

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 Griffin	\$12
<i>Tequila / Cucumber / Jalapeno / Lime / Agave / Cilantro</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>	
Winter Harvest Sangria	\$12
<i>Red Wine / Cranberries / Apples / Oranges / Bubbly H2O</i>	
Perkins Line	\$13
<i>Vodka / Chipotle Simple / Pineapple / Chipotle Salt</i>	
Burleigh 'n Bright	\$13
<i>Gin / St. Germain / Prosecco / Cranberry</i>	
Apple Cider Margarita	\$11
<i>Tequila / Lime / Apple Cider / Turbinado Rim</i>	
Apple Cider Mule	\$11
<i>Vodka / Lime / Apple Cider / Ginger Beer</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
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
Old Vine Red Zinfandel, CA	\$12
Underwood Pinot Noir, Oregon	\$11

BEER

Local Draft	
Shipyard Prelude, ME	\$8
Peak Organic Nut Brown Ale, ME	\$7
Allagash White, ME	\$7
Dirigo German Red Ale, ME	\$8
Bud Light, MO	\$5
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