

The BURLEIGH

DAILY HAPPY HOUR, 3-5pm

DINNER NIGHTLY, 5-9pm

COCKTAILS

The Billows	\$12
<i>Vodka / Tomato Celery Shrub / Celery Bitters / Cracked Pepper</i>	
The Donita	\$12
<i>Hendrick's / St-Germain / Muddled Cucumber / Basil / Soda Water</i>	
No.6 Blackstone	\$13
<i>Tequila / Cherry / Lime / Agave</i>	
Riverhouse Old Fashioned	\$14
<i>Bacon Infused Rye / Angostura Bitters / Brandied Cherries / Candied Bacon</i>	
Fall Harvest Sangria	\$12
<i>Apple Cider / Pears / Bubbly H2O</i>	
Perkins Line	\$13
<i>Vodka / Chipotle Simple / Pineapple / Chipotle Salt</i>	
Thompson's Delight	\$12
<i>Bourbon / Apple Cider / Lemon / Pumpkin Ale</i>	

MOCKTAILS

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

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
Grove Mill Sauvignon Blanc, New Zealand	\$10
Drumheller Chardonnay, Washington	\$11
Vera Vinho Verde, Portugal	\$11
Red	
Rotation Cabernet 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
Peaks Organic IPA, ME	\$6
PBR, WI	\$4
Guinness, Ireland	\$7
Kaliber N/A, Ireland	\$4