
SPIRITS CONT.

WHISK(E)Y

Green Spot	18
Slane	12
Toki Suntory	14
Ardbeg 10 Year	16
Balvenie 14 Year Caribbean Cask	26
Glendronach 12	18
Highland Park 12 Year	18
Macallan 12	22
Lagavulin 8 Year	22
Basil Hayden's	14
Four Roses Small Batch	14
Old Forester 86p	10
Maker's Mark	12
Rittenhouse Rye	12
Russell's Reserve	12
Templeton Rye	12
Woodford Reserve	12

OTHER SPIRITS

Avua Prata Cachaça	12
Capurro Moscatel Pisco	12

SNACKS

HOUSE FRIED BBQ POTATO CHIPS	7
Roasted Garlic Ranch	
SOFT PRETZEL	7
Slack Tide Maine Sea Salt, Dijon Mustard	
RED HOT DOG	7
Soy-Sesame Aioli, Kimchi, Cilantro, Brioche	
SALT AND VINEGAR TOTS	7
Spicy Ketchup	
SALT YARD BURGER	16
Cheddar, Caramelized Onions, Lettuce, Sour Pickle Remoulade	
HOT HONEY CRISPY CHICKEN SANDWICH	15
Dijon Slaw, Bread & Butter Pickles	
TRUFFLE MAC & CHEESE	16
Garlic Breadcrumbs, Chive	
ORANGE CRUMB CAKE	10
Vanilla Ice Cream, Fresh Berries	
DONUT HOLES	10
Spiced Sugar, Spicy Chocolate Sauce, Goats Milk Caramel	
PARLOR ICE CREAM	4 / 7
Daily Selections	

COCKTAILS

LAVENDER DREAMS

Maine Vodka, Creme di Violette, Lavender-Thyme Essence, Lemon

SMOKE ON THE WATERFRONT

Blanco Tequila, Grapefruit, Amaro Sfumato, Lime

BITTER BARONESS

Rittenhouse Rye, Angostura Bitters, Almond Orgeat, Lime

NO POSTAGE NECESSARY

Bacardi White Rum, Honey, Ginger, Prosecco

INTO THE BRAMBLES

London Dry Gin, Blackberry-Sage, Amaro Dell' Etna, Lime, Pomegranate

OLD HAT

Bourbon, Cider Gastrique, Frangelico, Lemon

\$14 EACH

Salt Yard Happy Hour 4-6pm Daily
Inquire with your server or bartender for details
