

The Hairy Lobster Libations

Signature Cocktails

Great Hot Scotch!

Laphroig, Crème de Cassis, Angostura Bitters, Jasmine Tea | 12

served warm

the Slutty Mermaid

Gin, Combier, Yellow Chartreuse, Bubbles,

Magical Sea Water | 13

Release The Nog

Kraken Spiced Rum, Zwack, Spiced Cream, Egg, Vanilla | 13 *

Little Farmer Boy

Brown Buttered Booze, Anejo Tequila, Goslings Rum, Grand Marnier,

Krupnik, Farmer's Market Apple Cider | 13

served warm

Manhattan-Esque

Old Grand-Dad Bonded, Yellow Chartreuse, Antica Formula Vermouth,

Maraschino, Cherry Bark Vanilla Bitters, Sarsaparilla Bitters | 12

#NewYearNewMe

Vodka, Averna, Port, Grapefruit, Lemon, Soda | 11

Falling Up The Stairs

Big Gin Peat, House Cherry Brandy, Allspice Dram, Lemon, Egg White | 12 *

The Rebuttal

Fernet Branca, Maraschino, Green Chartreuse, Lime,

Worcestershire Salt | 11

English Milk Punch

Rum, Brandy, Batavia Arrack, Pineapple, Lemon, Spices | 13

Soft Cocktails

Mulled Cider

Farmer's Market Apple Cider, House Mulling Spices | 5

served warm

Juniper's Rose

Grapefruit, Cranberry, Rose, Juniper Soda, Egg White | 7 *

Egg Nog

Egg, Spiced Cream, Vanilla, Citrus Soda, Nutmeg | 7 *

For parties of 10 or more an automatic 20 % service charge will be added.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.