

COCKTAILS

CRU
PVD

KITCHEN & BAR

THIS AND YAP • \$14

vodka, ver-fino, house brine, olive

HUGO 75 • \$14

vodka, elderflower, tarragon, lemon, prosecco

THE MATCHA-TINI • \$16

japanese vodka, genepy, honey, oat milk, matcha tea

CAFE NEGRONI • \$12

gin, coffee-infused campari, carpano antica formula
vermouth

GOLDEN FANG • \$14

gin, pineapple gomme, vanilla falernum, lime

DEWDROP • \$14

rum, falernum, fresh honeydew melon juice, lime,
soda water

JUNGLEBIRD • \$12

agricole and jamaican rums, bitter aperitif blend,
pineapple, lime

CRIMSON OAK • \$14

bourbon, amaro averna, bitter aperitif blend, spiced
cranberry shrub, lemon, ginger beer

TRAIL OF FORTUNE • \$14

rye whiskey, amaro nonino, east india sherry, walnut
bitters

SESAME SAZERAC • \$15

sesame oil washed rye whiskey, cognac, peychaud's
& angostura bitters, lemon oil

PENNICILLIN • \$14

blended & peated scotch whiskies, spicy ginger
cordial, honey, lemon

PASSION OF THE CRISP • \$14

reposado tequila, fino sherry, passionfruit cordial,
orange bitters, chili crisp oil

GABRIELLA • \$15

mezcal, bitter aperitif blend, peach puree, lime,
habanero shrub

ADULT FROZEN LEMONADE • \$14

daily rotating flavors

FROZEN IRISH COFFEE • \$14

irish whiskey, cold brew coffee, coffee
liqueur, oat milk, cocoa

WINE

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KITCHEN & BAR

RED WINE

PINOT NOIR (OREGON) • \$15 / \$45
kings ridge

GAMAY (FRANCE) • \$13 / \$39
romuald petit

RIOJA (SPAIN) • \$10 / \$30
anciano

CABERNET (CALIFORNIA) • \$15 / \$45
camp

BARBERA (ITALY) • \$14 / \$42
guidobono

WHITE WINE

SAUVIGNON BLANC (NEW ZEALAND) • \$11 / \$33
sandy cove

RIESLING (GERMANY) • \$12 / \$36
dr. g

CHARDONNAY (CALIFORNIA) • \$11 / \$33
bacchus

BOURGOGNE BLANC (FRANCE) • \$13 / \$39
vignerons de buxy

OTHER WINE

ROSÉ (FRANCE) • \$8 / \$24 LITER CARAFE
gotham project 'sabine'

PET NAT (MAINE) • \$13 / \$39
oyster river winegrowers 'morphos'

ORANGE (SPAIN) • \$13 / \$39
azimut 'brisaat' (organic)

PROSECCO (ITALY / RI) • \$9 / \$36 LITER CARAFE

BEER

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KITCHEN & BAR

DRAFTS

LONG LIVE BEERWORKS

'the all seeing eye' ipa, 8.4%

WIDOWMAKER

'blue comet' ipa, 7.1%

TILTED BARN

'little field', ipa, 6.3%

MONIKER

'sun sick day' sour, 5.5%

WHALERS

'rise' pale ale american, 5.5%

BUTTONWOODS

'fruit stand' kölsch, 5.4%

DOWNEAST CIDER HOUSE

blackberry cider, 5%

ORIGIN BEER PROJECT

'slow joy' pilsner, 5%

BUTTONWOODS

'retro innovation' session bitter, 4.6%

PIVOTAL

'pivo-tal' czech style pilsner, 4.5%

MONIKER

'el rhodeo' lager, 4.5%

ORIGIN BEER PROJECT

'almost friday' helles lager, 4%

BOTTLES & CANS

SURFSIDE STRAWBERRY LEMONADE

SURFSIDE PEACH TEA

VITAMIN SEA

'dank is the new juicy' ipa, 6.4%

LITTLE WILLOW

'catch and release' ipa, 7%

SCHILLING

'alexandr' czech pilsner, 5%

DECIDUOUS

'lollipop forest wild maine blueberry' sour, 6%

GRUPO MODELO

'pacífico clara' mexican lager, 4.5%

MILLER

'high life' lager, 4.6%

ATHLETIC

'run wild ipa' non-alc ipa, 0.5%

Beer list subject to change

NON ALC

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MOCKTAILS

COCONUT NO-JITO • \$7

coconut water, lime, mint, seltzer

SHRUB & SODA • \$7

spiced cranberry shrub, seltzer, lemon

GHIA • \$12

non-alc aperitif can

JAZZHANDS • \$7

green tea syrup, lemon

ST. AGRESTIS 'PHONY NEGRONI' • \$9

non-alc bitter aperitif bottle

SOFT DRINKS • \$4

MEXICAN COCA-COLA

MEXICAN SPRITE

DIET COKE

GALVANINA GINGER BEER

GALVANINA GRAPEFRUIT SODA

TEA & WATER

HARNEY & SONS TEA • \$4

black, green, chamomile, rooibos-chai

SARATOGA SPARKLING WATER • 28oz • \$6

VITA COCONUT WATER • 16.9 oz • \$6

FROZEN LEMONDAE • \$8

COFFEE

DRIP • \$4

COLD BREW • \$5

BRUNCH COCKTAILS

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FROZEN IRISH COFFEE • \$14

irish whiskey, cold brew coffee, coffee liqueur,
oat milk, cocoa

BLOODY MARY • \$12

vodka, house bloody mix, olive, lemon, celery,
salt rim

MIMOSA • \$10 GLASS / \$42 PITCHER

prosecco & orange juice

BELLINI • \$11

prosecco & white peach puree

HUGO 75 • \$14

vodka, elderflower, tarragon, lemon, prosecco

CAFE NEGRONI • \$12

gin, coffee-infused campari, carpano antica
formula vermouth

CORPSE REVIVER (#2) • \$12

gin, lillet blanc, triple sec, lemon, absinthe

THE MATCHA-TINI • \$16

japanese vodka, genepy, honey, oat milk, matcha
tea

GABRIELLA • \$15

mezcal, bitter aperitif blend, peach puree, lime,
habanero shrub

THIS AND YAP • \$14

vodka, ver-fino, house brine, olive

DEW DROP • \$14

rum, falernum, fresh honeydew melon juice,
lime, soda water

CRIMSON OAK • \$14

bourbon, amaro averna, bitter aperitif blend,
spiced cranberry shrub, lemon, ginger beer