

# 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

caffè 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, 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 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**

**COORS LIGHT CO 7.5**

**CORONA Mexico 8**

**GUINNESS Ireland 9.5**

**HEINEKEN Holland 8**

**HIGH NOON HARD SELTZER CA 8**

**MELI GLUTEN FREE MA 9.5**

**NIGHT SHIFT SOUR ROTATING ALE MA 11**

**NIGHT SHIFT SANTILLI IPA MA 10**

**OWL'S BREW HIBISCUS & RASPBERRY BOOZY TEA NY 9**

**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**

**MICHELOB ULTRA MO 8 | 12**

**SAMUEL ADAMS BOSTON LAGER MA 8.5 | 12.5**

**SAMUEL ADAMS SEASONAL MA 8.5 | 12.5**

**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](http://legalseafoods.com/bourques-brew)



## Spirit-Free

**BLACKBERRY BURLESQUE 12**  
steeped dammann freres nuit d'été tea, real blackberry puree, ginger beer, lime

**ALL DAY ROSÉ 12**  
fluère non-alcoholic bitter spirit, steeped dammann freres 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	<b>BODEGAS LA CAÑA</b> <i>Rías Baixas 2022</i>	14	19	52
Rosé	<b>CHATEAU MIRAVAL</b> <i>Côtes de Provence 2022</i>	17	22	64
Riesling	<b>KARL ERBES ÜRZIGER WÜRZGARTEN KABINETT</b> <i>Mosel 2022</i>	14	19	52
Pinot Grigio	<b>SANTA MARGHERITA</b> <i>Valdadige 2021</i>	(1/2)	32	55
	<b>TERLATO</b> <i>Friuli 2022</i>	15	20	56
Pinot Gris	<b>KING ESTATE</b> <i>Willamette Valley 2022</i>	15	20	56
Sauvignon Blanc	<b>MAURITSON</b> <i>Napa 2020</i>			49
	<b>YEALANDS</b> <i>Marlborough 2023</i>	14	19	52
	<b>CAILBOURDIN "LES CRIS" POUILLY-FUMÉ</b> <i>Loire 2019</i>			58
	<b>CLOUDY BAY</b> <i>Marlborough 2022</i>	18	23	68
	<b>CAKEBREAD</b> <i>North Coast 2022</i>	18	23	68
	<b>HONIG</b> <i>Napa 2021</i>		(1/2)	34
	<b>SAGER &amp; VERDIER SANCERRE</b> <i>Loire 2023</i>	19.5	24.5	78
Chenin Blanc	<b>CHATEAU MONCONTOUR VOUVRAY</b> <i>Loire 2021</i>			45
Chardonnay	<b>BUEHLER</b> <i>Russian River 2022</i>	14	19	52
	<b>DIATOM (UNOAKED)</b> <i>Santa Barbara County 2022</i>			52
	<b>LOUIS LATOUR "LSF CUVÉE"</b> <i>Mâconnais 2022</i>	16	21	60
	<b>SONOMA-CUTRER "RRR"</b> <i>Sonoma 2022</i>	16	21	60
	<b>SIMONNET-FEBVRE</b> <i>Chablis 2021</i>			64
	<b>LA CHABLISIENNE</b> <i>Chablis 2022</i>		(1/2)	37
	<b>JORDAN</b> <i>Russian River Valley 2021</i>	19	24	76

## Red

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

## Sparkling

<b>JEIO PROSECCO</b> <i>Valdobbiadene NV</i>	14	52
<b>LUCIEN ALBRECHT CREMANT D'ALSACE ROSÉ BRUT</b> <i>Alsace NV</i>	15	56
<b>LAURENT-PERRIER "LA CUVÉE" BRUT</b> <i>Champagne NV</i>	(1/2)	48   79
<b>CANARD-DUCHÊNE ROSÉ</b> <i>Champagne NV</i>		89
<b>CHIARLO "NIVOLE" MOSCATO D'ASTI</b> <i>Piedmont 2021</i>	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.