

## Cocktail Menu

The cocktails are named in honor of the Publick House and each of its unique, hand-crafted function rooms and dining rooms built over the last two centuries.

A Toast to **"Paige Hall"** \$7  
Skyy Raspberry Vodka, Chambord,  
Champagne & Fresh Lime

**"Colonel's Corner"** Cosmo \$7  
Svedka Citrus Vodka, Cointreau,  
Cranberry Juice & Fresh Lime

The **"Conference Room"** Collins \$7  
Svedka Citrus Vodka, Sweet and Sour Mix,  
splash of Club Soda & Fresh Lemon

Sunrise from the **"Pineapple Room"** \$7  
Skyy Pineapple, Don Q Coconut Rum,  
Orange Juice & a drop of Grenadine

The **"Card Room"** Shuffle \$7  
Svedka Citrus Vodka, PAMA Pomegranate,  
Triple Sec, Cranberry Juice & Fresh Lime

The Juniper **"Barn"** \$8  
Citadelle Gin, St. Elder Elderflower Liqueur,  
Grapefruit Juice & Aperol

Arts and **"Crafts Hall"** \$8  
Citadelle Gin, Combier Peach Liqueur,  
Lemon & Soda Water

**"The Ballroom"** \$8  
LunAzul Blanco Tequila,  
St. Elder Natural Elderflower Liqueur  
& Fresh Lime

**"Ebenezer's"** Manhattan \$9  
Larceny Bourbon,  
Cinzano Sweet Vermouth  
& Angostura Bitters

Kentucky **"Tap"** \$9  
Larceny Bourbon, Cherry Heering,  
Lemon Juice & Angostura Bitters

**"Publick House"** Perfect Storm \$8  
Privateer Silver Rum from Ipswich, MA,  
Ginger Beer & Fresh Lime

## Featured Scotch

Balvenie 12YR \$12 • Dalmore 12YR \$10  
Glenfiddich 12YR \$10 • Glenfiddich 'Solera' 15YR \$12  
Glenfiddich 'Ancient Reserve' 18YR \$18  
Glenfiddich 'Caribbean Reserve' 21YR \$24  
Glenlivet 12YR \$10 • Glenrothes Vintage 1998 \$15  
Macallan 12YR \$12 • Lagavulin 16YR \$15  
Oban 14YR \$14 • Talisker 10YR \$12

## Featured Bourbon

Basil Hayden 7YR \$8  
Berkshire Mountain Distillers \$7  
Elijah Craig 12YR \$8 • Evan William's Honey \$6  
Four Roses Single Barrel \$10 • Knob Creek 9YR \$8  
Larceny 9YR \$8 • Maker's Mark \$8  
Putnam New England Rye Whiskey \$10

## Dessert Wines

Dry Sack \$6 • RumChata \$6  
Lustau Rare Cream Superior Sherry \$8  
Kerrygold Irish Cream \$8  
Graham's Six Grape \$8 • Churchill LBV Port \$8  
Graham's 10YR Tawny \$10 • Graham's 20YR Tawny \$16

## Specialty Coffee Drinks \$7

All topped with whipped cream

Irish Coffee  
West Cork Irish Whiskey & Green Crème de Menthe

Nutty Irishman  
West Cork Irish Whiskey & Frangelico

**"Publick House"** Coffee  
Kerrygold Irish Cream, Amaretto Disaronno,  
Kahlua & Coffee

Captain's Buttercup  
Captain Morgan, Butterscotch Schnapps,  
Frangelico & Hot Chocolate

Peppermint Kiss  
Peppermint Schnapps & Hot Chocolate

RumChata Hot Chocolate  
RumChata & Hot Chocolate

## Desserts

Peanut Butter Pie \$7  
a mixture of peanut butter and cream cheese,  
set in an Oreo cookie crust, topped with whipped cream,  
served with chocolate sauce

Old-Fashioned Deep Dish Apple Pie \$6  
served with a scoop of vanilla ice cream  
(sugar free pie also available)

Indian Pudding \$6  
a New England tradition, a sweet baked pudding,  
rich with cornmeal, molasses and spices,  
served with a scoop of vanilla ice cream

Chocolate Layer Cake \$7  
four layers of chocolate cake and chocolate buttercream,  
served with raspberry sauce

\*Warmed Raspberry Tart \$8  
a rich almond cake, seedless raspberry jam,  
baked in a tart shell, with raspberry sauce  
and vanilla ice cream

Warmed Grapenut Pudding \$6  
baked egg custard with cinnamon-sugar and nutmeg,  
a layer of Grapenuts, served with a scoop of cinnamon ice cream

\*Chef's Seasonal Dessert \$8  
our Pastry Chef's special creation using seasonal ingredients

\*Chocolate Lava Cake (Gluten Free) \$8  
warmed chocolate cake with a gooey ganache center,  
served with vanilla ice cream

\*(additional \$2 charge when combining with Complete Meal)