

COCKTAILS

The Eastport \$13

Domaine de Canton, St. Germaine, and lime juice, served over ice.

Winter Powerhouse \$13

Tito's Vodka, St. Germaine, Aperol and grapefruit juice, served over ice.

Amero Collins \$13

Leblon Rum, Fernet, lemon juice and Peychauds bitters, server over ice.

Admiral's Old Fashioned \$15

Woodford Bourbon, maple syrup, with muddled orange peel, served over ice.

Solstice Sparkler \$14

Remy VSOP, lemon juice, syrup and Lunetta Prosecco.

Baroak Sazerac \$15

Bulleit Rye Whiskey, Courvoisier VS, syrup, Peychauds bitters, Ango bitters, and Absinthe. Served over ice.

Taproom Toddy \$14

Courvoisier VS, Cinnamon Rum, lemon juice, and clove studded lemons.

Peppermint Stick Martini \$14

Vanilla Vodka, Khalua, Peppermint Schnapps and half & half.

DRAFT BEER name & price / brewery / alcohol %

BAROAK Seasonal Selection - Ask your server or bartender

Bud Lite \$5

"Natty Boh" National Bohemian \$5

Pabst Brewing Company/ 4.52%

A Maryland Staple, Light-bodied Bohemian Pilsner

The Truth \$7

Flying Dog Brewing Co. / 8.7%

Sharp bitterness, with notes of pine and grapefruit, topped off with a subtle stone fruit finish

Stella Artois \$7

Brouwerij Artois / 5.2%

Low malt medium bodied with a light golden color

Vienna Lager \$6

Devils Back Bone / 5.2%,

Crisp Medium Body, nutty finish

Goose Island IPA \$7

Goose Island BC / 5.9%

Classic ale with fruity aroma, a hop lover's dream

Toasted Lager \$6

Blue Point Brewing Company / 5.5%

Copper color, balanced flavor of roasted malt and a earthy hop

Blue Moon Belgian White \$7

Blue Moon BC / 5.4%

Belgian style Witbier with a hint of orange, coriander and oats

Fat Tire \$7

New Belgium BC / 5.2%

American red ale with low levels of fruitiser flavor

Hard Cider \$7

Crispin Cider Co. / 5%

Crisply effervescent with green apple and some champagne dryness

Rams Head \$8

Fordham Dominion / 7.5%

Pale ale with rye malts and citrus-like aroma

DOMESTICS \$5

Budweiser, Miller Lite, St. Pauli Girl N/A

Bud Light, Miller High Life, Corona Extra, Corona Light

Sam Adams Boston Lager

CRAFTS BEERS name & price / brewery / size / alcohol %

Matilda \$8

Goose Island Beer Co. / 12 oz. / 7.0%

Floral nose over a clean, somewhat malty, full-bodied ale

Sofie \$8

Goose Island Beer Co. / 12 oz. / 6.5%

Farmhouse style ale, partially aged in wine barrels for spicing

Fat Tire Amber \$7

New Belgium Brewing / 12 oz. / 5.2%

Approachable, lighter-bodied amber ale with delicate malty sweetness

Allagash White \$8

Allagash Brewing Company / 12 oz. / 5.0%

Crisp and wheaty with orange rind and coriander notes

Lagunitas IPA \$7

Lagunitas Brewing Company / 12 oz. / 6.2%

A well-rounded, highly drinkable IPA. A bit of Caramel Malt barley provides the richness that mellows out the twang of the hops.

Loose Cannon IPA \$8

Heavy Seas Brewing Company / 12 oz. / 7.25%

A fragrant IPA. With notes of grapefruit, herbs and pine. The bitterness is somewhat subdued by the florals.

Left Hand Milk Stout (Nitro) \$9

Left Hand Brewing Co. / 12 oz. / 6.0%

A milk stout, with the aroma of brown sugar, vanilla cream, and hints of roasted coffee & roasty mocha

New Belgium Ranger \$7

New Belgium Brewing Co / 12 oz. / 6.5%

Imperial pale ale, with citrus, floral, and fruity hops, brewed with pale and dark caramel malts to finish

Rogue Dead Guy \$11

Rogue Ales Brewing Company / 12 oz. / 6.5%

Deep honey color, a nice malty aroma, rich and hardy flavor, with a well-balanced finish

Victory Golden Monkey \$9

Victory Brewing Company / 12 oz. / 9.5%

Golden Belgian style Ale, light bodied, with herbal and fruity notes

Victory Hop Prima Pils \$7

Victory Brewing Company / 12 oz. / 5.3%

Strong hops with a dry finish

Delirium Tremens \$14

Brouwerij Huyghe / 11.2 oz. / 8.5%

Strong pale ale with subtle citrus and apple accents

Leffe Blonde \$9

Abbaye de Leffe S.A. / 11.2 oz. / 6.6%

Effervescent, fruit sweetness, bubble gum, clove

Maredsous 6 - Blonde \$10

Brouwerij Duvel Moortgat / 11.2 oz. / 6.0%

Crisp and bright with hints of peach and pear

Stella Artois \$5

Stella Artois / 5.0%

Light-bodied Belgian-style Pilsner

Westmalle Trappist Tripel \$15

Brouwerij Westmalle / 11.2 oz. / 9.5%

The original tripel with effervescence and mild rum spicing

Leffe Brune \$9

Abbaye de Leffe S.A. / 11.2 oz. / 6.5%

Caramel, Roasty coffee, smoked hickory, velvet feel

Hoegaarden \$6

Brouwerij van Hoegaarden / 4.9%

Light-bodied Belgian-Witbier, orange, coriander, lemon

WHITE *name & price / vineyard / origin*

Riesling \$11/42

Saint M / Pfalz, Germany

Pinot Gris \$12/\$50

Hugel / Alsace, France

Pinot Grigio \$40

Banfi Le Rime / Tuscany, Italy

Grüner Veltliner \$10/\$38

Laurenz V / Niederösterreich, Austria

Albariño \$7/\$26

Licia / Galicia, Spain

Sauvignon Blanc \$8/\$30

Brancott / Marlborough, New Zealand

Sauvignon Blanc \$11/\$42

Sterling Vineyards / California

Sauvignon Blanc \$8/\$30

Invitation/ Chateau Souverain, California

Sauvignon Blanc \$8/\$30

Torres/ Valle Central, Chile

Chardonnay \$8/\$30

Invitation/ Chateau Souverain, California

Chardonnay \$10/\$38

Unoaked / Joel Gott / California

Chardonnay \$16/\$60

Overlook / Landmark / Sonoma County, California

Chardonnay \$9/\$34

Natura/ Emiliana Winery/ Chile

Chardonnay \$46

La Crema / Monterey, California

Chardonnay \$52

Sonoma-Cutrer / Sonoma Coast, California

Rose' *name & price / vineyard / origin*

Rose \$11/\$42

Jean-Luc Colombo/ La Dame Du Rouet, France

BUBBLY *name & price / vineyard / origin / year*

Lunetta \$10/38

Prosecco, Italy

Chandon Brut Classic \$14

187ml / Napa Valley / California

Moet & Chandon Imperial \$135

California

Perrier-Jouët \$130

Épernay / Champagne, France

Veuve Clicquot Yellow Label \$150

Reims / Champagne, France

Dom Perignon \$350

Épernay / Champagne, France

RED *name & price / vineyard / origin*

Pinot Noir \$13/\$46

Lyric / Etude / Santa Barbara, California

Pinot Noir \$8/\$30

Invitation/ Chateau Souverain, California

Pinot Noir \$34

Noble Vines 667 / Santa Lucia Highlands, California

Pinot Noir \$90

Domaine Carneros/ Napa Valley, California

Pinot Noir \$30

Seaglass / Santa Barbara, California

Pinot Noir \$74

Meiomi / Monterey, California

Malbec \$10/\$38

Trivento / Luján de Cuyo & Uco Valley / Mendoza, Argentina

Chianti \$10/\$38

Banfi / Tuscany, Italy

Merlot \$8/\$30

14 Hands / Washington State

Merlot \$12/\$46

Benziger / Sonoma, California

Merlot \$17/\$80

Decoy / Napa Valley, California

Merlot \$41

Broken Earth / "Pull" / Paso Robles, California

Blend \$18/\$90

Secco-Bertani / Verona, Italy

Blend \$58

Antinori Villa Toscana / Tuscany, Italy

Blend \$54

Hess Treo/ Napa Valley, California

Blend \$146

Franciscan Magnificent / Napa, California

Blend \$130

The Prisoner /Napa Valley, California

Rioja \$26

Marques de Riscal Proximo / Rioja, Spain

Cabernet Sauvignon \$8/\$30

Invitation/ Chateau Souverain, California

Cabernet Sauvignon \$18/\$82

Fortress / Sonoma, California

Cabernet Sauvignon \$12/\$46

Silver Palm / California

Cabernet Sauvignon \$12/\$46

Imagery / California

Cabernet Sauvignon \$20/\$78

Justin / Paso Robles / California

Cabernet/Merlot/Syrah \$54

Stags Leap Wine Cellars / Hands of Time / Napa Valley, California

Cabernet Sauvignon \$90

Simi / Landslide / Alexander Valley / Sonoma County, California

Zinfandel \$26

Rancho Zabaco / Sonoma County, California

HAPPY HOUR

Sunday–Thursday 4:00 pm –7:00 pm