

# THE GRILL

## SEASONAL COCKTAILS

Gin & Tonic	16
<i>gin, tonic, fresh herbs, juniper, pink peppercorn</i>	
Aviation	15
<i>gin, lemon, crème de violette, maraschino, egg white</i>	
Negroni	15
<i>coffee infused Campari, gin, sweet vermouth</i>	
Plum Martini	14
<i>vodka, plum, lemon, chartreuse, egg white</i>	
Smoky Paloma	15
<i>tequila, mezcal, rosemary, cardamom, lime, grapefruit</i>	
Casino Royale	16
<i>crème de mure, Aperol, blackberry, champagne</i>	
Cold Brew Cocktail	14
<i>white rum, cold brew, Fernet Branca, chocolate bitters</i>	
Maple Bourbon	14
<i>bourbon, chai, maple, egg white</i>	
Sassy Senorita	16
<i>Reposado Tequila, lime, passionfruit, ancho chili liquor</i>	

## WARM COCKTAILS

Mulled Wine	13
<i>red wine, cinnamon, nutmeg, vanilla</i>	
Spiked Cider	15
<i>apple cider, spiced rum, clove, cardamom, cinnamon</i>	
Hot Chocolate	14
<i>dark chocolate, ancho chili liquor</i>	

## BEER

Frosty Freeze Stout	8
<i>Newport Craft Brewing Co., Rhode Island</i>	
The Rise APA	7
<i>Whalers Brewing Company, Rhode Island</i>	
Worker's Comp Farmhouse Ale	7
<i>Two Roads Brewing Co., Connecticut</i>	
Estrella Damm Inedit Belgian Witbier	9
<i>Damm S.A., Barcelona, Spain.</i>	
Ace Apple Hard Cider	7
<i>Ace Cidery, California.</i>	
Allagash White Belgian Witbier	7
<i>Allagash Brewing Company, Maine</i>	