

The BURLEIGH

DAILY HAPPY HOUR, 3-5pm
DINNER NIGHTLY, 5-9pm

COCKTAILS

The Billows <i>Rotating Shrub</i>	\$13
Federal Cup <i>Rum / Brandy / Black Tea / Soda Water</i>	\$11
The Donita <i>Hendrick's / St-Germain / Muddled Cucumber / Basil / Soda Water</i>	\$12
No.6 Blackstone <i>Tequila / Cherry / Lime / Agave</i>	\$13
Riverhouse Old Fashioned <i>Bacon Infused Rye / Angostura Bitters / Brandied Cherries / Candied Bacon</i>	\$14
Circa 1823 <i>Pimms / Dry Gin / Lime</i>	\$12
No Name Cocktail <i>Vodka / Lychee / Lemon / Blueberry Simple</i>	\$13
Perkins Line <i>Vodka / Chipotle Simple // Pineapple / Chipotle Salt</i>	\$13

MOCKTAILS

Hattie's Spritzer <i>Raspberry / Lemon / Thyme / Soda Water</i>	\$4
The Breezeway <i>Grapefruit / Ginger Beer / Simple Syrup</i>	\$4

WINE

Sparkling Mionetto Prosecco D.O.C. Brut, Italy	\$12
Paul D Rose Frizzante, Austria	\$12
Rose Terra Santa IGP Ile de Beaute, France	\$11
White Torre di Luna Pinot Grigio, Italy	\$11
Kono Sauvignon Blanc, New Zealand	\$11
Grooner Gruner Veltliner, Austria	\$12
Drumheller Chardonnay, Washington	\$11
Red Carlos Serres Reserva Rioja, Spain	\$12
Rotation Caberney Sauvignon, California	\$11
Nieto Senetiner Malbec, Argentina	\$11
Shootfly Shiraz, Australia	\$12
Underwood Pinot Noir, Oregon	\$11

BEER

Local Draft Banded Horn Pilsner, ME	\$8
Belfast Lobster Ale, ME	\$7
Allagash White, ME	\$7
Baxter Stowaway IPA, ME	\$8
Smuttynose Shoals Pale Ale, NH	\$7
Bottles and Cans Stella Artois, Belgium	\$6
Corona Extra, Mexico	\$5
Pak Organic IPA, ME	\$6
PBR, WI	\$4
Guinness, Ireland	\$7
Kaliber N/A, Ireland	\$4

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