



SOUTHERN KITCHEN AND LOUNGE

## *cocktails*

### **STATE ST. SAZERAC ▣ 14**

A New Orleans classic, the Sazerac is a mix of rye whiskey, absinthe, bitters and a sugar cube.

Served straight up with a lemon peel

### **HURRICANE ▣ 15**

Light rum & dark Haitian rum shaken with passion fruit purée, freshly squeezed lemon & orange juice, and grenadine. Served over crushed ice, topped with an orange wheel and maraschino cherries

### **RAMOS GIN FIZZ ▣ 14**

Bully Boy Gin shaken vigorously with heavy cream, freshly squeezed lemon & lime juice, orange flower water, and egg white. Decadently frothy - tastes like tangy lemon meringue pie

### **CHICORY MILK PUNCH ▣ 13**

A twist on a New Orleans brunch favorite, Bulleit Bourbon, milk, house made chicory cold brew, cinnamon simple syrup, and vanilla extract.

Served over ice and topped with finely grated nutmeg

### **MINT JULEP ▣ 13**

Woodford Reserve and mint simple syrup. Served over a heaping pile of shaved ice in a traditional julep cup

### **HONEY JALAPEÑO MARGARITA ▣ 11**

Jalapeño infused Tequila, triple sec, honey simple syrup, and freshly squeezed lime juice.

Served on the rocks with a chipotle salt rim

### **HIGH TEA ▣ 11**

Bully Boy Vodka mixed into our house made southern sweet tea with a splash of fresh lemon juice.

Served over ice in a tall glass

### **PEACH MOJITO ▣ 12**

Castillo rum, peach purée, peach schnapps, and muddled mint strained over ice with a splash of soda water

### **SOCO SIP ▣ 12**

Southern Comfort, Apple Schnapps, freshly squeezed lemon juice, cinnamon simple syrup, and egg white.

Served over ice



## *non-alcoholic beverages*

### **PEACH NOJITO ▣ \$6**

Peach purée, simple syrup, muddled mint, fresh lime juice and sparkling water. Served over ice

### **ORANGE RAMOS FIZZ ▣ \$6**

Orange, lemon, and lime juice, grenadine, egg whites, and sparkling water

### **SOL HALF & HALF ▣ \$5**

House made iced tea & lemonade mixed over ice

### **HOUSE MADE ICED TEA ▣ \$5**

Sweetened or unsweetened

### **HOUSE MADE LEMONADE ▣ \$5**

### **FOUNTAIN SODA ▣ \$2.50**

# wine

## white

RIESLING <i>Hermann J. Wiemer, Finger Lakes, NY</i>	14
ALBARINO <i>Bodegas Ramon Bilbao, Spain</i>	11
PINOT GRIGIO <i>Giuliano Rosati, Italy</i>	10
SAUVIGNON BLANC <i>Infamous Goose, New Zealand</i>	12
UNOAKED CHARDONNAY <i>Metairie, France</i>	12
CHARDONNAY-SEMILLON <i>Aguijon de Abeja, Argentina</i>	13

## red

PIPENO <i>(Chilled) Vina Maitia, Chile</i>	11
PINOT NOIR <i>Pascal Bouchard, France</i>	13
TEMPRANILLO <i>Bodegas Ramon Bilbao, Spain</i>	12
SHIRAZ <i>Sula, India</i>	12
CABERNET SAUVIGNON <i>C&amp;B, Alexander Valley, CA</i>	12
CABERNET SAUVIGNON <i>JaM Cellars, Napa Valley, CA</i>	15

## rosé

GRENACHE, MOURVÈDRE, SYRA <i>Chateau l'Ermite d'Auzan, France</i>	11
VINHÃO, BORRAÇAL, ESPADEIRO <i>Las Lilas Vinho Verde, Portugal</i>	12

## bubbly

BRUT <i>Bouve, France</i>	11
PROSECCO <i>Neirano, Italy</i>	12

## bottles

CHAMPAGNE <i>Montaubret, France</i>	100
ROSE <i>Carol Shelton "Rendezvous", Mendocino, CA</i>	57
SAUVIGNON BLANC <i>Cadre "Stone Blossom", CA</i>	62
PINOT BLANC <i>Cave de Turckheim, France</i>	54
CHABLIS CHARDONNAY <i>Domaine Long-Depaquit, France</i>	74
ZINFANDEL <i>Carol Shelton "Wild Thing", Mendocino, CA</i>	64
SHIRAZ <i>Mollydooker "The Boxer", South Australia</i>	78
CABERNET SAUVIGNON <i>Hoopla, Napa Valley, CA</i>	58

# beer

## draft

GUINNESS <i>Irish Stout, IRE (4.25%)</i>	8
PLUM ISLAND <i>Belgian White, MA (5.4%)</i>	8
SWEETWATER <i>420 Pale Ale GA (5.7%)</i>	8
MAINE BEER CO. <i>"Lunch" IPA, ME (7%)</i>	10
SAMUEL ADAMS <i>Seasonal, MA (5.3%)</i>	8
COORS LIGHT <i>Lager, CO (4.2%)</i>	6

## bottles & cans

BUD LIGHT, MI <i>(4.2%)</i>	6
MICHELOB <i>Ultra, MO (4.2%)</i>	6
STELLA ARTOIS LAGER, BE <i>(5%)</i>	7
CORONA EXTRA MX <i>(4.6%)</i>	6
GREAT RHYTHM <i>"Squeeze" IPA, NH (5.7%)</i>	10
SMUTTYNOSE <i>Finestkind IPA, NH (6.9%)</i>	9
SAMUEL ADAMS <i>Hazy IPA, MA</i>	7
NORTH COUNTRY CIDER <i>Firestarter, NH (5%)</i>	10
TRULY HARD SELTZER MA <i>(5%)</i>	7
ISLAND DISTRICT CANNED COCKTAIL NH <i>(5%)</i>	10
EARTH EAGLE BREWINGS <i>Piscataqua American Lager, NH (4.2%)</i>	10