

bluehills

GRILLE

FALL / WINTER COCKTAILS

BUTTERSCOTCH MARTINI \$11

Stoli Vanil & Butterscotch Schnapps

ESPRESSO MARTINI \$11

Stoli Vanil, Kahlua, Cold Espresso Coffee & Simple Syrup

SPICED PUMPKIN MARTINI \$11

Organic Pumpkin Vodka, Rum Chata & Bailey's w/ Cinnamon Sugar Rim

TINA'S PEAR MARTINI \$12.50

Grey Goose La Poire w/ a splash of Lemon Juice & Simple Sugar – Sugar Rim Upon Request

THERESA'S PEACH BELLINI \$11

Fresh Peach Puree and Prosecco

WINTER SANGRIA \$10

House Infused Rum w/ Red or White Wine

CRANBERRY GINGER GIMLET \$8

Stoli Ohranj, Triple Sec, Cranberry Juice & Lime Juice Topped w/ Ginger Beer

POMEGRANATE MOSCOW MULE \$8

Tito's Vodka, Pomegranate Liqueur, Touch of honey and Topped w/ Ginger Beer

ADULT ROOT BEER FLOAT \$7.50

Half IBC Root Beer – Half Rum Chata

CRANBERRY MARGARITA \$7

Jose Cuervo, Triple Sec, Lime & Fresh Cranberries – Salt or Sugar Rim Upon Request

TEACHER'S PET \$10

Hendrick's Gin & St. Elder Elderflower Liqueur w/ Soda

WINTER CRANBERRY MOJITO \$9

Bacardi w/ Fresh Mint, Lime & Cranberry

WHISKEY SMASH \$10

Bulleit Rye Whiskey, Fresh Mint, Lemon & Simple Syrup Topped with Soda Water

BEER SELECTION

DRAUGHTS

LONG TRAIL LIMBO DOUBLE IPA • HAPOON IPA

SAM ADAMS BRICK RED • BLUE MOON • NOTCH SESSION PILS • GUINNESS

SAM ADAMS SEASONAL • STELLA ARTOIS • WORMTOWN BE HOPPY

CIDERGEIST BUBBLES

BOTTLES / CANS

ALLAGASH WHITE • AMSTEL LIGHT • HEINEKEN • YUENGLING

COORS LIGHT • MILLER LITE • BUDWEISER • BUD LIGHT • MICHELOB ULTRA

KALIBER (NA) • CORONA • LAGUNITAS IPA • DOWN EAST



BLUE HILLS GRILLE

WHITE WINE

			
 	PINOT GRIGIO, DAVINCI {ITALY} <i>apple, citrus, tropical</i>	8	31
 	PINOT GRIGIO, BOLLA {ITALY} <i>apple, pear, mineral</i>	9	35
 	SAUVIGNON BLANC, KIM CRAWFORD {N.ZEALAND} <i>honeydew melon, passion fruit, peach</i>	10.5	40
 	CHARDONNAY, HARLOW RIDGE {LODI} <i>apple, citrus, cinnamon spice</i>	8	31
 	CHARDONNAY, WILLIAM HILL {CENTRAL COAST} <i>pineapples, mangoes, tangerines</i>	9	35
	RIESLING, COVEY RUN {WASHINGTON} <i>lime, nectarines, apricots</i>	8	31

SPARKLING

ASTI, MARTINI & ROSSI	<i>split</i>	10
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RED WINE

			
  	PINOT NOIR, HOB NOB {CALIFORNIA} <i>cherry, jam, cocoa</i>	8.5	34
  	PINOT NOIR, MACMURRAY {CENTRAL COAST} <i>red fruits, black cherry, subtle oak</i>	10	38
 	MERLOT, MIRASSOU {CALIFORNIA} <i>cherries, blackberries, vanilla</i>	8	31
 	CHIANTI, DAVINCI {TUSCANY} <i>black fruit, plum, spice</i>	8	31
 	MALBEC, GASCON {MENDOZA} <i>blackberry, blueberry, plum</i>	9	35
 	CABERNET, WILLIAM HILL {CENTRAL COAST} <i>dark cherry, sweet vanilla, brown spice</i>	8.5	34
 	CABERNET, MERCER CANYON {WASHINGTON} <i>raspberries, chocolate, spice</i>	10	38

Chef's Suggested Pairings:  fish  chicken  meat

