

# The BURLEIGH

DAILY HAPPY HOUR, 3-5pm

DINNER NIGHTLY, 5-9pm

## COCKTAILS

<b>The Billows</b> <i>Rotating Shrub</i>	<b>\$13</b>
<b>The Donita</b> <i>Hendrick's / St-Germain / Muddled Cucumber / Basil / Soda Water</i>	<b>\$12</b>
<b>No.6 Blackstone</b> <i>Tequila / Cherry / Lime / Agave</i>	<b>\$13</b>
<b>Riverhouse Old Fashioned</b> <i>Bacon Infused Rye / Angostura Bitters / Brandied Cherries / Candied Bacon</i>	<b>\$14</b>
<b>Garden Party</b> <i>Strawberry Rhubarb Sangria / Lemon / Bubbly H2O</i>	<b>\$13</b>
<b>No Name Cocktail</b> <i>Vodka / Lychee / Lemon / Blueberry Simple</i>	<b>\$13</b>
<b>Perkins Line</b> <i>Vodka / Chipotle Simple / Pineapple / Chipotle Salt</i>	<b>\$13</b>
<b>KPI French 75</b> <i>Gin / Prosecco / Lemon Verbena SS / Lemon</i>	<b>\$12</b>

## MOCKTAILS

<b>Hattie's Spritzer</b> <i>Raspberry / Lemon / Thyme / Soda Water</i>	<b>\$5</b>
<b>The Breezeway</b> <i>Grapefruit / Ginger Beer / Lime / Simple Syrup</i>	<b>\$5</b>

## WINE

<b>Sparkling</b> Mionetto Prosecco D.O.C. Brut, Italy	<b>\$12</b>
Paul D Rose Frizzante, Austria	<b>\$12</b>
<b>Rose</b> Terra Santa IGP Ile de Beaute, France	<b>\$11</b>
<b>White</b> Torre di Luna Pinot Grigio, Italy	<b>\$11</b>
Kono Sauvignon Blanc, New Zealand	<b>\$11</b>
Grooner Gruner Veltliner, Austria	<b>\$12</b>
Drumheller Chardonnay, Washington	<b>\$11</b>
Vera Vinho Verde, Portugal	<b>\$11</b>
<b>Red</b> Rotation Cabernet Sauvignon, California	<b>\$11</b>
Nieto Senetiner Malbec, Argentina	<b>\$11</b>
Shootfly Shiraz, Australia	<b>\$12</b>
Underwood Pinot Noir, Oregon	<b>\$11</b>

## BEER

<b>Local Draft</b> Banded Horn Pilsner, ME	<b>\$8</b>
Belfast Lobster Ale, ME	<b>\$7</b>
Allagash White, ME	<b>\$7</b>
Baxter Stowaway IPA, ME	<b>\$8</b>
Smuttynose Shoals Pale Ale, NH	<b>\$7</b>
<b>Bottles and Cans</b> Stella Artois, Belgium	<b>\$6</b>
Corona Extra, Mexico	<b>\$5</b>
Peaks Organic IPA, ME	<b>\$6</b>
PBR, WI	<b>\$4</b>
Guinness, Ireland	<b>\$7</b>
Kaliber N/A, Ireland	<b>\$4</b>
Dogfish Head 60 Minute IPA, DE	<b>\$6</b>