



**VALENTINE'S DAY**

**FEB 14, 2018**

**\$59 PRIX FIXE 3 COURSES**

**LIVE MUSIC ALL NIGHT**

**FIRST COURSE**

**DUCK & ANDOUILLE SAUSAGE GUMBO**

**"MY HEART BEETS" SALAD**

MULTIGRAIN FARRO PILAF, BEETS, KALE, RADISH, ORANGE, FETA, PEPITAS, CITRUS VINAIGRETTE VG

**PROSCIUTTO, ARTICHOKE & SWISS CHARD FLATBREAD**

MOZZARELLA, BASIL PESTO

**MUSSELS MARINARA**

WHITE WINE, TOMATO, BASIL, BREAD GF (W/O BREAD)

**BUFFALO CAULIFLOWER**

BLUE CHEESE YOGURT DIPPING SAUCE VG, GF

**TUNA TARTARE +\$3**

CHICKPEAS, YOGURT, PRESERVED LEMON\* GF

**GRILLED BABY BACK RIBS**

'FALL-OFF-THE-BONE'

**MAIN COURSE**

**LOVERS PAELLA FOR TWO**

SHRIMP, CALAMARI, MUSSELS, CHICKEN, CHORIZO

**WHOLE ROASTED SEA BASS**

WHOLE GRAINS, BLACK RICE, TOMATO VINAIGRETTE

**ROASTED FREE RANGE 1/2 CHICKEN**

POTATO PARSNIP MASH, BRAISED CIPOLLINI ONIONS, FERMENTED BLACK BEAN BUTTER SAUCE

**ORGANIC SPINACH & BUTTERNUT SQUASH LASAGNA VG**

**NEW YORK STRIP ROAST\***

CREAMED BRUSSELS SPROUTS, WHIPPED SWEET POTATOES, GARLIC JUS

**DESSERTS**

**BANANA BREAD PUDDING**

**CHOCOLATE POT DE CREME**

**STRAWBERRY CHEESECAKE**

**MENU SUBJECT TO CHANGE**

GF = GLUTEN FRIENDLY

VG = VEGETARIAN

V = VEGAN

Before ordering, please inform us if anyone in your party has a food allergy  
\*Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illnesses.

Although every effort will be made to accommodate food allergies, we're afraid we cannot always guarantee meeting your needs.





# BEAT COCKTAILS



**MANGO MARTINI** VODKA, KESAR MANGO, AROMATIC WATER 10

**BAD HABIT** TITOS VODKA, ELDERFLOWER LIQUEUR, POMEGRANATE SYRUP 13

**TRICK BIRD** BOURBON, HOUSE MADE CRANBERRY MOLASSES, OJ 11

**CAPRIFIGI** RYE, SPICED FIG SYRUP, FERNET MICHAUD, BITTERS 10.5

**SPARK PLUG** BLANCO TEQUILA, METCALFE'S RASPBERRY LIQUEUR, VANILLA, RHUBARB SODA 10.5

**OLD GLORY** CLEAR CREEK APPLE BRANDY, TRIPLE SEC, MARASCHINO, CINNAMON 12.5

**THE BRATTLE CLUB\*** JALAPEÑO INFUSED GREYLOCK GIN, PINEAPPLE GOMME, EGG WHITE 13

**CHEER-LEADER** RYE, CHICOREE LIQUEUR, CHERRY HERRING, DRAM BITTERS, LAPHROIG SINGLE MALT 14

**PIRANHA** ESPRESSO INFUSED BRAZILIAN WHITE RUM, SOY HORCHATA 14.5

## LOW-OCTANE COCKTAILS

**EASY RIDER** APEROL, AMARO, GRAPEFRUIT, ORANGE BITTERS, CHAMPAGNE 11.5

**LONDON DRIZZLE** COCCHI AMERICANO, CYNAR, LAPHROAIG 10.YR SINGLE MALT 12.5

## *Bubbly Cocktails*

**KIR ROYAL** CREME DE CASSIS SATHENAY 14.5

**VIOLETTE** CREME DE VIOLETTE 14.5

**ORANGE SUNSHINE** ELDERFLOWER LIQUEUR, BITTERMENS AMERE NOUVELLE LIQUEUR 15

**DOMAINE CHANDON BRUT RESERVE "LIBRARY DOSAGE", 1/4 BOTTLE (187 ML) 16**

**DOMAINE CHANDON BRUT ROSE RESERVE , 1/4 BOTTLE (187 ML) 16**

## PUNCH BOWLS

FOR 4 = \$49    FOR 6 = \$68    FOR 8 = \$89

**SILK ROAD PUNCH** GREEN TEA-INFUSED TEQUILA, APEROL, MAKRUT LIME, GRAPEFRUIT

## FROZEN SLUSHIES

**LENINGRAD MULE** VODKA, GINGER, BLOOD ORANGE, LIME 9

## DRAFT BEER

**HARPOON IPA (MA) 6.5**

**VICTORY BREWERY GOLDEN MONKEY 9.5% ABV (PA) 7.5**

**BROOKLYN LAGER (NY) 7**

**MILLER HIGH LIFE (WI) 4.5**

**BANTAM CIDER "BEAT AMERICAIN" (MA) 7.5**

**FOUNDERS AMERICAN PORTER (MI) 7**

## CANNED BEER

**JACK'S ABBY HOUSE LAGER (MA) 16OZ 6.75**

**FISHERMAN'S BREW AMBER LAGER (MA) 12OZ 6.5**

**FOOLPROOF THE GROTTO IPA (RI) 16OZ 10.75**

**CISCO SANKATY LIGHT (MA) 12OZ 7.25**

**NOTCH SESSION PILS (MA) 12OZ 6.5**

**NIGHT SHIFT BREWING WHIRLPOOL APA (MA) 16OZ 10**

**CLOWN SHOES CLEMENTINE WHITE ALE (MA) 12OZ 7**

**HARPOON UFO WINTER BLONDE ALE (MA) 12OZ 6.5**

**COORS NON-ALCOHOLIC (CO) 12OZ 4.5**

**DOWNEAST ORIGINAL CIDER (MA) 12OZ 6.75**

\*This cocktail includes raw pasteurized egg whites  
Consuming raw eggs may increase the risk of foodborne illnesses.

