

The BURLEIGH

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

COCKTAILS

The Griffin <i>Tequila / Cucumber / Jalapeno / Lime / Agave / Cilantro</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
Winter Harvest Sangria <i>Red Wine / Cranberries / Apples / Oranges / Bubbly H2O</i>	\$12
Perkins Line <i>Vodka / Chipotle Simple / Pineapple / Chipotle Salt</i>	\$13
AMOUR ORANGE <i>Gin / Campari / Prosecco / OJ / SS / Turbinado Rim</i>	\$13
Apple Cider Mule <i>Vodka / Lime / Apple Cider / Ginger Beer</i>	\$11

MOCKTAILS

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

WINE

Sparkling <i>Mionetto Prosecco D.O.C. Brut, Italy</i>	\$12
White <i>Torre di Luna Pinot Grigio, Italy</i>	\$11
<i>Grove Mill Sauvignon Blanc, New Zealand</i>	\$10
<i>Drumheller Chardonnay, Washington</i>	\$11
<i>Vera Vinho Verde, Portugal</i>	\$11
Red <i>Rotation Cabernet Sauvignon, California</i>	\$11
<i>Nieto Senetiner Malbec, Argentina</i>	\$11
<i>Old Vine Red Zinfandel, CA</i>	\$12
<i>Underwood Pinot Noir, Oregon</i>	\$11

BEER

Local Draft <i>Shipyard Prelude, ME</i>	\$8
<i>Shipyard Light, ME</i>	\$6
<i>Peak Organic Nut Brown Ale, ME</i>	\$7
<i>Allagash White, ME</i>	\$7
<i>Baxter Hop-Trys IPA, ME</i>	\$8
Bottles and Cans <i>Stella Artois, Belgium</i>	\$6
<i>Corona Extra, Mexico</i>	\$5
<i>Peaks Organic IPA, ME</i>	\$6
<i>PBR, WI</i>	\$4
<i>Guinness, Ireland</i>	\$7
<i>Kaliber N/A, Ireland</i>	\$4

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