



CRAFT COCKTAILS

**all cocktails \$12*

POMEGRANATE SPARKLE

Pomegranate vodka, pomegranate juice, lemon, honey, prosecco float

RHUM OLD FASHIONED

Rhum J.M. V.O, J.M. shrubb orange liqueur, aromatic bitters

GARDEN PARTY

Vodka, chateau aloe liqueur, thyme-honey syrup, lavender bitters, lemon

MERCI BEAUCOUP

house gin, elderflower liqueur, fresh lime, green chartreuse, orange tincture

PAINKILLA

white rum, mint infused coconut cream, lime, pineapple, dark rum float

BLACK COFFEE IN BED

three olives triple shot espresso, dark crème de cacao, freshly brewed shot of espresso

HIBISCUS MARGARITA

tequila, lime, oj, agave, hibiscus tea float

YOU SAY TOMATO, I SAY MARTINI

gin, tomato water, lemon, celery bitters, dash of olive juice

CHERRY PICKED

bourbon, vino di visciole, lemon, caramelized simple syrup, bittermen's burlesque bitters, whiskey-soaked cherries

BOURBON PEACH SMASH

bourbon, peach nectar, lemon, orange bitters

MOCKTAILS **all mocktails \$6*

BABY ASPIRIN

mint infused coconut cream, sprite, pineapple juice, lime

POMEGRANATE FIZZ

pomegranate juice, honey lemon syrup, soda water

THAT THYME OF YEAR

honey thyme syrup, lemon, iced tea, hibiscus tea float



WHERE CULINARY INGENUITY COMES TO LIFE

Cedar Street Grille redefines the American Bistro concept. The culinary team at Cedar Street have created an extraordinary menu that features an eclectic mix of small plates, sliders, and seasonal entrees. Our bar manager, Annie O'Connell, has curated a world class seasonal craft cocktail list. Be sure to always save room for Patty Cake's famous desserts. Front of The House Manager, Patrick O'Brien, creates a friendly and welcoming atmosphere perfect for sharing, exploration and the celebration of food.

[Subscribe to our Newsletter](#) and receive special offers and advance notice about events, as well as a special gift on your birthday and anniversary. Just log onto our website: cedarstreetgrille.com to sign up.

BEER

Beers change frequently, list subject to change

2 ROADS BREWING NO LIMITS • German Hefeweizen
• 5% ABV • Stratford, CT • 16oz Can \$7.5

WACHUSETT BREWING WALLY • NE IPA
7% ABV Westminister, MA • 12oz Can \$7

CIGAR CITY BREWING JAI ALAI IPA •
• 7.5% ABV • Tampa, FA • 12oz Can \$7

WHITE LION BREWING PURRLICIOUS • IPA
• 6% ABV • Springfield, MA • 16oz Can \$9

SOUTHERN TIER BREWING 2XIPA • Double IPA
8.2% ABV • Lakewood, NY • 16oz Can \$7.5

COLLECTIVE ARTS JAM UP THE MASH • Sour Ale
• 5.2% ABV • Hamilton, ON • 16oz Can \$10.5

FLYING EMBERS ANCIENT BERRY • Hard Kombucha
4.5% ABV • Ventura, CA • 16oz Can \$10

CARLOW BREWING O'HARA'S IRISH STOUT • Irish Dry
4.3% ABV • County Carlow, Ireland • 12oz Btl \$7.5

ARTIFACT WILD THING • Macintosh Cider
6.1% ABV • Northampton, MA • 16oz Can \$10

FOUNDERS ALL DAY IPA • IPA, Session
• 4.7% ABV • Grand Rapids, MI • 12oz Can \$5.5

LAGUNITAS BREWING COMPANY • IPA
• 6.2% ABV • Petaluma, CA • 19.2oz Can \$7

BBC STEEL RAIL PALE ALE
• 5.3% ABV South Deerfield, MA • 12oz Can \$5.75

SPENCER TRAPPIST ALE • Patersbier
• 6.5% ABV • Spencer, MA • 12oz Bottle \$9

NIGHTSHIFT NITE LITE • Light Lager
• 4.3% ABV • Everett, MA • 16oz Can \$6.25

QUEEN CITY BREWING YORKSHIRE PORTER •
5% ABV • Burlington, VT • 12oz Can \$6.5

BLACK HOG GRANOLA BROWN ALE •
• 5.7% ABV • Oxford, CT 12oz Can \$7

LEFT HAND MILK STOUT NITRO •
• 6% ABV • Longmont, CO • 12oz Bottle \$8

GLUTENBERG • Gluten-Free
• 4.5% ABV • Montréal, QC • 16oz Rotating Can \$8

BODDINGTON'S PUB ALE • English Bitter
• 4.6% ABV Sharnesbury, Lancashire • 16oz Can \$6

NARRAGANSETT LAGER •
• 5.1% ABV • Pawtucket, RI 16oz Can \$4

STELLA ARTOIS • Lager
• 5% ABV • Leuven, Vlaams-Brabant 12oz Btl \$6

BUDWEISER • Lager
• 5% ABV • St. Louis, MO 12oz Can \$4.5

BUD LIGHT • Lager, American Light
• 4.2% ABV • St. Louis, MO 12oz Can \$4.5

WINE

GLASS/BOTTLE

BRUT PROSECCO
Carpene Malvolti, Veneto, Italy \$10.50

MOSCATO
Gemma Di Luna, Bardolino, Italy \$11

CREMANT
Baillly Lapierre, Bourgogne, FR \$28 (375ml Btl)

BRUT
Roederer Estate, Anderson Valley, California \$56

RIESLING
S.A. Prum Essence Mosel, Germany \$8/30

PINOT GRIGIO
Benvolio, Friuli, Italy \$8/30

SAUVIGNON BLANC
Boulder Bank, Marlborough, New Zealand \$10.5/42

CHARDONNAY
De Wetshof Estate Limestone Hill, Robertson,
South Africa \$38

CHARDONNAY
Belle Ambience, Monterey, California \$8/30

PINOT NOIR
Vignerons de Buxy, Burgundy, FR \$10.5/38

PINOT NOIR
Angeline "Reserve", Mendocino, CA \$46

ZINFANDEL
Oak Ridge Winery "OZV", Lodi, CA \$38

CABERNET SAUVIGNON
Pine Ridge, Napa Valley, CA \$75

CABERNET SAUVIGNON
Josh Cellars Black Label, North Coast, CA \$38

CABERNET SAUVIGNON
Charles Smith "Substance", Walla Walla, WA \$42

CABERNET SAUVIGNON
Le Grand Noir, Languedoc-Roussillon, FR \$8/30

BOURBON BARREL AGED CABERNET SAUVIGNON
Layer Cake, Hopland, CA \$46

MALBEC
Catena High Mountain Estate, Mendoza,
Argentina \$11/42

GARNACHA
Zestos "Old Vine," Madrid, Spain \$8/30

WHITE WINES & SPARKLING

RED WINE