

# 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

**STRAWBERRY ROSÉ SANGRIA 13**  
st. germain elderflower, strawberry purée, lemon, rosé, soda

**SANGRIA FLIGHT 16**  
Legal red, Legal white, strawberry rosé

**BOURBON PEACH TEA PALMER 13**  
evan williams bourbon, peach iced tea, lemonade

**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

**RED SKY AT NIGHT 15**  
tito's vodka, campari, lemon, sugar, fresh watermelon purée

**CRANBERRY COAST COSMO 13**  
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 curaçao 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 | Pineapple-Chili | Strawberry-Basil

**LSF SIGNATURE SPICY CUCUMBER 16**  
ghost tequila, orange curaçao, muddled cucumber coins, agave, lime, lemon

**MARGARITA FLIGHT 17**  
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

## 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**

**MELI GLUTEN FREE MA 9.5**

**NIGHT SHIFT SANTILLI IPA MA 10**

**OWL'S BREW STRAWBERRY HIBISCUS SPIKED POP NY 9**

**SUN CRUISER ICED TEA VODKA MA 9**

**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**

**STELLA ARTOIS Belgium 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 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	<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>PIGHIN ESTATE</b> <i>Friuli 2024</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>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>BOUCHARD AÎNÉ &amp; FILS POUILLY-FUISSÉ</b> <i>Mâconnais 2022</i>			65
	<b>LA CHABLISIENNE</b> <i>Chablis 2022</i>		(1/2)	37
	<b>JORDAN</b> <i>Russian River Valley 2021</i>	19	24	76
	<b>ROMBAUER</b> <i>Carneros 2022</i>			96

		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>RESONANCE</b> <i>Willamette Valley 2023</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>	24	29	92
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>TAITTINGER "LA FRANCAISE" BRUT</b> <i>Champagne NV</i>	(1/2)	49   84
<b>CANARD-DUCHÊNE ROSÉ</b> <i>Champagne NV</i>		95
<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.