

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"** \$7.50

Skyy Raspberry Vodka, Chambord,
Champagne & Fresh Lime

"Colonel's Corner" Gold Rush \$9.50

Berkshire Mountain Bourbon,
Elation Pear Liqueur, Fresh Lemon & Bitters

The **"Conference Room"** Ginger Peach \$10

Four Roses Bourbon, St Elder Elderflower Liqueur,
Combiar Peach, Fresh Lemon Juice & Bitters

Sunrise from the **"Pineapple Room"** \$7.50

Skyy Pineapple, Don Q Coconut Rum,
Orange Juice & a drop of Grenadine

The **"Card Room"** Shuffle \$7.50

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, Combiar Peach Liqueur,
Lemon & Soda Water

"The Ballroom" \$8

LunAzul Blanco Tequila,
St. Elder Natural Elderflower Liqueur
& Fresh Lime

"Ebenezer's" Manhattan \$9.50

Larceny Bourbon,
Cinzano Sweet Vermouth
& Angostura Bitters

Kentucky **"Tap"** \$9.50

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

Pigs Nose Scotch \$8 • Balvenie 12YR \$12

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 \$9 • Berkshire Mountain Distillers \$9

Elijah Craig 12YR \$8 • Evan William's Honey \$6

Four Roses Single Barrel \$10 • Larceny 9YR \$9

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 \$8

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 Decadence \$7.50

A mixture of peanut butter and white chocolate meringue
mousse, topped with hot fudge and peanut brittle crumble,
served with house-made fresh whipped cream

Old-Fashioned Deep Dish Apple Pie \$6.50

Served with a scoop of vanilla ice cream
(sugar free pie also available)

Indian Pudding \$6.50

A New England tradition, a sweet baked pudding,
rich with cornmeal, molasses and spices,
served with a scoop of vanilla ice cream

Grandma's Chocolate Layer Cake \$7.50

Layers of chocolate cake and chocolate buttercream,
served with raspberry sauce and house-made
fresh whipped cream

*Warmed Raspberry Tart \$8.50

A buttery almond frangipane with a thin seedless
raspberry filling, served with vanilla ice cream

*Crème Brulee \$8.50

A traditional custard with fresh vanilla bean

*Chef's Seasonal Dessert \$8.50

Our Pastry Chef's special creation using seasonal ingredients

*Chocolate Lava Cake (Gluten Free) \$8.50

Warmed chocolate cake with a gooey ganache center,
served with vanilla ice cream

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