

WS - Wine Spectator, RP - Robert Parker's Wine Advocate, WN - Wine News, WE - Wine Enthusiast, W+S - Wine+Spirits, ST - Stephen Tanzer, CG - California Grape, JS - James Suckling, V - Vinous, D - Decanter - *Wine vintages are subject to change*