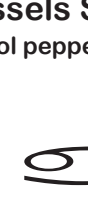




Bar Bites

Mushroom Baguette	✓	4
oyster mushrooms, lemon aioli, herbs		
Fried Shishito Peppers	✓	6
togarashi, orange slices, soy		
Delicata Frito		5
caper remoulade, white anchovy, tarragon		
Griddled Cheese	✓	5
raw honey, garlicky croutons, oregano oil		
Day Boat Scallops		11
mole chocolate sauce, jicama salsa, grilled mango		
Quick-Seared Shrimp		9
sofrito, chorizo aioli, celery pickles		
Drunken Goat Cheese		6
sliced mango, almonds, honey, toast points		



Soups, Salads, Sandwiches

Creamy Carrot Soup	✓	7
cauliflower, crumbled walnuts, raw honey		
Gem Lettuce Salad	✓	8
red peppers, smoked gouda, olives, garlic crumbs		
Masa Burger	✓	11
herb aioli, arugula, fennel & carrot pickles, hand-cut fries		
Stops Burger	*	13
lettuce, red onion, pickles, aged cheddar, hand-cut fries		
Stops Burger, Asian Style	*	13
hoisin, crispy onions, Asian pickles, hand-cut fries		
Confit Chicken Sandwich		12
aji amarillo aioli, herb salad, turnips, hand-cut fries		



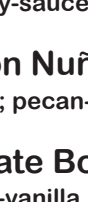
Small Plates

Grilled Squid		13
Salvadorian red beans, peppers, tortilla crumbs, crema		
Olive Oil Poached Salmon	*	11
grilled escarole, crispy chickpeas, pebre		
Sticky Pork Riblets		12
shishito peppers, almonds, peach sauce		
Lamb Meatballs		12
tzatziki, toasted bulgur, harissa oil		
Roasted Beets	✓	10
whipped feta, shoestring potatoes, dill dressing		
Sweet Potato Dumplings	✓	11
mushroom escabeche, red cabbage, manchego		
Pan-Roasted Brussels Sprouts	✓	8
fried peanuts, mirasol pepper sauce, olives		



Large Plates

Bar Harbor Mussels		15
lemongrass-coconut broth, pickled ginger, herb sourdough		
Pan Seared Faroe-Island Salmon		18
fabada beans, braised tomato, crispy leeks		
Free-Range Half Chicken		16
braised lentils, fried cauliflower, yogurt, mint		
Grilled Bavette Steak		25
salsa verde, spiced potatoes, greens		



Share Desserts

Valrhona Chocolate Cake		7
vanilla ice cream, fruit preserve, almonds		
Cathy's Cheesecake		7
passion fruit sauce		



Lager & Kölsch - Draft

BBC Gold Spike Ale		4
MA, Kölsch; wheat-hop. 4.2%, 16oz		
Jack's Abby Session Rye IPL		7
MA, pale lager; floral spice. 3.8%, 16oz		
Notch Session Pils		5
MA, Czech-style pilsner; crisp hop-malt. 4.0%, 16oz		
Weihenstephaner Original Lager		6
Ger; smooth grain-malt. 5.1%, 16oz		
Jack's Abby Hoponious Union		6
MA, IPA-lager; pine-citrus. 6.7%, 12oz		
BBC Märzenbier		7
MA; earthy malt-toast. 6.8%, 16oz		
Ayinger Celebrator Doppelbock		8
Ger, dark lager; malt fruit-herbal-hop. 6.7%, 13oz		
Tröegs Tröegenator Double Bock		6
PA, dark lager; sweet, cherry-bread. 8.2%, 13oz		
Jack's Abby Smoke & Dagger		7
MA, black lager, nitro; beechwood-malt. 5.8%, 16oz		

Saison - Draft

High & Mighty Beer of the Gods		5
MA, blonde, quasi-Kölsch ale; lemon-grass. 4.5%, 16oz		
Pretty Things Jack D'Or		7
MA, saison; tangy-yeast. 6.4%, 16oz		
Enlightenment Illumination		7
MA; farmhouse IPA; beguiling hay-time. 6.8%, 13oz		
Jolly Pumpkin Bière de Mars		10
MI, bière de garde; sour-grapefruit-malt. 7.0%, 13oz		

Weissbier - Draft

Weihenstephaner Hefeweiss		6
Ger, wheat beer; banana-clove. 5.5%, 16oz		
Weihenstephaner Vitus		8
Ger, weizenbock; banana-orange, esters. 7.7%, 12oz		
White Birch Berliner Weisse		7
NH; citrus-sour. Plain or flavored. 5.5%, 16oz		

Cider & Mead - Draft

Downeast Original Cider		6
MA; orchard-on-the-stoop. 5.1%, 16oz		
Gaymer Blackthorn Cider		7
Eng; dry, tannic. 5.2%, 16oz		
B. Nektar Dwarf Invasion Mead		8
MI; honey tart-cherry. 6.0%, 177ml		

Ale - Draft

Hop-of-the-Moment Cask Ale		7
Ipswich, MA, dry-hopped, room temp. 4.9–5.7%, 16oz		
Ipswich Ale		6
MA, English-style pale ale; crisp, malt. 5.4%, 16oz		
Fuller's London Pride		7
Eng, bitter (pale ale); caramel-malt. 4.1%, 16oz		
Marston's Pedigree		7
Eng, bitter; malty stuff of the Midlands. 4.5%, 16oz		
Wells Bombardier		7
Eng, bitter; fruit-malt. 4.7%, 16oz		
Left Hand Sawtooth Bitter		6
CO, nitro; creamy bread-malt. 5.3%, 16oz		
Ipswich IPA		5
MA; bread-hop. 6.3%, 16oz		
Ballast Point Sculpin IPA		7
CA; malt-grapefruit-hop. 7.0%, 12oz		
Poperings Hommel Bier		9
Bel, IPA; clover-acorn. 7.5%, 12oz		
Brooklyn Brown Ale		6
NY; nut-malt. 5.6%, 16oz		

Stout - Draft

Left Hand Milk Stout		7
CO, nitro; roast-coffee-malt. 6.0%, 16oz		
Young's Double Chocolate Stout		7
Eng, nitro; bitter-sweet-chocolate. 4.7%, 16oz		



Red Wine - By-the-Glass, 177ml

Merlot, Cabernet		
Noble Vines 181 Merlot		7
CA, 2010, Bordeaux-style; cassis. 13.5%		
Pietra Santa Merlot		10
CA, 2010; earthy, ripe-plum. 14.9%		
Greg Norman Cab-Merlot		10
Aus, 2010; deep blueberry-vanilla. 14.5%		
Justin Cabernet Sauvignon		12
CA, 2010; tannic, raspberry. 13.9%		
Cab-of-the-Month Vintage Red		18
CA; Napa Valley, estate-grown. 14.2–15.2%		

Pinot Noir, Durif, Zin		
Le Grand "Black Sheep" Pinot Noir		7
Fr, 2012; french-bright cherry. 12.5%		
Yering Station Pinot Noir		9
Aus, 2012; savory rose-petal. 13.5%		
A to Z Wineworks Pinot Noir		11
OR, 2012; dry-savory cherry. 13.0%		
Dancing Coyote Petite Sirah		9
CA, 2012; tannic, smoked-berry-hickory. 13.9%		
Stephen Ross Dante Dusi Zinfandel		11
CA, 2013; pepper-fruit-cedar. 14.5%		

Tempranillo, Grenache		
Conde de Valdemar Rioja		9
Sp, 2009, tempranillo Crianza; smooth fruit. 13.5%		
Tridente Tempranillo		11
Sp, 2010; heady plum. 15.0%		
Las Rocas de San Alejandro Garnacha		9
Sp, 2011; fulsome kirsch-liquorice. 14.8%		
Domaine La Ligiére Côtes du Rhône		10
Fr, 2012; grenache; cassis-leather. 14.5%		

Malbec		
Alta Vista Premium		11
Arg, 2012; oak-berry-plum. 14.5%		
Alta Vista Single-Vineyard Temis		15
Arg, 2010; huge toasty oak berry-plum. 15.5%		

Ports & Sherries, 90ml glass		
Delgado Zuleta Amontillado Dry Sherry		7
Sp, nv; crisp, dry, soy-sauce pear. 17.5%		
Emilio Lustau "Don Nuño" Dry Oloroso		9
Sp, 2010, dry sherry; pecan-fig. 20%		
Taylor Fladgate Late Bottled Vintage Port		9
Pt, 2007; sweet, jam-vanilla. 20%		
Cockburn's 10-Year Tawny Port		11
Pt; dried-fruit-almond. 20%		

White Wine - By-the-Glass, 177ml		
Chardonnay		
William Hill Chardonnay		7
CA, 2012; baked apple-caramel. 13.5%		
Stephen Ross Edna Valley Chardonnay		11
CA, 2011; fruit-forward, light French oak. 14.5%		

Sauvignon Blanc		
Haut Pasquet Bordeaux Blanc		9
Fr, 2013, SB/sémillon; grapefruit-grass. 12.5%		
Tohu Sauvignon Blanc		9
NZ, 2013; crisp, passion fruit. 13.5%		

Pinot Gris		
Anne Amie Pinot Gris		9
OR, 2012; mineral, pear-lemon-rose petal. 13.4%		
Pietra Santa Pinot Gris		9
CA, 2011; sweet, mango-peach. 13.5%		

Spanish Varietals		
Martin Codax Rias Baixas Albariño		9
Sp, 2011; seashore mineral-apple. 12.9%		
Blanco Nieva Verdejo		10
Sp, 2012; dry, alluring apple-peach. 12.5%		

German Varietals		
Anne Amie Estate Dry Riesling		9
OR, 2012; apple-lemon. 11.9%		
The Furst Gewürztraminer		11
Fr, Alsace, 2011; sweet, rose petal. 13.0%		

Rosé		
A to Z Rosé		9
OR, 2013, sangiovese; strawberry watermelon. 12.5%		
Domaine de Cagueloup Bandol Rosé		10
Fr, nv, mourvèdre/grenache; crisp, mango. 13.5%		

Champagne, 187ml		
Moët & Chandon NV Epernet		19
Fr, Imperial Brut champagne; dry. 12.0%		

Beverages, Non-Alcoholic		
Perrier Water, 25oz		5
Coffee, French-Press Regular & Decaf.		3
Espresso, Cappuccino		4
double		
Tea, Pot/Carafe		4
breakfast (Eng), green (Chn), green (Jpn), pu'er (Chn)		
Mercury Root Beer or Birch Beer, 12oz		4
Fentiman's Botanically-brewed Sodas		5
Dandelion & Burdock. Victorian Lemonade. Shandy. Ginger Beer. Curiosity Cola. Mandarin & Seville Orange. Tonic. 275ml		
Ariel Merlot, Chardonnay		7
CA. 177ml		
Erdinger Weissbrau		6
Ger, wheat beer. 330ml		

Ale - Bottled

St. Peter's Organic English Ale		10
Eng; subtle biscuit-malt. 5.0%, 500ml		
Samuel Smith Pale Ale		10
Eng; apple-peel caramel-malt. 5.0%, 550ml		
Heavy Seas Loose Cannon		6
MD, IPA; floral-hops. 7.2%, 12oz		
Meantime IPA		9
Eng; honey-citrus herbal-hops. 7.5%, 12oz		
Sixpoint Resin Double IPA		8
NY; caramel-hops. 9.1%, 12oz can		
North Coast Red Seal Ale		7
CA, red ale; earthy nut-fruit-malt. 5.5%, 12oz		
Uerige Classic Alt Bier		9
Ger; tardis to Düsseldorf. 4.7%, 330ml		
Samuel Smith Nut Brown Ale		8
Eng; sweet, nut-malt. 5.0%, 12oz		
High & Mighty Fumata Bianca		10
MA, smoked white rye beer. 4.5%, 22oz		
Idle Hands Patriarch		12
MA, abbey ale; sweet-citrus yeast. 5.4%, 25oz		
Spencer Trappist Ale		9
MA; yeast-must-citrus. 6.5%, 330ml		
Orval Trappist Ale		9
Bel; dry, yeasty-pepper-farmyard. 6.9%, 330ml		
Westmalle Trappist Dubbel		10
Bel; honey-apricot. 7.0%, 330ml		
Ommegang Abbey Ale		8
NY, Belgian-style dubbel; orange-sweet. 8.2%, 12oz		
Allagash Tripel		8
ME, Belgian-style ale; brash clove-banana. 9.0%, 12oz		
St. Bernardus Abt 12 Trappist Ale		10
Bel, quad; hazlenut-fig. 10.0%, 330ml		
Gulden Draak Ale		10
Bel, dark tripel; prune-sweet. 10.5%, 330ml		
B. Verhaeghe Duchesse De Bourgogne		11
Bel, aged Flanders red ale; cidery-sour-funk. 6.0%, 330ml		

Lager - Bottled		
Estrella Daura Lager		5
Sp, barley-malt gluten free. 5.4%, 330ml		
Jack's Abby Jabby Brau		6
MA, Munich-style lager; citrus-herbal-hop. 4.5%, 12oz		

Porter - Bottled		
BBC Drayman's Porter		9
MA; chocolate-vanilla. 6.2%, 22oz		
Mayflower Porter		6
MA; roasted malt-coffee. 5.5%, 12oz		
St. Peter's Old Style Porter		10
Eng; roast-chocolate-malt. 5.1%, 500ml		



Red Wine, Bottle		
Merlot		
Noble Vines 181 Merlot		28
CA, 2011, Bordeaux-style; cassis. 13.5%		
Pietra Santa Merlot		45
CA, 2010; earthy, ripe-plum. 14.9%		
2008		50
2008, 1.5l magnum		90

Cabernet & Cab-Merlot		
Greg Norman Cabernet-Merlot		40
Aus, 2010; deep blueberry-vanilla. 14.5%		
2003		60