



MARTINIS

Blood Orange Martini Tito's Handmade Vodka, Blood Orange Liqueur, Common Man Old Fashioned Sour Mix, and blood orange purée, topped with sparkling wine. 12.

Espresso Martini Tito's Handmade Vodka, Monin Vanilla syrup, Five Farms Irish Cream, and Caffè Borghetti Espresso Liqueur. 13.

Hot & Dirty Tito's Handmade Vodka, olive juice, and a dash of Tabasco®, shaken madly and served with a celery salt rim and bleu cheese-stuffed olive. 12.

Uncommon Manhattan Common Man Select Bourbon by Woodford Reserve, Carpano Antica, and Maraschino cherries. 13.

Peach-Berry Martini Deep Eddy Peach Vodka, Metcalfe's Raspberry Liqueur, and a squeeze of fresh lime. 11.

Salted Caramel Mocha Martini ChocoLat Salted Caramel Liqueur, Grainger's Deluxe Organic Vodka, and Caffè Borghetti shaken and served with a salted caramel rim. 12.

UNCOMMON CLASSICS

Sparkling Cosmo Tito's Handmade Vodka, Cointreau Liqueur, fresh lime juice, and cranberry juice, topped off with sparkling wine. 12.

Milk n' Cookies Dough Ball Whiskey, creme de cacao, and cream, shaken to perfection with a salted caramel rim and served on the rocks. 11.

Banana Bread Old Fashioned Howler Head Banana Bourbon, black walnut bitters, and vanilla syrup, finished with a cinnamon sugar rim. 10.

Raspberry Rum Runner Mount Gay Eclipse Rum, banana liqueur, raspberry purée, pineapple juice, orange juice, and grenadine. 10.

UnCommon Signature Margarita Casa Noble Reposado Organic Tequila, Cointreau, organic agave nectar, Common Man Old Fashioned Sour Mix, fresh lime, and a float of Grand Marnier. 13.

LOCAL & HANDCRAFTED

Copperhead Blueberry Smash Copperhead Amaretto Whiskey, elderflower liqueur, fresh lemon juice, and muddled blueberries, topped with soda water. 10.

Getting Figgy With It Cathedral Ledge Fig Vodka, elderflower liqueur, fresh lemon, and pink grapefruit juice, topped with soda. 11.

The Rogue Wave Nightwater Dark Rum, fresh lemon juice, maple syrup, and Fee Brothers Fee Foam, garnished with a lemon twist. 10.

Spicy Apple Old Fashioned Demon Seed Whiskey, Redemption Bourbon, simple syrup, orange bitters, and Common Man Apple Grog. 10.

Blood Orange Negroni Fabrizia Blood Orange Liqueur, Select Aperitivo, Gin, sweet vermouth, and an orange. 11.

Apple Hibiscus Sour Apple Hibiscus Mead crafted by Sap House Meadery, fresh lemon juice, honey, orange bitters, and a few dashes of Fee Brother's Fee Foam. 12.

COCKTAILS & LIBATIONS

North Country Mule Common Man Ginger Vodka, Common Man Grog, and ginger beer. 9.

Hibiscus Margarita Milagro Silver Tequila, Monin Hibiscus Syrup, Common Man Sour Mix, and agave. 10.

Blackberry Lemonade Revel Stoke Blackberry Whiskey, fresh mint, lemonade, and a splash of Sprite. 9.

Sparkling Pear Tito's Handmade Vodka, St. George Spiced Pear Liqueur, prosecco, and Monin Pomegranate Syrup. 11.

Cucumber Lemonade Hendrick's Gin and lemonade with muddled cucumber. 10.

Original 1936 Margarita Milagro Silver Tequila, splash of Cointreau Liqueur, fresh-squeezed lime, agave nectar, and a splash of orange juice served on the rocks. Makes this the real OG! 10.

The Secret Handshake Redemption Bourbon, Select Aperitivo, and sweet vermouth on the rocks with an orange twist. 10.

Picante Paloma 21 Seeds Cucumber Jalapeño-Infused Tequila, fresh lime, pink grapefruit juice, and a Tajin rim. 11.



BEER SELECTIONS

DRAFTS

Common Man Ale | Coors Light | Guinness
Blue Moon Belgian White | UFO Seasonal
Moat Mountain Czech Pils
Samuel Adams Seasonal | Smuttynose Finestkind IPA
Check out our rotating local craft brews

CRAFT CANS

Common Man IPA | Smuttynose Sour Series
Night Shift 87 IPA | Cisco Whale's Tale | Allagash White
Sam Adams Wicked Hazy | Great Rythym Squeeze
Clown Shoes Rainbows are Real

BOTTLES

Miller Lite | Corona | Bud Light | Budweiser
Corona Premiere (2.6 carbs 90 cal)
Peroni

HARD SELTZER & HARD CIDER

Angry Orchard Crisp
High Noon Vodka Seltzer
White Claw Black Cherry
Truly Berry

NON-ALCOHOLIC

Kaliber | Sam Adams Just the Haze

COMMON MAN PRIVATE LABEL WINES

Pinot Grigio | Chardonnay | Merlot
Cabernet Sauvignon | White Zinfandel
Glass 7. | Bottle 26.

WHITE WINES

Bin Number – Price per glass/Price per bottle

- 101 – Aix Rosé, Provence, France** Notes of crushed apple, melon, lemongrass, and red currant. Fresh citrus and red berry flavors with a generous finish. 9./36.
- 102 – Villa Pozzi Moscato, Italy** Well balanced, lightly frizzante and deliciously sweet! 7.50/28.
- 103 – Barone Fini Pinot Grigio, Italy** Round fruit fills the mouth with ripe, juicy flavors. A long finish glides into flavors of ripe apples and lychee nuts. 8.50/32.
- 104 – Alta Luna Pinot Grigio, Italy** Stony and dry with bright acidity, minerality, and lemon zest. 8.5/32.
- 105 – J Vineyards Pinot Gris, CA** The juicy palate offers notes of fresh-picked white peach, golden kiwi, and nectarine with hints of Meyer lemon. 10.50/40.
- 106 – Sokol Blosser Evolution, OR** Stone and tropical fruits abound, loading the palate with flavors of peaches, cream, and lemon meringue. 11./42.
- 107 – Kung Fu Girl Riesling, Columbia Valley, WA** Features bright notes of white peach, mandarin orange, and lime leaves. Finishes with lots of minerality. 8./30.
- 108 – The Crossings Sauvignon Blanc, NZ** A bouquet of kiwi and melon are enhanced by nuances of mineral and spice on the refreshingly-long finish. 11./42.
- 109 – Decoy by Duckhorn Sauvignon Blanc, Sonoma County, CA** Aromas of sweet citrus, pink grapefruit, and fresh-cut hay finished with flavors of summer melon and a refreshing minerality. 9.50/36.
- 110 – Kim Crawford Sauvignon Blanc, Marlborough, New Zealand** Packed with fruit sweetness, mouth-watering acidity, and a fresh, zesty, lingering finish. 10./38.
- 111 – J. Lohr Estates “Riverstone” Chardonnay, Monterey, CA** Lime zest, nectarine, peach, and apple with perfumed vanilla and toasted oak bouquet. 8.50/32.
- 112 – Julia James Chardonnay, CA** There is a bright, juicy, almost racy personality to go with exotic flavors of tropical fruits, vanilla, nectarine, and a kiss of oak. 9./36.
- 113 – JAM Cellars Butter Chardonnay, CA** Rich, bold, and luscious, with stone fruit and baked lemon notes. Lovely, long, vanilla finish. 10.50/40.
- 113 – Sonoma-Cutrer Chardonnay, Sonoma Coast, CA** Crisp and zesty flavors of lemon drop, green apple, white peach, and lychee. 11./42.

RED WINES

- 201 – Joel Gott Pinot Noir, CA** Soft and velvety with notes of raspberries, cherries, brambleberry, and cola with hints of vanilla. 8./30.
- 202 – Lange Estate Pinot Noir, Willamette Valley, OR** Aromas of blueberry, blackberry, and spice cake with hints of plum, wild huckleberry, and cocoa powder. 10./38.
- 203 – Sean Minor Pinot Noir, Sonoma Coast, CA** Aromas of chocolate-covered cherry lead to deep, mouth-filling notes of Luxardo cherry, milk chocolate, roses, and spice 13./50.
- 204 – Meiomi Pinot Noir, CA** Rich yet medium weight, offering an exciting interplay of berry, oak, earth, and spice notes. 10.50/40.
- 205 – Bogle Merlot, CA** Aromas of fresh, ripened cherries burst forth. Soft and silky, with firm tannins and spicy vanilla. 8.50/32.

Red Wines, continued

- 206 – Trapiche Malbec, Mendoza, Argentina** A rich wine reminiscent of plums and cherries. Round in the mouth with a touch of truffle and vanilla. 8./30.
- 207 – Cline Farmhouse Red, CA** This juicy red is full-bodied with flavors of blackberry, raspberry, dark cherry, and black pepper. 8./30.
- 208 – The Dreaming Tree Crush, North Coast, CA** Raspberry jam and vanilla oak with mixed berry flavors and full, but soft, approachable tannins. 9./34.
- 209 – Quilt Red Blend, Napa Valley, CA** Blackberry, dark chocolate, and lightly-toasted almonds with spices and vanilla. 11./42.
- 210 – Artezín Zinfandel, Mendocino, CA** Flavors are led by bright raspberry, chocolate, and cherry cola, framed by a subtle pepper note and a hint of baking spice. 9./34.
- 211 – The Critic Cabernet Sauvignon, Napa Valley, CA** Flavors of Bing cherry and caramel on the palate, followed by a smooth round finish that lingers with a touch of currant and spice. 12./46.
- 212 – Intrinsic Cabernet Sauvignon, Columbia Valley, WA** Light aromas of spice and cedar with creamy blueberry and plum flavors. 12.50/48.
- 213 – Josh Cellars Cabernet Sauvignon, North Coast** A fruit-forward, complex blend with ripe fruit and layers of black currant and spicy, berry fruit flavors. 10./38.
- 214 – Bonanza Cabernet Sauvignon, CA** Flavors of blueberries and blackberries mix with the warmth of vanilla and toasted bread, leading to a finish of unsweetened chocolate and cassis. 11./42.
- 215 – The Girls in the Vineyard Cabernet Sauvignon, North Coast, CA** Rich and elegant with a nose of cassis, currant and the deepest, darkest cherry. 46.
- 216 – Simi Cabernet Sauvignon, Alexander Valley, CA** Flavors of cherry and plum with black pepper spice, finishing with soft, velvety tannins. 12./46.
- 217 – Earthquake Cabernet Sauvignon, Lodi, CA** Full-bodied, smooth, and elegant, with black currant, notes of coffee, bacon, and milk chocolate. 58.

CHAMPAGNE AND SPARKLING WINES

- Lunetta Prosecco, Italy** Enticing aromas of apple and peach give way to a palate that is refreshing, harmonious, and crisp. Glass 8.50 / Bottle 32.
- Moët & Chandon White Star, Champagne** Rich and off-dry, this is pleasant with straightforward citrus and ginger notes. It's balanced with modest length. Bottle 80.
- Veuve Clicquot Yellow Label, Champagne** Complex aromas of ripe apple and light cream, with excellent depth and persistence. Bottle 80.

PORTS

- Terra d'Oro Zinfandel Port** Displays aromas of raisined berry fruit, sugared dates, chocolate, caramel, and orange peel. 7.50
- Quinta do Noval Black** Plump in the middle and supple all the way through, ending on fruit-skin tannin and a touch of chocolate from oak. 8.
- Warre's LBV (LBV: Late Bottle Vintage)** Firm and interesting, with a delicate fruit nose. 9.