

Back Bay Social

867 Boylston St 02116-2774 · +16172473200 · Updated: Jan 14, 2026

[View online menu](#)



SWEET TREATS 4

Blueberry Buttermilk Pancakes	\$14.00
Blueberry, whipped butter, maple syrup	
Brioche French Toast	\$12.00
Whipped butter, maple syrup	
Banana Fosters French Toast	\$15.00
Brioche, caramel rum sauce, sautéed bananas, house whipped cream	
Buttermilk Pancakes	\$12.00
Whipped butter, maple syrup	

LITE FARE 4

Caesar Salad	\$11.00
Romaine, caesar dressing, shaved parmesan, garlic crouton	
House Salad	\$8.00
Romaine, tomato, cucumber, red onion, balsamic vinaigrette	
Avocado Toast	\$12.00
Pickled Onion, Radish, poached egg \$12	
Boylston Street Parfait	\$10.00
Greek yogurt, mixed berry compote, granola & wildflower honey	

EGGS 7

Eggs Benedict	\$14.00
English Muffin, griddled Canadian bacon, hollandaise sauce	
California Benedict	\$15.00
Avocado, english muffin, spinach, hollandaise	
B.Y.O.B.	\$13.00
Two eggs any style, choice of bacon, sausage, ham, brunch potatoes, brioche toast	
B.Y.O. Omelet	\$14.00
3 egg omelet, choice of cheese, 1 meat and up to 3 vegetables, brunch potatoes, brioche toast	

Corned Beef Hash & Eggs	\$15.00
House-made hash, eggs any style, hollandaise	
Breakfast Sando	\$14.00
2 fried eggs, bacon, American cheese, sweet potato roll, brunch potatoes	
Breakfast Flatbread	\$14.00
Scrambled Eggs, fromage blanc, bacon, tomato, cheddar cheese, awesome sauce	

TOTS 3

Scrambler	\$15.00
Scrambled eggs, queso fundido, pico de gallo, lime crema	
Loaded Bacon	\$14.00
fried egg, sour cream, cheddar cheese	
Hash Tots	\$15.00
Corned beef hash, fried egg, awesome sauce, pickled	

BRUNCH 5

Lucky Cristo	\$15.00
Two slices french toast, swiss cheese, roast turkey, smoked ham, brunch potatoes, maple syrup	
Fried Chicken Sandwich	\$15.00
Sweet potato roll, house-made chips, pickle	
BBS Burger	AVAILABLE OPTIONS
Lettuce, tomato, shaved red onion, sweet potato roll	\$14.00
	Add Cheese: \$1.00
	Add Bacon: \$3.00
	Add Avocado: \$3.00
Buttermilk Fried Chicken & Waffles	\$16.00
Whipped butter, maple syrup	
½ Dozen Oysters in the Half Shell	\$19.00
pickled shallot vinaigrette, lemon, cocktail sauce	

BRUNCH COCKTAILS 10

Mimosa	
Champagne & OJ	
Kate's Executive Mimosa	\$13.00
Champagne, vodka, & OJ	
Bloody Mary	
vodka, house bloody mix	

Back Bay Mule	\$13.00
Vodka, ginger beer, lime	
Froze	\$10.00
Espresso Martini	\$14.00
Espresso vodka, vanilla vodka, coffee liquor, Irish cream, fresh espresso	
Sip of Summer Sangria	
ask server for details	
Shelb's Spicy Marg	
tequila, lime juice, jalapeno simple, pineapple	
High Noon Can	\$6.00
Ask server for details	
Keel Sparkling Can	\$5.00
Grapefruit	

TOAST 3

English Muffin	\$3.00
Multigrain or White Bread	\$3.00
Bagel	\$4.00

POTATO 4

Brunch Potato	\$4.00
French Fries	\$6.00
Sweet Potato Fries	\$6.00
Tater Tots	\$7.00

SIDES 4

Singel Pancake or Single French Toast	\$6.00
Real maple syrup, whipped butter	
Single Egg	\$3.00
Sausage, Bacon or Canadian Bacon	\$4.00
House-Made Hash	\$5.00

MAIN 7

Monday - Chicken & Waffles

Tuesday - Jambalaya

Wednesday - Lasagna

Thursday - Halibut en Papillote

Friday - Lobster Risotto

Saturday - 14 oz Prime Rib

Sunday - Omelette, Swiss, Herbs

COFFEE DRINKS 5

Irish Coffee

Espresso

Latte

Cappuccino

Tea

APPETIZERS 5

Cheese Selection

New England Charcuterie Board

French Onion Soup

Steak Tartare

horseradish cream, capers, egg yolk

Deviled Eggs

grilled scallion aioli, avocado toast

SALADS & SANDWICHES 6

Baby Root Vegetable Crudo

beets, carrots, radishes, cucumber, feta, dill, mint

Lyonnaise Salad

frisee, lardons, poached egg

New England Lobster Roll

coleslaw, pommes frites

California Turkey Club

avocado, bacon, lettuce, tomato, tarragon aioli

Pastrami on Rye

horseradish creme fraiche, mustard, watercress

Grilled Cheese

brioche, Vermont cheddar, green apples

ENTREES 7

Seared Salmon

smashed new potatoes, minted peas, lightly curried yogurt sauce

Steak Frites

grilled hanger steak, herbed butter

1/2 Roast Chicken

pommes puree, roasted baby root, vegetables, shallot chicken jus

Tournedos of Beef Tenderloin

garlic spinach, lyonnaise potatoes, brandy peppercorn sauce

Ribeye Delmonico

parsley salsa verde, watercress salad

Mussel Frites

white wine, garlic, shallot

Social Burger

Pat La Frieda grass fed black angus

RAW BAR 3

½ Dozen Oysters in the Half Shell **\$19.00**

Cucumber Mignonette

Shrimp Cocktail **\$19.00**

Cocktail Sauce, Horseradish

Shrimp Ceviche **\$15.00**

Carrot Hummus, Cucumber, Tomato, Peanuts, Chili Oil

SMALL PLATES 7

Crispy Pecan Ribs **\$14.00**

Cider Tomato Gastrique, Pecan, Puff Quinoa

Mojo Wings **\$15.00**

Pickled Jalapeño, Cilantro, Cojita, Avocado Ranch

Hummus **\$13.00**

Sumac, Cucumber, Carrot, Za'atar Flatbread

Cured Meat & Cheese Board	\$21.00
Prosciutto, Coppa, Sec Sausage, Aged Graton Cheddar, Manchego, Fig Preserve, Apricot Mostarda, Pickled Vgetetables	
Heirloom Tomato & Citrus Ricotta on Grilled Sour Dough	\$14.00
Citrus Ricotta, Grilled Sour Dough, Basil	
Patatas Bravas	\$10.00
Crispy Fingerling Potatoes, Huancaína Sauce, Chili Pepper Thread	
Tuna Tartare	\$15.00
Soy Vinaigrette, Avocado, Furikake, Cilantro Oil, Crispy Potato	

SOUP 2

Chicken Pozole	\$10.00
Green Chili, Kale, Sweet Potato, Lime Crema	
Clam Chowder	\$8.00
Potatoes, Bacon, Cream	

SALADS 4

House Chopped Salad	\$9.00
Romaine, tomato, cucumber, pickled red onion, balsamic vinaigrette	
Caesar Salad	AVAILABLE OPTIONS
Romaine, Traditional Caesar Dressing, Croutons, Parmesan Cheese	
	\$12.00
	Chicken: \$5.00
Charred Peach & Burrata	\$14.00
Crisp Prosciutto, Baby Arugula, Herb Oil, Balsamic Glaze, Toasted Sourdough	
Salad Nicoise	\$22.00
Seared MR Tuna, Egg, Haricot vert, Olives Crumble, Fingerling Potato, Pickled Onion, Red Wine Vinaigrette	

SANDWICHES 4

BBS Burger	\$16.00
Aged Vermont Cheddar Cheese, Smoked Bacon, Caramelized Onion, Horseradish Aioli, Sweet Potato Roll	
PBLT	\$15.00
Crispy Pork Belly, Banyuls Glaze, Tomato, Lettuce, Herb Mayo, Toasted Sourdough	
Fried Chicken Sandwich	\$15.00
Buttermilk Fried Chicken Breast, Cole Slaw, Charred Tomato Aioli, Sweet Potato Roll Available grilled	
Charred Broccoli Reuben	\$14.00
Sauerkraut, house made 1000 Island dressing, Swiss Cheese, Marble Rye	

PIZZA 2

Prosciutto	\$16.00
White pizza, mozzarella, arugula, citrus oil, garlic, pear, balsamic	
Margherita	\$15.00
Fresh mozzarella, tomato & basil	

BOWLS 3

Sesame Seared Tuna	\$19.00
Jasmine rice, cucumber, carrot, broccoli, spinach, kimchi, lemongrass soy drizzle	
Cuban Black Bean	\$19.00
Avocado, Yucca, Lime Crema, Cilantro, Tomato, Radish, Rice, Carne Asada	
Mediterranean Bowl	\$17.00
Chicken, Rice, Tzatziki, Feta, Olive, Cucumber, Tomato, Roasted Pepper	

DESSERT 3

Assorted Ice Cream	\$6.00
Salt Caramel Cheesecake	\$9.00
Chocolate Waffle	\$13.00

SOCIAL SNACKS 6

French Onion Dip	
house kettle chips	
Pickles	
pickled vegetables & red pepper hummus	
Chicken Little	
crispy fried chicken, poppy seed slaw, mayo & pickles	
Sweet Potato Fries	
maple creme fraiche	
Pretzel Sticks	
stout mustard & spicy cheese sauce	
Candied Bacon	
pineapple glaze	

STARTERS 12

Oyster of the Day*	
Jumbo Shrimp Cocktail	\$18.00

Crispy Brussels Sprouts	\$8.00
bacon, maple & sage	
Rhode Island Style Calamari	\$14.00
sweet cherry peppers & garlic butter	
Buffalo Cauliflower	\$10.00
celery sticks & blue cheese dressing	
Chicken Wings	\$12.00
hickory bbq, ginger chili or buffalo	
Queso Fundido	\$10.00
chorizo, manchego & tortilla chips	
Mussel Frites	\$16.00
white wine, garlic & herbs	
Ahi Tuna Tacos*	\$12.00
sweet soy, mango & spicy mayo	
Nec Charcuterie Plate	AVAILABLE OPTIONS
assorted meats, pates & terrines	\$15.00
	\$28.00
Cheese Plate	AVAILABLE OPTIONS
assorted cheese, crackers & fruit	\$12.00
	\$22.00
Short Rib Sliders	\$13.00
charred onion jam, huntsman cheddar & tobacco onions	

SOUP / SALAD 7

New England Clam Chowder	AVAILABLE OPTIONS
	Cup: \$8.00
	Bowl: \$11.00
Chicken Noodle	AVAILABLE OPTIONS
	Cup: \$6.00
	Bowl: \$9.00
Mixed Green Salad	\$8.00
tomato, cucumber & balsamic vinaigrette	
Roasted Beet	\$14.00
arugula, goat cheese, chickpeas, roasted coriander & sweet orange vinaigrette	
Caesar Salad	\$12.00
romaine, parmesan, garlic buttered croutons	

Southwest	\$13.00
romaine, black beans, corn, sweet cherry peppers, cheddar, tortilla chips & honey chipotle dressing	
The Boylston Bowl	\$16.00
kale, quinoa, dried cranberries, butternut squash & pomegranate dressing	

PLATES 8

Chicken & Waffles	\$22.00
sweet & smoky bbq sauce & whipped honey butter	
Bolognese	\$20.00
strozzapreti, beef, veal, pork & parmesan	
Honey Rosemary Salmon*	\$22.00
roasted beets, grilled kale & fried chickpeas	
Steak Frites*	\$25.00
coulotte & habanero goat cheese butter	
Petite Filet*	\$32.00
mashed potatoes & creamed spinach	
Fish & Chips	\$19.00
poppy seed slaw, fries & tartar sauce	
Braised Short Ribs	\$25.00
charred onion jam, roasted root vegetables & mashed potatoes	
Brown Butter Scallops*	\$28.00
goat cheese & honey polenta, chili oil, bacon & kale	

SOCIAL BURGER 1

Social Burger*	\$23.00
Pat LaFrieda grass fed black angus, 45 day dry aged ribeye and short rib. Caramelized onion, aged Vermont cheddar cheese, Grillo's pickles & fries	

DRAFT BEER 14

Allagash White	\$8.00
Downeast Cider	\$8.00
Jack's Abby House Lager	\$8.00
Mighty Squirrel Cloud Candy IPA	\$10.00
Sam Adams Summer Ale	\$8.00
Wormtown Be Hoppy	\$8.00

Bentwater Sluice Juice	\$8.00
Maine Lunch, IPA	\$11.00
Guinness	\$9.00
Lord Hobo 617	\$7.00
Shipyard Pumpkin Ale	\$8.00
Lord Hobo Boom Sauce IPA	\$10.00
Night Shift Whirlpool	\$10.00
Toppling Goliath, Sun Reaper, 2XIPA	\$12.00

BOTTLED BEER 7

Budweiser	\$7.00
Bud Light	\$7.00
Miller High Life	\$5.00
Michelob Ultra	\$7.00
Goose Island Matilda	\$10.00
Modelo	\$7.00
Stella	\$7.00

CANNED BEER 10

Blue Point the IPA	\$6.00
Downeast Seasonal	\$7.00
Founder's All Day IPA	\$6.00
Lord Hobo Angelica	\$8.00
Night Shift Santili	\$10.00
Truly Lime Seltzer	\$7.00
Citizen Cider Dirty Mayor	\$8.00
Lawson's Sip of Sunshine IPA	\$12.00
Delirium Tremens Belgian	\$12.00
Victory Sour Monkey	\$8.50

COCKTAILS 10

Espresso Martini	\$14.00
Espresso vodka, vanilla vodka, coffee liquor, Irish cream, fresh espresso	
Back Bay Mule	\$11.00
Vodka, ginger beer, lime	
Sangria	\$12.00
Rotating, ask server for details	
Shelb's Spicy Marg	\$12.00
tequila, jalapeno simple, lime, pineapple	
Social Spritz	\$12.00
Aperol, sparkling rose, orange bitters	
Peach Fizz	\$12.00
Vodka, peach liqueur, ginger beer	
Rosemary Cooler	\$12.00
Rum, lime, rosemary simple, peychards bitters	
Spiked Orange	\$12.00
Bourbon, Martini & Rossi Bitter liqueur, orange bitters	
Mint Breeze	\$12.00
Gin, st. germain, lime, cranberry, mint	
Froze	\$10.00

WHITE WINE 5

Starborough, Sauvignon Blanc	AVAILABLE OPTIONS
	\$10.00
	\$35.00
Davinci, Pinot Grigio	AVAILABLE OPTIONS
	\$11.00
	\$42.00
Frei Borthers, Chardonnay	AVAILABLE OPTIONS
	\$12.00
	\$44.00
Clean Slate, Riesling	AVAILABLE OPTIONS
	\$12.00
	\$48.00
Martin Codax, Albarino	AVAILABLE OPTIONS
	\$12.00
	\$44.00

RED WINE 5

Talbott, Pinot Noir	AVAILABLE OPTIONS
	\$12.00
	\$44.00
Ghost Pines, Cabernet Sauv	AVAILABLE OPTIONS
	\$10.00
	\$36.00
Louis Martini, Cabernet	AVAILABLE OPTIONS
	\$12.00
	\$44.00
Gascon, Malbec	AVAILABLE OPTIONS
	\$12.00
	\$40.00
Petit Petit, Syrah	AVAILABLE OPTIONS
	\$15.00
	\$55.00

ROSÉ 2

Fleur de Mer Côte de Provence Rosé	AVAILABLE OPTIONS
	\$12.00
	\$44.00
Amelia Cremant, Brut Rosé	AVAILABLE OPTIONS
	\$13.00
	\$49.00

BUBBLES 2

Martini Rossi	AVAILABLE OPTIONS
	187 ml: \$12.00
	750 ml: \$40.00
LaMarca Prosecco, Magnum	\$80.00

KID'S MENU 3

CHICKEN FINGERS & FRIES	\$14.00
Served with BBQ sauce	
GRILLED CHEESE	\$12.00
Cheddar cheese, french fries	
PASTA	\$10.00
Available with marinara, butter, butter & parmesan, or plain	

SHAREABLE 10

WINGS GFCC	\$15.00
Styles: buffalo or BBQ or honey hot. Sauces: ranch or bleu cheese	
CURED MEAT & CHEESE BOARD	\$21.00
Prosciutto, coppa, sec sausage, aged grafton cheddar, manchego, fig preserve, apricot mostarda, pickled veggies	
CAJUN CRAB CAKE	\$14.00
Lemon garlic aioli	
HUMMUS V	\$13.00
Sumac, cucumber, carrot, za'atar flatbread	
BUFFALO CAULIFLOWER	\$12.00
Blue cheese dressing, scallion	
RHODE ISLAND STYLE CALAMARI	\$16.00
Peppers, marinara sauce	
SHRIMP COCKTAIL	\$20.00
Cocktail sauce	
TRUFFLE FRIES GFCC	\$9.00
Parmesan cheese, truffle oil	
PRETZEL BITES	\$10.00
Guinness cheese sauce	
1/2 DOZEN OYSTERS IN THE HALF-SHELL*	\$19.00
Rotating selection of freshly-shucked oysters, served with cucumber mignonette	

SOUP & SALADS 6

CLAM CHOWDER	AVAILABLE OPTIONS
Bacon, potatoes, oyster crackers	Cup: \$8.00
	Bowl: \$16.00
HOUSE SALAD V/GF	AVAILABLE OPTIONS
Greens, tomatoes, cucumber, pickled onion, balsamic vinaigrette	\$9.00
	Grilled chicken: \$6.00
	Grilled salmon*: \$8.00
TOMATO & BURRATA SALAD	AVAILABLE OPTIONS
Heirloom tomatoes, crispy prosciutto, baby arugula, herb pistou, grilled bread	\$14.00
	Grilled chicken: \$6.00
	Grilled salmon*: \$8.00
CHOPPED COBB SALAD GF	\$16.00
Tomato, bacon, avocado, bleu cheese, hard boiled egg, chicken, red wine vinaigrette	

CAESAR SALAD	AVAILABLE OPTIONS
Romaine, classic caesar dressing, croutons, parmesan	\$12.00
	Grilled chicken: \$6.00
	Grilled salmon*: \$8.00

WATERMELON & FETA SALAD GF	\$12.00
Feta, mint, cucumber, red wine vinaigrette	

SPECIALTY BRUNCH COCKTAILS 8

BUCKET 'O BUBBLES	\$50.00
A bottle of prosecco with cranberry, pineapple & orange juice	
MIMOSA	\$12.00
Champagne & OJ	
EXECUTIVE MIMOSA	\$13.00
Champagne, vodka, & OJ	
BLOODY MARY	\$12.00
Vodka, house bloody mix	
BACK BAY MULE	\$12.00
Vodka, ginger beer, lime	
ST. GERMAINE SPRITZ	\$13.00
St. Germaine, prosecco, lemon juice	
ESPRESSO MARTINI	\$15.00
Espresso vodka, vanilla vodka, coffee liquor, Irish cream, fresh espresso	
SEASONAL SANGRIA	\$12.00
Ask server for details	

CLASSIC COCKTAILS 5

ESPRESSO MARTINI	\$16.00
Three Olives triple shot espresso vodka, smirnoff vanilla vodka, coffee liqueur, Irish cream, fresh espresso	
BOULEVARDIER	\$13.00
Old forrester, campari, vermouth	
MOSCOW MULE	\$12.00
Deep eddy vodka, lime, ginger beer	
SPICY MARGARITA	\$13.00
Tanteo tequila, lime, simple	
SANGRIA	\$12.00
Red or White	

BBS COCKTAILS 9

CROP TOP	\$13.00
Crop cucumber vodka, basil simple syrup, lemon juice, soda	
BOSS PEACH	\$13.00
Four roses bourbon, peach puree, lemon juice, ginger beer	
ONE IN A MELON	\$13.00
Absolut watermelon, basil simple syrup, lemon juice, sparkling rose	
BLACKBERRY LUST	\$13.00
Bombay bramble raspberry & blackberry gin, st. germain, lemon juice, tonic	
PEACHES & CREAM	\$13.00
Absolut peach, amaretto, orgeat almond syrup, lime juice, pineapple juice. Contains nuts	
COOL SUMMER	\$13.00
Rumhaven coconut rum, strawberry puree, lime juice, mint simple syrup, soda	
HEAT OF THE NIGHT	\$13.00
Ghost tequila, chinola passion fruit liqueur, st germain, aperol, lemon juice	
NO WAY FROZÉ!	\$13.00
Bacardi Tropical, lemon, pineapple, simple, rosé	
FROZEN MARGARITA	\$13.00
Tequila, blue agave nectar, lime, grapefruit	

LARGE FORMAT COCKTAILS 2

SUMMER NIGHT	\$45.00
Bacardi black, lime juice, pineapple juice, simple syrup	
SANGRIA CARAFE	\$40.00
Red or White available, contains blended wines, assorted juices, soda water	

WHISKEY 10

CROWN ROYAL	\$11.00
FIREBALL	\$8.00
GREEN SPOT SINGLE POT	\$15.00
IRISH AMERICAN 10 YEAR	\$14.00
JAMESON	\$11.00
RAM'S POINT	\$10.00
RED BREAST 12 YEAR	\$14.00
SLANE	\$10.00

TEELING'S	\$18.00
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TULLAMORE DEW	\$9.00
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BOURBON 13

ANGEL'S ENVY	\$20.00
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BASIL HAYDEN	\$14.00
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BLANTON'S	\$18.00
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BUFFALO TRACE	\$15.00
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BULLEIT	\$12.00
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FISTFUL OF BOURBON	\$10.00
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FOUR ROSES	\$10.00
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JACK DANIEL'S	\$11.00
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JACK DANIEL'S BONDED	\$16.00
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KNOB CREEK	\$13.00
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MAKER'S MARK	\$12.00
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MICHTER'S	\$14.00
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WOODFORD RESERVE	\$14.00
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RYE 10

BULLEIT	\$12.00
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FEW	\$15.00
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KNOB CREEK	\$14.00
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MAD RIVER RYE	\$15.00
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MICHTER'S	\$14.00
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OLD FORESTER RYE	\$12.00
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SAZERAC	\$12.00
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WHISTLE PIG 10	\$20.00
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WHISTLE PIG 15	\$50.00
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WHISTLE PIG 18	\$75.00
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SCOTCH 16

ARDBEG 10	\$16.00
BALVENIE 12	\$17.00
CRAIGELLACHIE 13	\$14.00
DALMORE 12	\$13.00
DEVERON 12	\$12.00
DEWAR'S	\$10.00
GLENFIDDICH 14	\$18.00
GLENLIVET	\$15.00
GLENMORANGIE	\$12.00
JOHNNY WALKER BLACK	\$12.00
LAGAVULIN	\$21.00
LAPHROIG	\$18.00
OBAN	\$19.00
PIG'S NOSE	\$12.00
ROYAL BRACKLA 12	\$15.00
TYCONNELL 10	\$13.00

TEQUILA & MEZCAL 13

ARRETTE	\$10.00
CAZADORES REPO	\$13.00
CASAMIGOS BLANCO	\$14.00
CASAMIGOS REPO	\$15.00
CASAMIGOS ANEJO	\$16.00
CASAMIGOS MEZCAL	\$15.00
DON JULIO BLANCO	\$14.00
DON JULIO 1942	\$40.00
GHOST	\$13.00
PATRON SILVER	\$14.00
SIETE MISTERIOS MEZCAL	\$14.00

XICARU MEZCAL	\$13.00
818 BLANCO	\$16.00
GIN 8	
BEEFEATER	\$12.00
BOLS GENEVER	\$11.00
BOMBAY SAPHIRE	\$12.00
BOTANIST	\$13.00
HENDRICK'S	\$13.00
NEW AMSTERDAM	\$10.00
MONKEY 47	\$17.00
TANQUERAY	\$12.00
RUM 6	
BACARDI BLACK	\$12.00
BACARDI SUPERIOR	\$10.00
CAPTAIN MORGAN	\$10.00
DIPLOMATICO	\$14.00
RON ZACAPA	\$16.00
RUMHAVEN	\$10.00
VODKA 8	
ABSOLUT CITRON	\$12.00
ABSOLUT MANDERIN	\$12.00
ABSOLUT PEAR	\$12.00
ABSOLUT WATERMELON	\$12.00
DEEP EDDY	\$10.00
GREY GOOSE	\$14.00
KETEL ONE	\$12.00
TITO'S	\$12.00

CORDIALS, LIQUEUR, ETC 18

AMARO	\$8.00
APEROL	\$9.00
BAILEY'S	\$9.00
CAMPARI	\$9.00
CHARTREUSE YELLOW	\$12.00
CHARTREUSE GREEN	\$14.00
COINTREAU	\$10.00
CYNAR	\$8.00
DISARONNO	\$10.00
DR MCGILICUDDY'S	\$9.00
FERNET BRANCA	\$6.00
FIREBALL	\$9.00
HENNESEY VS	\$13.00
JAGERMEISTER	\$9.00
KAHLUA	\$10.00
MONTENEGRO	\$9.00
PIMM'S	\$9.00
RUMCHATA	\$9.00

FLATBREADS 6

BUFFALO CHICKEN	\$13.00
Buffalo Grilled Chicken, Caramelized Onions, Blue Cheese Crumble Topped with Ranch Dressing and Scallions	
MUSHROOM & SPINACH	\$13.00
Truffled mushrooms, shaved red onion, feta, spinach	
CHICKEN BACON RANCH	\$13.00
Grilled chicken, bacon, red onion, ranch dressing	
PEPPERONI	\$12.00
Pizza sauce, mozzarella, pepperoni	
MARGHERITA PIZZA	\$12.00
Fresh Mozzarella, Tomato, Basil	

CHEESE

\$12.00

Pizza sauce, mozzarella