



COCKTAILS

HOUSE \$12

- GIN & TONIC** *Choice of:*
Graylynn Original, Plum & Earl Grey, or Strawberry-Tarragon
- GRAYLYNN FIZZ** *Lockhouse Gin, Coconut Milk, Pineapple, Lime, Strawberry-Tarragon Tonic, Absinthe, Egg White*
- COTTONTAIL** *Opihr Gin, Punt e Mes, Carrot, Tart Cherry, Orange Bitters*
- INNER BEAUTY** *Navy Strength Gin, Mezcal, Guava, Lime, Inner Beauty Hot Sauce, Cilantro*
- RED PEPPER SHANDY** *Uncle Val's Peppered Gin, Ramazzotti, Raspberry, Lemon, Ruby Red Kolsch*
- SPRING DREAM** *Black Button Lilac Gin, Capertif, Borgogno Bianco, Creme d' Violette*
- HONEY & FIG** *Barr Hill Gin, Lemon, Honey, Fig-Infused Red Wine*
- SLOE JAZZ** *Hayman's Sloe Gin, Okar, Orange Curaçao, Lemon, Honey*
- GOOD & PLENTY** *Tangeray Seville, Anisette, Lime, Blackberry*
- POP ART** *Bottled Bubbly Strawberry Taragon Negroni Gin, Campari, Sweet Vermouth, Strawberry Tarragon Tonic*

CLASSICS \$11

- NEGRONI** *London Dry Gin, Sweet Vermouth, Campari*
- OLD MAID** *London Dry Gin, Cucumber, Mint, Lime Juice, Sugar*
- SATURN** *Old Tom Gin, Lemon, Passion Fruit, Orgeat, Falernum (N)*
- CORPSE REVIVER #2** *London Dry Gin, Lillet Blanc, Orange Curacao, Lemon, Absinthe*
- TUXEDO #2** *London Dry Gin, Dry Vermouth, Luxardo, Absinthe, Orange Bitters*
- FITZGERALD** *London Dry Gin, Lemon, Sugar, Angostura Bitters*
- FRENCH 75** *London Dry Gin, Lemon, Sugar, Sparkling White Wine*
- TOM COLLINS** *London Dry Gin, Lemon, Sugar, Soda Classic or with hour-made Raspberry Syrup*
- LUCKY DAY MANHATTAN** *Bottled. Bourbon, Angostura Bitters, Sweet Vermouth*

SOUP & SALAD

- CHILLED SALMOREJO** \$10
Spanish tomato soup, snow crab, peas, crispy speck
- ONION & ALMOND SOUP** \$9
saffron, crispy leeks (V, N, VG on request, GF on request)
- BEET SALAD** \$12
smoked red, pickled yellow, arugula, farmer's cheese, pistachio, vinaigrette (V, N, GF)
- ROASTED VEGETABLE COBB SALAD** \$13
greens, asparagus, radishes, red onion, bacon, blue cheese, smoked egg, green goddess dressing (GF)

SMALL PLATES

- OYSTERS & CRAB CEVICHE** (GF) *four fresh shucked PEI oysters, snow crab ceviche, tobilko* \$17
- PRETZEL EPI** (V) *Bavarian style cheese spread, caraway* \$9
- MARTINI OLIVES** (V, GF) *olives, feta, bathed in gin & vermouth* \$6
- RUM BUTTER ESCARGOT** *allspice, rum, garlic, onion, herbs* .. \$11
- SARDINE** (N) *tinned sardines, romesco, parsely, lemon, crostini* \$9
- SHOESTRING FRITES** (VG, GF) *old bay dusted* \$6

PASTIES

SAVORY HAND PIES \$13

- CORNISH BEEF** *sirlion steak, root vegetable, potato, onion*
- PORKY CHEDDAR** *pork sausage, ham, scallion*
- CHANA MASALA** (VG) *chickpea, tomato, onion, indian spices*

SANDWICHES

SERVED WITH KETTLE CHIPS & PICKELS

- AUBREY'S ROAST BEEF** \$13
cheese sauce, onion roll
- FRIED MORTADELLA** \$12
gruyere, dijon mayo, toasted roll (N)
- BRAISED PORK SHOULDER** \$15
sweet & sour slaw, pickles, Inner Beauty hot sauce
- KOFTA BURGER** \$12
beef & lamb, greek dressing, cheese, cucumber, tomato, red onion
- GRILLED CHEESE** \$12
gruyere, brie, farmer's cheese, green apple, prunes (V)

PUB FARE

- CHARCUTERIE & CHEESES** \$17
daily selections 3 x 3 (N)
- MUSSELS & FRITES** \$15
annisette, leek, garlic, creme (GF)
- BANGERS & MASH** \$17
house-made cumberland sausage, mashed potatoes, gravy
- FISH & FRITES** \$16
curried beer battered cod, old bay frites, house tartar sauce

DESSERTS

- TIRAMISU** *coffee soaked ladyfingers, marscapone, coco (V)* \$10
- CHOCOLATE TORTE** *candied orange, syllabub (V, GF)* \$10
- DAILY DESSERT** *please inquire with your sever or bartender (V)* \$10

WINE & BEER

- HENRY VARNAY BLANC DE BLANCS** \$8/ \$40
Brut NV - Loire Valley, France
- MOET & CHANDON ROSÉ SPLIT** \$25
Nectar Impérial Rosé Champagne NV (187 ml) - France
- MOET & CHANDON IMPÉRIAL SPLIT** \$17
Champagne Brut NV (187 ml) - France
- PIERRE GIMONNET ET FILS CUIS PREMIER CRU** \$49
Blanc de Blanc Brut NV (375 ml) - Champagne, France
- PRIMATERRA** \$10/ \$40
Sparkling Rose NV, Pinot Noir - Liguria, Italy
- CLETO CHIARLI VECCHIA MODENA PREMIUM** .. \$17
Lambrusco di Sorbara NV (375 ml) - Italy
- DOMAINE DE L'HORTUS LE LOUP** \$10/ \$40
Rose 2020 - Vallflaunès, France
- FINCA TORREMILANOS** \$10/ \$40
Rose 2019, Tempranillo - Ribera del Duero, Spain
- PIERO MANCINI VERMENTINO DI GALLURA** \$10/ \$40
Vermentino 2019 - Sardinia, Italy
- HUNKY DORY** \$11/ \$44
Sauvignon Blanc 2020 - Marlborough, New Zealand
- SELBACH-OSTER RIESLING KABINETT** \$17
Riesling 2018 (375 ml) - Mosel, Germany
- DANIEL DAMPT CHABLIS** \$17
Chardonnay 2018 (375 ml) - Burgundy, France
- LE MACHIN** \$12/ \$48
Chardonnay 2019 - Santa Rita Hills, California
- EL VINO PRÓDIGO PLACERES SENSORIALES** \$10/ \$40
Tempranillo (Chilled Red) - Rioja, Spain
- KRIS, TERRE SICILIANE** \$10/ \$40
Pinot Noir 2017 - Sicily, Italy
- FREELANDER** \$11/ \$44
Cabernet Sauvignon 2017 - California

BEER

- GENESEE RUBY RED** *Grapefruit Kolsch - 4.5%* \$6
- ALLAGASH WHITE** *Witbier - 5.2%* \$8
- THIN MAN TRIAL BY WOMBAT** *IPA - 7.0%* ... \$8
- VAN HONSEBROOK ST LOUIS** *Framboise - 4.5%* \$7
- BELL'S** *Porter - 5.6%* \$8
- PERONI** *Pilsner - 5.1%* \$7
- GUINNESS DRAUGHT** *Stout - 16 oz Can - 4.2%* \$7

MAIN ST **537** BUFFALO

SCAN QR CODE TO VIEW OUR CANNED COCKTAIL SELECTION & NON-ALCOHOLIC BEVERAGES