

Signature Cocktails

- LEGAL RED SANGRIA** 14
spanish red wine, crème de pêche, bacardí limón and raspberry rums, fresh citrus, lemon-lime soda
- LEGAL WHITE SANGRIA** 14
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*** 15
LSF privateer barrel aged rum, licor 43, orange, pineapple, lime, demerara, coconut-lime egg white foam
- CUCUMBER CURRENT** 15
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** 13
grainger's deluxe organic citrus vodka, real mango puree, lemon
- PASSION FRUIT MULE** 13
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 14
Lunazul Blanco | Ghost "Make it Spicy!" 14
LSF Barrel-Select Patron Reposado | Casamigos Blanco 16
FLAVORS
Classic | Cranberry | Spiced Cider | Strawberry-Basil

LSF SIGNATURE SPICY CUCUMBER 15
ghost tequila, orange curacao, muddled cucumber coins, agave, lime, lemon

MARGARITA FLIGHT 16
LSF lunazul signature, strawberry-basil, spicy cucumber

Espresso Martinis

caffè borghetti espresso liqueur, semi-rich demerara syrup, espresso with your choice of spirit

- Grainger's Organic Vodka | Grainger's Vanilla Vodka 15
Tito's Vodka | Buffalo Trace Bourbon 16
LSF Corazon "Weller Bourbon Barrel Aged" Reposado 17

MAKE IT CREAMY!

ADD Buffalo Trace Bourbon Cream *1
ADD Bailey's Irish Cream *1.5

TITO'S PUMPKIN PATCH ESPRESSO 14
tito's handmade vodka, caffè 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 13
semi-rich demerara, angostura aromatic & orange bitters

SMASH 14
fresh berries, mint, semi-rich demerara

PEACH TEA SIDECAR 15
pierre ferrand ambre, peach iced tea, lemon

Bottle | Can

- ANGRY ORCHARD CRISP APPLE HARD CIDER** NY 8
- BUDWEISER | BUD LIGHT** MO 7
- CASTLE ISLAND KEEPER IPA** MA 8
- COORS LIGHT** CO 7
- CORONA** Mexico 7
- GUINNESS** Ireland 9
- HIGH NOON HARD SELTZER** CA 7
- LAGUNITAS DAYTIME IPA** CA 7
- MELI GLUTEN FREE** MA 9.5
- NIGHT SHIFT SANTILLI IPA** MA 9
- OWL'S BREW HIBISCUS & RASPBERRY BOOZY TEA** NY 8
- SUN CRUISER ICED TEA VODKA** MA 8

Draft 16oz | 23oz

- NIGHT SHIFT LEGALLY HAZY** MA 9 | 13
Brewed in partnership with Night Shift Brewing, our exclusive New England 'Hazy' Style IPA is bold and juicy yet sessionable.
- ALLAGASH WHITE** ME 9 | 13
- MICHELOB ULTRA** MO 7 | 11
- SAMUEL ADAMS BOSTON LAGER** MA 8 | 12
- SAMUEL ADAMS SEASONAL** MA 8 | 12
- STELLA ARTOIS** Belgium 8 | 12
- BOURQUE'S BREW** 9 | 13
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** 11
steeped dammann frères nuit d'été tea, real blackberry puree, ginger beer, lime
- ALL DAY ROSÉ** 11
flûre 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** 11
beautifully pale pink, alcohol-free, sparkling rosé
- ATHLETIC BREWING UPSIDE DAWN** 8
- ATHLETIC BREWING RUN WILD** 8
- GUINNESS ZERO** 7

White

		6oz	9oz	btl
Albariño	BODEGAS LA CAÑA <i>Rías Baixas 2022</i>	13	18	51
Rosé	CHATEAU MIRAVAL <i>Côtes de Provence 2022</i>	16	21	63
Riesling	KARL ERBES ÜRZIGER WÜRZGARTEN KABINETT <i>Mosel 2022</i>	13	18	51
Pinot Grigio	SANTA MARGHERITA <i>Valdadige 2021</i>	(1/2)	29	49
	TERLATO <i>Friuli 2022</i>	14	19	55
Pinot Gris	KING ESTATE <i>Willamette Valley 2022</i>	14	19	55
Sauvignon Blanc	YEALANDS <i>Marlborough 2023</i>	13	18	51
	CAILBOURDIN "LES CRIS" POUILLY-FUMÉ <i>Loire 2019</i>			53
	CLOUDY BAY <i>Marlborough 2022</i>	17	22	67
	HONIG <i>Napa 2021</i>		(1/2)	31
	SAGER & VERDIER SANCERRE <i>Loire 2023</i>	18	23	71
Chenin Blanc	CHATEAU MONCONTOUR VOUVRAY <i>Loire 2021</i>			41
Chardonnay	LOUIS LATOUR "LSF CUVÉE" <i>Mâconnais 2022</i>	15	20	59
	SONOMA-CUTRER "RRR" <i>Sonoma 2022</i>	15	20	59
	BOUCHARD AÎNÉ & FILS POUILLY-FUISSE <i>Mâconnais 2022</i>			59
	LA CHABLISIENNE <i>Chablis 2022</i>		(1/2)	34
	JORDAN <i>Russian River Valley 2021</i>	18	23	71
	ROMBAUER <i>Careros 2022</i>			87
	FAR NIENTE <i>Napa 2021</i>			97

Red

		6oz	9oz	btl
Pinot Noir	CHATEAU SOUVERAIN <i>California 2021</i>	13	18	51
	CHEHALEM <i>Willamette Valley 2021</i>	15	20	59
	BENTON-LANE ESTATE <i>Willamette Valley 2022</i>	17	22	67
	LA CREMA <i>Sonoma Coast 2021</i>		(1/2)	32
Tempranillo	VILLA ANTINORI ROSSO <i>Tuscany 2021</i>	14	19	55
Merlot	DECOY <i>California 2021</i>	13	18	51
Malbec	ALCANZA <i>Mendoza 2020</i>	13	18	51
Cabernet Sauvignon	SIMI <i>Sonoma 2021</i>	14	19	55
	TRIBUTE <i>Paso Robles 2021</i>	16	21	63
	J. LOHR "HILLTOP" <i>Paso Robles 2019</i>		(1/2)	32
	JORDAN <i>Alexander Valley 2018</i>	22	27	87
Red Blend	CHAPPELLET "MOUNTAIN CUVÉE" <i>Napa 2021</i>	18	23	71

Sparkling

JEIO PROSECCO <i>Valdobbiadene NV</i>	13	51
LUCIEN ALBRECHT CREMANT D'ALSACE ROSÉ BRUT <i>Alsace NV</i>	14	55
LAURENT-PERRIER "LA CUVÉE" BRUT <i>Champagne NV</i>	(1/2)	44 73
CHIARLO "NIVOLE" MOSCATO D'ASTI <i>Piedmont 2021</i>	12	(1/2) 23

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.

