

Signature Cocktails

- LEGAL RED SANGRIA** 15
spanish red wine, crème de pêche, bacardí limón and raspberry rums, fresh citrus, lemon-lime soda
- LEGAL WHITE SANGRIA** 15
crop organic meyer lemon vodka, st. germain elderflower, sauvignon blanc, lemonade, lemon-lime soda, lemon bitters
- SPICED CIDER SANGRIA** 12
calvados, orange curacao, chilled mulled cider, sauvignon blanc
- SANGRIA FLIGHT** 15
Legal red, Legal white, spiced cider

- MAPLE BOURBON SMASH** 12
evan williams bourbon, maple syrup, rosemary, orange
- LSF BARREL AGED RUM PUNCH*** 16
LSF privateer barrel aged rum, licor 43, orange, pineapple, lime, demerara, coconut-lime egg white foam
- CUCUMBER CURRENT** 16
hendrick’s gin, muddled cucumber coins, lime, sugar, fever tree lime & yuzu soda

- CRANBERRY COAST COSMO** 12
grainger’s organic citrus vodka, cointreau, lime juice, cranberry syrup, cranberry juice
- MANGO LEMON DROP** 14
grainger’s deluxe organic citrus vodka, real mango puree, lemon
- PASSION FRUIT MULE** 14
new amsterdam passionfruit vodka, real passion fruit puree, lime, ginger beer

- Margaritas**
lime, agave, orange curacao
with your choice of tequila and flavor
- LSF Corazon “Weller Bourbon Barrel Aged” Reposado 15
Lunazul Blanco | Ghost “Make it Spicy!” 15
LSF Barrel-Select Patron Reposado | Casamigos Blanco 17.5
FLAVORS
Classic | Cranberry | Spiced Cider | Strawberry-Basil
- LSF SIGNATURE SPICY CUCUMBER** 16
ghost tequila, orange curacao, muddled cucumber coins, agave, lime, lemon
- MARGARITA FLIGHT** 16
LSF lunazul signature, strawberry-basil, spicy cucumber

- Espresso Martinis**
caffe borghetti espresso liqueur,
semi-rich demerara syrup, espresso
with your choice of spirit
- Grainger’s Organic Vodka | Grainger’s Vanilla Vodka 16.5
Tito’s Vodka | Buffalo Trace Bourbon 17
LSF Corazon “Weller Bourbon Barrel Aged” Reposado 18.5
- MAKE IT CREAMY!**
ADD Buffalo Trace Bourbon Cream *1
ADD Bailey’s Irish Cream *1.5
- TITO’S PUMPKIN PATCH ESPRESSO** 15
tito’s handmade vodka, caffe borghetti espresso liqueur, real pumpkin puree, espresso

- Whiskey Lovers**
with your choice of whiskey
- LSF Barrel-select Buffalo Trace Bourbon
Maker’s Mark Bourbon
Sazerac Rye
- OLD FASHIONED** 14
semi-rich demerara, angostura aromatic & orange bitters
- SMASH** 15
fresh berries, mint, semi-rich demerara
- PEACH TEA SIDECAR** 16
pierre ferrand ambre, peach iced tea, lemon

- Bottle | Can**
- ANGRY ORCHARD CRISP APPLE HARD CIDER** NY 8.5
BUDWEISER | BUD LIGHT MO 7.5
CASTLE ISLAND KEEPER IPA MA 9
COORS LIGHT CO 7.5
CORONA Mexico 8
GUINNESS Ireland 9.5
HEINEKEN Holland 8
HIGH NOON HARD SELTZER CA 8
LORD HOBO BOOM SAUCE DOUBLE IPA MA 10.5
MICHELOB ULTRA MO 7.5
MELI GLUTEN FREE MA 9.5
NIGHT SHIFT SANTILLI IPA MA 10
OWL’S BREW HIBISCUS & RASPBERRY BOOZY TEA NY 9
STELLA ARTOIS Belgium 8.5
SUN CRUISER ICED TEA VODKA MA 9

- Draft** 16oz | 23oz
- NIGHT SHIFT LEGALLY HAZY** MA 10 | 14
Brewed in partnership with Night Shift Brewing, our exclusive New England ‘Hazy’ Style IPA is bold and juicy yet sessionable.
- ALLAGASH WHITE** ME 10 | 14
- SAMUEL ADAMS BOSTON LAGER** MA 8.5 | 12.5
- SAMUEL ADAMS SEASONAL** MA 8.5 | 12.5
- JACK’S ABBY HOPONIUS UNION IPL** MA 8 | 12
- BOURQUE’S BREW** 9.5 | 13.5
Crafted in collaboration with MA-based Jack’s Abby and Boston hockey legend Ray Bourque, this refreshing helles-style lager boasts a round, full-bodied character with a crisp finish. \$1 from every pint sold supports the Bourque Family Foundation. Learn more: legalseafoods.com/bourques-brew

- Spirit-Free**
- BLACKBERRY BURLESQUE** 12
steeped dammann frères nuit d’été tea, real blackberry puree, ginger beer, lime
- ALL DAY ROSÉ** 12
fluère non-alcoholic bitter spirit, steeped dammann frères nuit d’été tea, kylie non-alcoholic sparkling rosé, soda
- DIRTY SODA*** 7
Pepsi | Diet Pepsi | Starry | Ginger Ale | Dr Pepper | Root Beer
Topped with creamy foam. Choose our elevated, housemade coconut-lime or vanilla foam, crafted with pasteurized egg whites for a light, airy finish.
- KYLIE SPARKLING ROSÉ** 12
beautifully pale pink, alcohol-free, sparkling rosé
- ATHLETIC BREWING UPSIDE DAWN** 9
- ATHLETIC BREWING RUN WILD** 9
- GUINNESS ZERO** 7

White		6oz	9oz	btl
Albariño	BODEGAS LA CAÑA <i>Rías Baixas 2022</i>	14	19	52
Rosé	CHATEAU MIRAVAL <i>Côtes de Provence 2022</i>	17	22	64
Riesling	KARL ERBES ÜRZIGER WÜRZGARTEN KABINETT <i>Mosel 2022</i>	14	19	52
Pinot Grigio	SANTA MARGHERITA <i>Valdadige 2021</i>	(1/2)	32	55
	TERLATO <i>Friuli 2022</i>	15	20	56
Pinot Gris	KING ESTATE <i>Willamette Valley 2022</i>	15	20	56
Sauvignon Blanc	MAURITSON <i>Napa 2020</i>			49
	YEALANDS <i>Marlborough 2023</i>	14	19	52
	CAILBOURDIN “LES CRIS” POUILLY-FUMÉ <i>Loire 2019</i>			58
	CLOUDY BAY <i>Marlborough 2022</i>	18	23	68
	CAKEBREAD <i>North Coast 2022</i>	18	23	68
	HONIG <i>Napa 2021</i>		(1/2)	34
	SAGER & VERDIER SANCERRE <i>Loire 2023</i>	19.5	24.5	78
Chenin Blanc	CHATEAU MONCONTOUR VOUVRAY <i>Loire 2021</i>			45
Chardonnay	BUEHLER <i>Russian River 2022</i>	14	19	52
	DIATOM (UNOAKED) <i>Santa Barbara County 2022</i>			52
	LOUIS LATOUR “LSF CUVÉE” <i>Mâconnais 2022</i>	16	21	60
	SONOMA-CUTRER “RRR” <i>Sonoma 2022</i>	16	21	60
	SIMONNET-FEBVRE <i>Chablis 2021</i>			64
	LA CHABLISIENNE <i>Chablis 2022</i>		(1/2)	37
	JORDAN <i>Russian River Valley 2021</i>	19	24	76

Red		6oz	9oz	btl
	CHATEAU SOUVERAIN <i>California 2021</i>	14	19	52
	CHEHALEM <i>Willamette Valley 2021</i>	16	21	60
	BENTON-LANE ESTATE <i>Willamette Valley 2022</i>	18	23	68
	LA CREMA <i>Sonoma Coast 2021</i>		(1/2)	35
	BELLE GLOS LAS ALTURAS <i>Santa Lucia Highlands 2022</i>			84
	MUGA RESERVA <i>Rioja 2019</i>	18	23	68
	VILLA ANTINORI ROSSO <i>Tuscany 2021</i>	15	20	56
	DECOY <i>California 2021</i>	14	19	52
	ALCANZA <i>Mendoza 2020</i>	14	19	52
	SIMI <i>Sonoma 2021</i>	15	20	56
	TRIBUTE <i>Paso Robles 2021</i>	17	22	64
	J. LOHR “HILLTOP” <i>Paso Robles 2019</i>		(1/2)	35
	BUEHLER <i>Napa Valley 2019</i>	19	24	76
	JORDAN <i>Alexander Valley 2018</i>			89
	CHAPPELLET “MOUNTAIN CUVÉE” <i>Napa 2021</i>	19	24	76

- Sparkling**
- JEIO PROSECCO** *Valdobbiadene NV* 14 | 52
- LUCIEN ALBRECHT CREMANT D’ALSACE ROSÉ BRUT** *Alsace NV* 15 | 56
- LAURENT-PERRIER “LA CUVÉE” BRUT** *Champagne NV* (1/2) 48 | 79
- CANARD-DUCHÊNE ROSÉ** *Champagne NV* 89
- CHIARLO “NIVOLE” MOSCATO D’ASTI** *Piedmont 2021* 13 | (1/2) 26

Before placing your order, please inform your server if a person in your party has a food allergy.
*Served raw or undercooked, or contains (or may contain) raw or undercooked ingredients.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Not sure what to sip?
Scan to find your
perfect pairing.

