try something cool from
our bottled wine list!

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**Cocktails**

**la vaquera**
- blanco tequila, pineapple, ancho reyes verde, lime

**calaveras cup**
- pimm’s, amontillado, red beet, ginger, lemon, tope chico

**The Prowl**
- privateer “big dipper #2” rum, gêrâdy, allspice, lime, bitters

**hollowbody on tap**
- 14/56 pitcher
  - London dry gin, bonded apple brandy, spiced cranberry, whey

**catrina negroni on tap**
- 14/56 pitcher
  - mezcal, blanco vermouth, gentian, elderflower

**boul everardier on tap**
- 14/56 pitcher
  - bonded bourbon, sweet vermouth, campari

**Sarah scull**
- tequila, grapefruit, sazechuan pepper, tope chico

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**S NACKS + starters**

**castelvetrano olives**
- chilli de arbol, citrus

**Tortillas erlinda**
- pimento cheese, tortillas de harina, giardiniera

**vincent’s board**
- chef’s selection of charcuterie & cheese served with traditional stuff

**Half dozen oysters**
- salsa roja

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**vegetables**

**kale salad**
- roasted beets, pickled watermelon radish, sprouted lentil, ricotta, buttermilk-ager vinaigrette

**Grilled chile lime carrots**
- chorizo, charred carrot chile sauce, tortilla crumble

**potato rosti**
- crispy arrow arc farm potato pancake, pickled pepper aioli, house ketchup

**broccoli tempura**
- dilly beans, caramelized tomato aioli, peanut salsa macha

**seared delicata squash + Pancetta**
- house-cured dogpatch farm pancetta, caramelized parsnips, salsa verde

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**main course**

**Roasted Butternut squash**
- bleu cheese + breadcumb crust, new potatoes, apple cider cream sauce

**sesame + Her b-crusted flounder**
- roasted red pepper & parsnip bisque, swiss chard, leeks, snap peas, lebber bettara

**Her b + Spice duck breast**
- nataha gold potato, rutabaga, celery root, long island pumpkin, brown butter, marinated leaks

**Texas Rabbit “cassoulet”**
- duck-stuffed rabbit saddle, grilled rabbit leg, cheddar sausage, braised greens, mergans beans

**roasted pork loin + carnitas**
- bourbon glazed carrots, charred cabbage

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**wines by the glass**

**try something cool from our bottled wine list!**

**SPARKLING**
- NY Alsina & Sarda Cava

**WHITE**
- 2021 Ercole “Blanco Monferrato”
- cortese, chardonnay, sauvignon blanc, Piedmont, Italy, pear, pineapple, delicate flowers, mineral-driven + clean

- 2022 Domaine Pique-Basque “Atysique”
- sauvignon blanc, vermentino, chenin++, Jurançon, France, candied lemon peel, wet slate, fresh apple

**Orange**
- 2021 Chateau Le Payral “Le Bise”
- semillon, sauvignon blanc, Bergerac, France, six months on the skins: meunier and gueuze with a hint of spice

**RED**
- 2022 Leon Gold “Neon Gold”
- trebblering: Swabia, Germany, juicy, tart red berries with soft acidity

- 2022 G.D. Vajra “Dolcetto D’Alba”
- dolcetto, Piedmont, Italy, plum, violet, gentia tannins, tart finish

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**Dinner 5 to 10pm Tuesday - Saturday**

**Brunch with us Sat & Sun 10am-4pm**

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Many ingredients on our menu are not listed. Please tell us if you have any dietary restrictions. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
### Fine Spirits

**Tequila**
- Clavirion Blanco
- Stempel Arul Blanco
- Tequila Ocho Plata
- Fortaleza Blanco Still Strength
- La Gritona Reposado
- El Tesoro Añejo

**Mezcal + Raicilla + Sotol**
- La Luna Mezcal Cupreata
- Del Maguey Vida de Morenos
- Del Maguey Chichicapa
- Vago Zapadin - Emigdio Jarquin Ramirez
- Vago Elote - Aquilino Garcia Lopez
- Mesonte Raicilla Japo
- Oro de Coyame Sotol Joven

**Rum, Sugarcane, Molasses**
- Proibits Bland White Rum
- Privateer “Tres Aromatique”
- Plantation Pineapple
- “Stiggin’s Fancy”
- Smith & Cross Jamaican
- Panama Oaxacan Rum

**Whiskey & Whisky**
- **Bourbon/Gin**
  - Evan Williams 100°
  - Balcones Baby Blue
  - Elijah Craig Small Batch
  - Uncle Nearest 1846 Small Batch
  - Stonecutter Heritage Cask Whiskey
  - Henry McKenna 10 year 100°
  - Garrison Brothers Small Batch
- **Rye**
  - Rittenhouse100°
  - Pikeville
  - Black Maple Hill

**Scotch, Malt, Irish**
- Royal Brackla 12y: Highland
- Bruichladdich: Islay
  - Classic Laddie
  - Ardbeg10y: Islay
  - Nikka Coffey Malt: Japan
- Brene Ten: France
- Tycooningle Single Malt: Ireland
- Red Breast 12 year: Ireland

**Brandy**
- **Cognac**
  - Pierre Ferrand 1840
  - Gourry de Chadeville Overproof
  - Ferrand “10 Génération”
- **Armagnac**
  - Espérance 5yr Bas Armagnac
  - Espérance 1999 Bas Armagnac
  - Jean Dantois “Extra” Vintage 1970s
  - Château de Lébèron
  - 29 year Armagnac Tannara

**Apple**
- Laird’s Bonded Apple Brandy
- Beaver Pond 2yr Apple Brandy

**Vodka & Gin**
- Grainger’s Deluxe Organic Vodka
- Tito’s Handmade Texas Vodka

**Draft**
- Maduse Brewing “Duchovni Pils”
- Vanished Valley “Watershed IPA”
- Dry hopped New England IPA
- Shackberry Cider “Arlo”
- Dry and funky Basque-inspired cider with Spanish and New England fruit.

**Bottles & Cans**
- Pacifico
- Lone Star
- Lawson’s Split of Sunshine
- Notch N/A Easy IPA: non-alcoholic

## Rare & Funky Bottles

**The Blauguts / Hill Farmstead “La Vermontoise”**
- Spelt farmhouse beer with American hops
  - Vermont, USA

**2022 Jester King “Bug Farm”**
- Funky saison brewed with rosemary, lavender, and spearmint and then re-fermented with over two tons of fresh watermelon
  - Austin, TX

**2022 Jester King/Stillwater “Audio Palette”**
- Funky farmhouse with American hops
  - Austin, TX

**2021 Jester King “Bière de Coupag”**
- Blend of SPON lambic & young ale dry-hopped with Czech Saaz
  - Austin, TX

**2022 Backcade Reemakers “Sour Golden Ale”**
- Barrel aged sour golden ale with a cult following
  - Denver, CO

## Beer & Cider

**Beer & Cider Draft**

**Beer**
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- Vanished Valley “Watershed IPA”
- Dry hopped New England IPA
- Shackberry Cider “Arlo”

**Cans**
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**Grab parking validation to kendall square garage**

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**We offer $9 tickets to kendall square cinema:**

**What’s better than dinner and a show?**

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**The theater is steps away from your front door.**

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**Cool Stuff from these people:**

- **A&J King**, bakery; Salem, MA
- **Wulf’s Fish**, seafood; Boston, MA
- **Formaggio Kitchen**, imported cheese; Cambridge, MA
- **Sparrow Arc Farm**, beans & potatoes; Guilford, VT
- **Namaleh's Delicatessen**, pastry; Cambridge, MA
- **Barrington Coffee Roasting Company**, coffee; Lee, MA
- **Dromlin Farm**, vegetables; Lincoln, MA
- **Dripping Springs**, Texas
- **Greenbush Farm**, vegetables; Concord, MA
- **Cambridge, MA**