

# The BURLEIGH

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

## COCKTAILS

<b>The Billows</b>	<b>\$13</b>
<i>Gin / Prosecco / Blueberry-Lavender Shrub</i>	
<b>Federal Cup</b>	<b>\$10</b>
<i>Rum / Apricot Brandy / Black Tea / Soda Water</i>	
<b>The Donita</b>	<b>\$12</b>
<i>Hendrick's / St-Germain / Muddled Cucumber / Basil / Soda Water</i>	
<b>No.6 Blackstone</b>	<b>\$11</b>
<i>Tequila / Cherry / Lime / Agave</i>	
<b>Riverhouse Old Fashioned</b>	<b>\$13</b>
<i>Bacon Infused Rye / Angostura Bitters / Luxardo Cherries / Candied Bacon</i>	
<b>Circa 1823</b>	<b>\$11</b>
<i>Pimms / Dry Gin / Lime</i>	
<b>No Name Cocktail</b>	<b>\$12</b>
<i>Vodka / Lychee / Lemon / Blueberry</i>	
<b>Perkins Line</b>	<b>\$11</b>
<i>Tito's / Pineapple Juice / Chipotle / Mint</i>	

## MOCKTAILS

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

## WINE

<b>Sparkling</b>	
Mionetto Prosecco D.O.C. Brut Treviso, Italy	<b>\$11</b>
<b>Rose</b>	
Terra Santa IGP Ile de Beaute, France	<b>\$10</b>
<b>White</b>	
Torre di Luna Pinot Grigio, Italy	<b>\$8</b>
Kono Sauvignon Blanc, New Zealand	<b>\$9</b>
Grooner Gruner Veltliner, Austria	<b>\$10</b>
Drumheller Chardonnay, Washington	<b>\$9</b>
Chateau de la Ragotiere Muscadet, France	<b>\$11</b>
<b>Red</b>	
St Hallet "Faith" Shiraz, Australia	<b>\$12</b>
Alias Cabernet Sauvignon, California	<b>\$12</b>
Nieto Senetiner Malbec, Argentina	<b>\$10</b>
Banti "Carato" Selection, Italy	<b>\$9</b>
Underwood Pinot Noir, Oregon	<b>\$11</b>

## BEER

<b>Local Draft</b>	
Banded Horn Pilsner, ME	<b>\$7</b>
Sebago Runabout Red, ME	<b>\$6</b>
Allagash White, ME	<b>\$6</b>
Baxter Stowaway IPA, ME	<b>\$7</b>
Smuttynose Shoals Pale Ale, NH	<b>\$6</b>
<b>Bottles and Cans</b>	
Stella Artois, Belgium	<b>\$6</b>
Corona Extra, Mexico	<b>\$5</b>
PBR, WI	<b>\$4</b>
Harpoon "Wanna Mango" Camp, MA	<b>\$6</b>
Guinness, Ireland	<b>\$7</b>
Sam Adams Boston Lager, MA	<b>\$5</b>
Kaliber N/A, Ireland	<b>\$4</b>