

COCKTAIL MENU

DOWNTOWN HARVARD CLUB
OF BOSTON

CRIMSON CLASSICS

AUTUMN FIZZ

11

Short Path Gin, Lemon Juice, Agave Nectar, Sparkling Cider

PUMPKIN SPICE WHITE RUSSIAN

11

Tito's Vodka, Kahlua Coffee Liqueur, Pumpkin Spice Creamer

CUCUMBER COLLINS

12

Hendricks Gin, Muddled Cucumber, Simple Syrup, Lemon Juice, Soda Water

SAGE & FIG COCKTAIL

10

Bacardi White Rum, Grand Marnier, Lemon Juice, Sage Simple Syrup, Fig Puree, Club Soda

PECAN PIE MARTINI

11

Bulleit Bourbon, Rumchata, Dark Crème de Cacao, Pecan Infused Syrup

OOM PAUL

9

Capertif, Calvados, Bitters

SPIKED SELTZERS

WHITE CLAW MANGO

5

Chicago, IL 5% ABV

WHITE CLAW BLACK CHERRY

5

Chicago, IL 5% ABV

WHITE CLAW GRAPEFRUIT WHITE

CLAW BLACK CHERRY

5

Chicago, IL 5% ABV

WINE TASTING TRIO, 11

Choose three wines from the selections above and receive a 2.5oz pour for each

Add personal size cheese & Charcuterie board for an additional \$4

WINES BY THE GLASS

SPARKLING

TORESELLA, 11

Extra Dry, Prosecco, Italy

BOUVET BRUT ROSE

EXCELLENCE, 11

Loire, France

ROSE

CHAPOUTIER "BELLERUCHE", 10

Cotes Du Rhone, Rhone Valley, France

WHITES

LA VIS DIPINTI, 9

Pinot Grigio, Trentino, Italy

DR. HERMANN KABINETT, 11

Riesling, Mosel, Germany

WHITEHAVEN, 12

Sauvignon Blanc, Marlborough, New Zealand

HESS SELECT, 10

Chardonnay, Monterey, California

SONOMA CUTRER, 14

Chardonnay, Russian River Ranches, Sonoma, California

REDS

SATORI DI VERONA, 9

Pinot Noir, Veneto, Italy

MACMURRAY RANCH, 11

Pinot Noir, Central Coast, California

ARISTOTLE 10

Petit Sirah, Monterey California

DOMAINE LAFAGE NARASSA, 12

COTES DU ROUSSILLON

Grenecha/Syrah,

Languedoc-Roussillon, France

CRIOS BY SUSANA BALBO, 11

Malbec, Mendoza, Argentina

CHATEAU SOUVERAIN, 10

Merlot, Sonoma County, California

MCMANIS FAMILY VINEYARDS, 9

Cabernet Sauvignon, Borden Ranch, Lodi, California

LOUIS MARTINI, 11

Cabernet Sauvignon,

Napa Valley, California

DRAFT BEER

WORMTOWN “BE HOPPY” IPA 6
American IPA, MA 6.0% ABV

SAM ADAMS SEASONAL, MA 5.50

NIGHT SHIFT “WHIRLPOOL” 7
Everett, MA, New England Pale Ale,
4.5% ABV

BOTTLED BEER

LAGER

HARVARD CLUB 1908 5
CASTLE ISLAND BREWING NORWOOD MA,
5.2% ABV
16 oz can

SAMUEL ADAMS, 5.50
BOSTON LAGER, MA
Vienna Lager, 4.9% ABV

STELLA ARTOIS, BE 5.50
Euro Pale Lager, 5.0% ABV

NIGHT SHIFT BREWING 5.50
NITE LITE, Everett MA
American Light Lager 4.5% ABV
16oz can

NARRAGANSETT, RI 5.25
American Adjunct Lager, 5.0% ABV
16oz can

HEINEKEN, NL 5.50
Euro Pale Lager, 5.0% ABV

SAMUEL ADAMS LIGHT, MA 5.50
Light Lager, 4.0% ABV

BUD LIGHT 5.25
Light Lager, 4.2% ABV

GLUTEN FREE

GF OMISSION, 6
American Pale Ale, 5.8% ABV

GF GHOSTFISH BREWING 6
Grapefruit IPA, 5.5% ABV

CIDER

GF FAR FROM THE TREE 8
“Macachusetts”, McIntosh Apple
Champagne Style Cider, 7.5% ABV
16oz, can

ALES

603 “DAS BRUT” IPA, NH 7.50
American Brut IPA, 6.0% ABV 16oz
can

REVIVAL “ROSE” IPA, RI 8.50
Brut Rose IPA 7.0% ABV
16oz can

NIGHT SHIFT “SANTILLI” IPA 7.00
Everett MA, American IPA, 6.0% ABV
16 oz can

SWITCHBACK BREWING, VT 6
American Amber/Red Ale, 5.0%
ABV

GOOSE ISLAND, IL 5.50
Honkers Ale, English Bitter Ale,
4.3% ABV

GREY SAIL BREWING CO. RI 8.50
Captain’s Daughter Double IPA
American Double/ Imperial IPA
8.5% ABV

HARPOON BREWERY, MA 5.50
IPA, English India Pale Ale,
5.9% ABV

DEVIL’S PURSE, MA 6.50
“SURFMAN”’S CHECK”
English Style Pale Ale 5.0% ABV
16 oz can

NON ALCOHOLIC

HEINEKEN 0.0, NL 5.50
Euro Pale Lager, 0.0% ABV

