

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)