

Cocktails

\$10, unless otherwise noted or altered.

Patience & a sense of adventure are well rewarded.

Aperitif

Martini ~ 1880's

*It's supposed to be gin folks. With Vermouth. Stirred. Up, with a twist.
Your choice... 1 gin + 1 vermouth...*

Soft & Historical... Bols Genever ~ Hayman's Old Tom ~ Plymouth
Classic London Dry... Beefeater ~ Tanqueray ~ Junipero
Light & Floral... Hendrick's ~ Tanqueray 10

+

Dry Vermouths... Noilly Pratt ~ Dolin ~ Lillet ~ Dolin Blanc
Sweet Vermouths... Dolin ~ M & R ~ Punt y Mes ~ Carpano Antica

*"I'm not talking a cup of cheap gin splashed over an ice cube...
I'm talking satin, fire & ice. Fred Astaire in a glass, surgical cleanliness,
insight & comfort, redemption & absolution...
I'm talking a Martini."*

Seedling

Hayman's Old Tom Gin, 'R+W' Apricot Liqueur,
Zirbenz Pine Liqueur

Crysanthemum Cocktail ~ 1930's

Noilly Pratt Dry Vermouth, Benedictine, Lucid Absinthe

On the Dole

Dolin Blanc Vermouth, Creme Yvette Liqueur,
Del Maguey Santa Domingo Albarradas Mezcal

Fields of Forever

BarSol Pisco, Manzanilla Sherry,
local strawberries, lemon, 100 Club Kaffir Lime Bitters,
Vinegar de Jerez mist

Rosita ~ origin unknown

Don Julio Blanco Tequila, Dry & Sweet Vermouths, Campari

Pacific Crossing

Siembra Azul Blanco Tequila, St. Germain Elderflower,
Pimm's No. Cup Liqueur, Chinese 5 spice syrup,
Oaxacan Chocolate

Cocktails

Contemplative

Dixie Whiskey...origin unkown

Anchor Distilling Old Potrero Whiskey, Grand Marnier,
Creme de Menthe, lemon, Angostura Bitters

Boiling Point

Bols Genever Gin, Aperol, Moat Czech Pilsner, salt

Cherries Julepie

Thomas Handy Rye, Herbsaint, cherry syrup, crushed ice

General Iso's

Grand Marnier 100, sesame & chipotle infused green tea,
Divine Droplets Nigori Sake, Bittertruth Orange Bitters

Final Ward ~ 2000's

Rittenhouse Rye, Luxardo Maraschino,
Green Chartreuse, lime

From Phil Ward's of NY's 'Mayahuel' need to really have the Last Word.

Papa Cooper

Del Maguey 'VIDA' Mezcal,
Velvet Falernum (ginger), Luxardo Maraschino,
grapefruit, Bittertruth Celery Bitters

Cocktails

Whimsical

Mai Tai ~ 1944

Appleton & Old Monk Rums, Grand Marnier, lime,
house orgeat (almond syrup)
...from *Trader Vic's original recipe in CA.*

Breakfast of Champs

Leblon Cachaca Rum, Fernet Branca,
coffee syrup, orange juice,
fresh egg white, Angostura Orange Bitters

Cider~tini

Apple Cider Reduction, Curacao,
Berentzen Appel Schnapps, lemon & Regans' Orange Bitters

Punch

*Offering you a way to enjoy traditional communal drinking 1700's style!
Punches available for parties of 2 & up,
8 oz. servings @ \$10 per person.*

Some like it hot...if you are one of them, please give us a few minutes.

Pierre's Porch Punch

Grand Champagne Cognac, Luxardo Maraschino,
Pineapple, local basil, Prosecco

Obispo Verano (Summer Bishop)

Chinaco Blanco Tequila, Warre's Tawny Port,
Dom. du Poujol Rose Wine, Grand Marnier,
toasted lime & Mexican Epazote herb

Cocktails

Digestif

Warning Label ~ 2000's

Smith & Cross Rum, Cynar, Punt Y Mes,
Regans' Orange Bitters, Bittertruth Grapefruit Bitters,
Campari
'It's just a drink' ... betacocktails.com

Good Things Come

Redbreast Irish Whiskey, Yellow Chartreuse,
Fernet Branca, PX Sherry

Sweet

Sweet Dream ~ 1970

Ten Cane Rum, house made banana rum, white chocolate,
pineapple, cream, nutmeg

L'Autre Cheri

Ron Zacapa 23 yr Rum, Galliano, chocolate,
grapefruit, cream

Never Summer

Navan Vanilla Liqueur, Warre's '6 Grapes' Ruby Port,
Glenlivet Single Malt Scotch, St. Elizabeth's Allspice Dram,
fresh egg white

~ The Fine Print ~

Please inform your server of any allergies. Not all ingredients listed.
Big Brother thinks consuming raw eggs may not work out well for you.
Menu subject to change. Prices do not include 8% NH Meals Tax.
Bitters, menu copies & recipes available...don't steal...just ask!

Sparkling

Mionetto 'Valdobbiadene' Prosecco

Veneto, IT

\$35. bottle \$9... glass

Dry. Light body. Crisp finish.

Traditional string tied cork. Refreshingly dry fruit.
Pleasantly soft & refined bubbles.

Gramona 'Imperial' Cava

Penedes, SP

\$50. bottle

Semi-dry. Medium body. Refreshing paired with food.

Full fruit, acid & bubbles. Long toasted apple finish from one of
Spain's traditional producers.

Reginato 'Celestina' Sparkling Malbec

Mendoza, AR

\$36. bottle

Semi-dry. Medium body. Refreshing paired with food.

Hand crafted, with rich red color, crisp berries &
light tannins with an elegant finish.

Mionetto 'Il Moscato' Prosecco

Veneto, IT

\$30. bottle

Sweet. Light body. Smooth finish.

Gently sparkling wine with a floral bouquet & fruity finish.

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Moet & Chandon, 'White Star'...

1 gls ...\$15

Veuve Clicquot, 'Yellow Label'...

2 gls ...\$35

Duval Leroy, 'Paris'...\$80

Veuve Clicquot, 'La Grande Dame,'

1993 ...\$300

Beer

Draught

16 oz...\$5 or 20 oz...\$6

Allagash White Wheat Ale Portland, ME

Sebago 'Hefeweizen' Ale Sebago, ME

Moat 'Czech Pilsner' Lager N. Conway, NH

Rogue 'Dead Guy' Pale Ale Newport, OR

Geary's 'HSA' Brown Ale Portland, ME

Smuttnose 'Robust' Porter Ale P'smouth, NH

Moat 'Square Tail' Stout N. Conway, NH

Bottled

Pale

Pacifico Mazatlan, MXCO...\$4

Moortgat 'Duvel' Golden Pilsner Ale 25 oz. BELG...\$10

Julius Echter Hefeweizen Wurzburg, GER...\$5

Sierra Nevada Pale Ale Chico, CA...\$4

Brown, Red & More...

Woodchuck 'Amber' Hard Apple Cider Springfield, VT...\$4

Anchor Steam Amber Ale San Fran., CA...\$4

Dogfish Head '60 Minute' IPA Milton, DE...\$4

Smuttnose 'Old Brown Dog' Ale P'smouth, NH...\$4

Allagash 'Four' Quad Fermented Ale 25 oz. P'tland, ME...\$20

Dogfish Head 'Midas Touch Honey & Saffron' Milton, DE...\$5

Unibroue 'Maudite' Red Ale CANADA...\$5

Lindeman's Lambic Framboise Belgium...6oz...\$6

Dark

Victory 'Storm King' Stout Downingtown, PA...\$4

Rogue Chocolate Stout 22 oz. Newport, OR...\$10

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Bud, Bud Light, Coors Light...\$3

Kaliber Non-Alcoholic from the brewers of Guinness...\$3

Aperitifs & Digestifs

Vinos de Jerez

Vinos de Jerez (sherries) are not all sweet, actually intended to be drunk with food & are some of the oldest & most complex wines anywhere.

Inquire about larger portions with your meal!

Fino Lustao 'Jarana' one of the driest yet oldest wines from years under the magical *flor* (aging, flowering yeast)...\$7

Manzanilla Domecq Fino aged specially in Sanlucar...\$8

Amontillado Lustao 'Los Arcos' aged first under *flor* & later in the barrel for complex smooth, dry & nutty flavor ...\$8

Oloroso Dios Bacos barrel aged, dry but rich & full bodied...\$8

Pedro Ximenez B. Vergara deep, rich & sweet from sun~drying grapes & early fortification...\$9

Port

by the 2 oz. glass

Tawny Ports

pale color from small cask aging; light in weight but not flavor

Warre's 'Otima' 10 yr...\$9

Graham's 20 yr...\$12

Ruby Ports

young & sweeter, aged quickly in very large barrels to retain more fruit flavor & less wood notes...a good intro

Graham's 'Six Grapes'...\$8

Vintage Ports

Late Bottle Vintage

aged a few more years in oak than a Vintage, filtered & immediately drinkable.

Vintage

aged 2 years in wood only in specific years, bottle aged for many years to develop the most complexity.

(ask for current vintages)...\$12

Brandy ~ Cognac

by the 2 oz. glass

Calvados Apple Brandy...\$12

Navan Vanilla Cognac Liqueur...\$10

Grand Marnier Rouge Cognac...\$9

Grand Marnier Centenaire Cognac...\$30

Grand Marnier Cent Cinquantenaire Cognac...\$40

Grand Marnier Flight...

1 oz. of each of the 3 GM Cognacs & Navan...\$50

Hennessy VS Cognac...\$9

Courvoisier VSOP Cognac...\$12

Montal VS Armagnac...\$12

10 MAY 10

Scotch

by the 2 oz.glass... neat or on the rocks

Speysides

The sweetest, with rich complex flavors...
fruity, leafy, honeyed

Glenlivet 12 yr...\$9

Balvenie 15 yr...\$18

Northern Highlands

Full bodied & flavorful with rich mellowness,
each with their own distinct, delicate subtleties

Dalwhinnie 15 yr...\$18

Western Highlands

Smoky & peaty aromas & flavors

Oban 14 yr...\$18

Lowlands

Dry & light yet quite spirited

Springbank 10 yr...\$22

Eastern Highlands

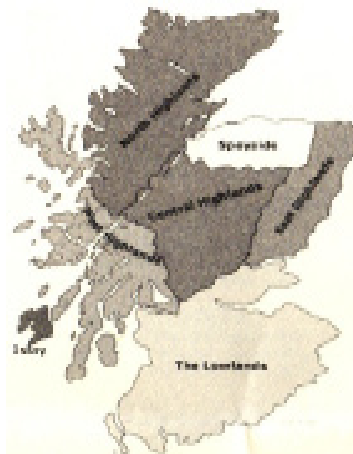
Dry, fragrant, fruity flavor with
only a touch of smoke

Glengarioch 10 yr...\$10

Islay

Weightiest, most pungent & peaty,
not just from the fire,
but from the seashore as well

Lagavulin 16 yr...\$20



10 MAY 10

Temperance

White Mountain Cider ...\$3

fresh cider; pressed in house, chilled or hot, seasonally

Single Origin Teas ...steeped by the pot...\$3

for teas, please see the tea page

Chai Tea ...\$5

house brewed, mildly sweetened, chilled or hot, seasonally

Coffee ...\$3

locally roasted by the Frontside Grind...N. Conway

Bitters & Soda ...\$3

a refreshing aperitif or accompaniment... from our large selection...

Aromatic, Angostura, Celery, Cherry, Chocolate, Orange, Grapefruit, Lemon, Peach, Peruvian, Peychaud's, 1862 Jerry Thomas Decanter Bitters

Blueberry ~ Fennel Soda ...\$5

made in house from local fruit & herbs

Spring Soda...\$5

basil & cherry infused cream, egg white, vanilla, bubbles

Apple Fuzz ...\$5

house pressed cider, fresh egg white, lemon, bubble water

Maine Root

Root Beer or Ginger Beer ...\$3

organically hand~brewed in Maine

H2O

Bartlett, NH

Tap... free

San Pellegrino

Sparkling

1/2 Litre, IT...\$3

Acqua Panna

Still

Full Litre, IT...\$6

10 MAY 10

Tea

\$3

Loose~leaf tea from Upton Tea, Hopkinton, MA.

Please allow your tea to steep for ~ 3 minutes.

White Tea

The young tea leaves are dried quickly & minimally processed for a pale color & delicate, refined taste.

Fuding Silver Needle; China (Organic)

Sweet aromas, vegetal flavor & gentle, crisp pungency. Completely hand produced, a cultural art form.

Green Tea

The earliest form of tea, dried on bamboo trays & processed without oxidation making a light & refreshing drink that shouldn't be sweetened.

Ku-ki Cha Kamakura; Japan (Organic)

Smooth with delicate fresh hay flavors. Naturally low in caffeine.

Gunpowder; China (Organic)

A rich, darker, smokier green.

Oolong Tea

Sun~dried, basket shaken, fermented over time.

Roasted Oolong; China

Slow fired in bamboo baskets over charcoal for a smooth & deep flavor.

Black Tea

Fully fermented teas, big flavors. Much like wine, very dependant on it's growing locale for it's flavors.

Kirkoswald Estate Ceylon; India

Briskness balanced with caramel, honey & clean finish.

Jun Chiyabari; Nepal

Wonderful aroma & delicate fruit show the best characteristics of a lighter Himalayan tea.

Makaabari Darjeeling; India (Fair Trade, Organic)

Floral nose with peach & orchid flavors. Smooth & clean with lingering pungency.

Romai Assam; India (decaf)

Layers of malty sweetness & creamy smoothness.

Flavored Tea

Fruit, spice, oil, flowers, etc. added after drying.

Earl Grey (decaf)...Ceylon with bergamot oil.

Chamomile...Egyptian flowers in a decaf blend.

Monk's Blend...Black tea, Bourbon vanilla & bergamot.

Lapsang Souchong; China (Organic)...

Hearty flavor with pronounced smoke.

10 MAY 10