

# Signature Cocktails

**LEGAL RED SANGRIA** 16  
spanish red wine, crème de pêche, bacardí limón & raspberry rums, fresh citrus, lemon-lime soda

**LEGAL WHITE SANGRIA** 16  
crop organic meyer lemon vodka, st. germain elderflower, sauvignon blanc, lemonade, lemon-lime soda, lemon bitters

**STRAWBERRY ROSÉ SANGRIA** 12  
st. germain elderflower, strawberry purée, lemon, rosé, soda

**SANGRIA FLIGHT** 15  
Legal red, Legal white, strawberry rosé

**BOURBON PEACH TEA PALMER** 12  
evan williams bourbon, peach iced tea, lemonade

**LEGAL RUM PUNCH\*** 16  
planteray o.f.t.d. 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

**MANGO LEMON DROP** 15  
grainger's deluxe organic citrus vodka, real mango puree, lemon

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

**CRANBERRY COAST COSMO** 12  
grainger's organic citrus vodka, cointreau, lime juice, cranberry syrup, cranberry juice

**PASSION FRUIT MULE** 15  
new amsterdam passionfruit vodka, real passion fruit puree, lime, ginger beer

**BLOODY MARY** 13  
grainger's deluxe organic vodka, lsf bloody mary mix - add cocktail shrimp for 5

## Margaritas

lime, agave, orange curaçao  
with your choice of tequila and flavor

Lunazul Blanco | Ghost "Make it Spicy!" 15  
Patron Silver | Patron Reposado | Casamigos Blanco 17.5

### FLAVORS

Classic | Cranberry | Pineapple-Chili | 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 17  
Tito's Vodka | Redemption Rye | Patron Reposado 18  
Grey Goose Vodka | Ketel One Vodka 19

### MAKE IT CREAMY!

ADD Buffalo Trace Bourbon Cream \*1

## Whiskey Lovers

with your choice of whiskey

Bulleit Bourbon  
Maker's Mark Bourbon  
Redemption 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  
**BUD LIGHT** MO 8  
**CORONA** Mexico 8.5  
**DOGFISH HEAD 90 MINUTE IPA** DE 10  
**GUINNESS** Ireland 9.5  
**HEINEKEN** Holland 8  
**HIGH NOON HARD SELTZER** CA 9  
**MELI GLUTEN FREE** MA 9.5  
**MICHELOB ULTRA** MO 8  
**STAFF ROTATING SELECTION** MKT  
**STELLA ARTOIS** Belgium 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

**SAMUEL ADAMS BOSTON LAGER** MA 9 | 13

**SAMUEL ADAMS SEASONAL** MA 9 | 13

**YUENGLING LAGER** PA 8 | 12

**ZERO GRAVITY ROTATING WILDCARD** VT 8.5 | 12.5

## 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>CONDES DE ALBAREI</b> <i>Rías Baixas 2022</i>	14	19	52
Rosé	<b>CHATEAU MIRAVAL</b> <i>Côtes de Provence 2022</i>	18	23	68
Riesling	<b>HUGEL</b> <i>Alsace 2022</i>	13	18	48
Pinot Grigio	<b>PIGHIN ESTATE</b> <i>Friuli 2024</i>	15	20	56
	<b>SANTA MARGHERITA</b> <i>Valdadige 2022</i>	(1/2)	32	65
Sauvignon Blanc	<b>ARCHETYPE</b> <i>Marlborough 2023</i>	12	17	48
	<b>YEALANDS</b> <i>Marlborough 2022</i>	15	20	56
	<b>J DE VILLEBOIS</b> <i>Pouilly-Fumé 2020</i>	17	22	64
	<b>CLOUDY BAY</b> <i>Marlborough 2022</i>			68
	<b>SAGER AND VERDIER SANCERRE</b> <i>Loire 2023</i>	19.5	24.5	78
Chenin Blanc	<b>LIEVLAND VINEYARDS OLD VINES</b> <i>South Africa 2022</i>	14	19	52
	<b>CHALK HILL</b> <i>Russian River 2022</i>			48
	<b>LOUIS LATOUR "LSF CUVÉE"</b> <i>Mâconnais 2021</i>	16	21	60
	<b>SONOMA-CUTRER "RUSSIAN RIVER RANCHES"</b> <i>Sonoma Coast 2022</i>	17	22	64
	<b>STAGS' LEAP WINERY</b> <i>Napa Valley 2022</i>	21	26	84
	<b>FAR NIENTE</b> <i>Napa 2021</i>			125

## Red

		6oz	9oz	btl
Pinot Noir	<b>SEA SUN</b> <i>Napa 2023</i>	12	17	48
	<b>CHATEAU SOUVERAIN</b> <i>California 2021</i>	14	19	52
	<b>CHEHALEM</b> <i>Willamette Valley 2021</i>	16	21	60
	<b>BELLE GLOS LAS ALTURAS</b> <i>Santa Lucia Highlands 2021</i>			79
	<b>LOUIS JADOT POMMARD</b> <i>Cote de Beaune 2020</i>			115
Shiraz	<b>TORBRECK WOODCUTTER'S</b> <i>Barossa Valley 2022</i>			62
Tempranillo	<b>SIERRA CANTABRIA CRIANZA</b> <i>Rioja 2019</i>			60
Merlot	<b>DECOY</b> <i>California 2021</i>	16	21	60
Malbec	<b>CATENA "LA CONSULTA"</b> <i>Uco Valley 2020</i>	17	22	64
Cabernet Sauvignon	<b>BRAAI</b> <i>Western Cape, SA 2021</i>	14	19	52
	<b>GREENWING BY DUCKHORN</b> <i>Columbia Valley 2021</i>			17   22   64
	<b>JORDAN</b> <i>Alexander Valley 2018</i>			115

## Sparkling

<b>JEIO PROSECCO</b> <i>Valdobbiadene NV</i>	15	56
<b>LUCIEN ALBRECHT CREMANT D'ALSACE ROSÉ BRUT</b> <i>Alsace NV</i>	16	60
<b>PIPER-HEIDSIECK BRUT CUVÉE 1785</b> <i>Champagne NV</i>		89
<b>CHIARLO "NIVOLE" MOSCATO D'ASTI</b> <i>Piedmont 2022</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.