



SPECIALTY MARTINIS

The Espresso

Coined as the best espresso martini in the Merrimack Valley.

Two-time People's Choice Award winner.

Vanilla vodka, real espresso, hazelnut, cream liqueur. Also available dark \$18

Toasted Marshmallow Espresso.

Sweet, creamy & toasty espresso martini \$18

Key Lime Pie Martini

Whipped vodka, white chocolate liquor, and lime. Garnished with whipped cream and graham crackers. \$18

Strawberry Lemon Drop

Strawberry vodka, citrus vodka, strawberries & lemons. Served with red sugar rim. \$18

Coconut Churro

Coconut Rum, Rumchata, whipped vodka, hazelnut. Garnished with a chocolate & coconut rim. \$18

The Dirty Gherkin

Hot & Dirty martini with dill pickle juice. Garnished with a dill pickle, olive, & pepperoncini. \$17

Savvy & Spice

Organic vodka, elderflower liqueur, muddled cucumbers & jalapenos, fresh lime juice. \$17

Sly Boots

Empress Gin, elderflower liqueur, prosecco float. \$18

Peanut Butter Bliss

Chocolate, peanut butter martini made with real peanut butter. Garnished with peanut butter, chocolate sprinkles, & peanut butter cups. \$19

Raspberry Basil Lemon Drop Raspberry vodka, triple sec, muddled basil, lemons and raspberries. \$18

Berries in Transylvania

Raspberry vodka, blood orange liqueur, cranberry, prosecco float. \$18

Southern Sweet Water

Bourbon, Chambord, sweet vanilla. \$18

Premium Pistachio Martini

Whipped vodka, hazelnut, amaretto, cream liqueur, blue curacao \$17

Chocoholic

Whipped vodka, chocolate syrup, creamy chocolate liqueur, cream liqueur with a chocolate sprinkle rim & whipped cream topping. \$17

SIGNATURE ON THE ROCKS

Green El Dorado

Tequila, triple sec, agave, lime, Grand Marnier float.

\$13 *sub Mezcal \$2

Full Bloom

Vodka, pomegranate liqueur, lavender syrup, lemon, prosecco float. \$14

Banana Bombardier

Howler Head banana bourbon, muddled orange and cherries, chocolate bitters. \$14

Deadly Margarita

Tequila, blood orange liqueur, agave, lime, splash grenadine. \$14

Red Sangria \$15

Fruity mix of juices, liqueurs and a red blend.

White Sangria \$15

Fruity mix of juices, liqueurs and our pinot grigio.

SPECIALTY MOCKTAILS

Cucumber Jalapeno Smash

Muddled jalapenos, muddled cucumbers, lime juice, sprite, soda water

Lavender Lemon Spritz

Lavender syrup, lemon juice, soda water, lemonade

Dragon Fruit Lemonade

Dragon fruit syrup, lemonade, soda water



VODKA

Grey Goose
Ketel One
Tito's
Belvedere
Chopin
Stoli Raz
Grainger's Vanilla
Smirnoff Whipped
Smirnoff Strawberry
Skyy Blood Orange
Smirnoff Blueberry
Three Olives Citrus

GIN

Four Corners
Tanqueray
Bombay Sapphire
Hendricks
Empress Indigo

WHISKEY

Woodford Reserve
Angels Envy
Makers Mark
Bulleit
Bulleit Rye
Blanton's
Bully Boy
Basil Hayden
Buffalo Trace

SCOTCH

Balvenie 12
Balvenie 14
Johnnie Walker Black
Johnnie Walker Blue

TEQUILA

Casamigos Reposado
Don Julio Blanco
Arette Silver
Banhez Mexcal

DESSERTS

House Made Crème Brûlée

The classic custard dessert made the STIR way, topped with caramelized sugar and fresh raspberries. 10

Chocolate Mousse Cake

Rich chocolate cake, layered with chocolate mousse. Topped with chocolate drizzle and whipped cream. 10

Peanut Butter Brownie Bomb

Layers of brownie, held together with peanut butter mousse, topped with Reese's pieces and whipped cream. 12

Affogato

Fresh brewed espresso with our award winning espresso martini mix poured over our bourbon vanilla bean gelato

Contains Alcohol. 17

*Non-Alcoholic. 10

Butter Cake

Sweet butter cake with bourbon vanilla bean gelato, house made chambord & raspberry coulis, decadent chocolate sauce, fresh raspberries & whipped cream. 16

WARM ESPRESSO

Classic Americano \$4

Brewed Espresso

*Available in decaf

DESSERT MARTINIS

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Coconut Churro

Coconut Rum, Rumchata, whipped vodka, hazelnut. Garnished with a chocolate & coconut rim. \$18

Peanut Butter Bliss

Chocolate, peanut butter martini made with real peanut butter. Garnished with peanut butter, chocolate sprinkles, & peanut butter cups. \$19



SPARKLING WINE

6oz 9oz Bottle

LaMarca Prosecco Split, Italy

11

Amor Di Amanti Prosecco, Italy

26

Veuve Cliquot, France

130

RED WINE

Josh Cabernet, California

11 | 16 | 42

DAOU Cabernet, California

15 | 22 | 58

Painted Scars Cabernet, France

21 | 31 | 82

Caymus Cabernet, California

28 | 42 | 112

Conundrum Red Blend, Napa Valley

11 | 16 | 42

Smith & Hook Red Blend, California

14 | 21 | 54

Brancaia Super Tuscan, Italy

14 | 21 | 54

Hahn Pinot Noir, California

12 | 18 | 45

Benton Lane Pinot Noir, California

16 | 24 | 62

WHITE WINE

Greg Norman Chardonnay, Russian River

11 | 16 | 42

William Hill Chardonnay, California

13 | 19 | 42

Jordan Chardonnay, California

22 | 33 | 85

DaVinci Pinot Grigio, Italy

11 | 16 | 42

Crowded House Sauvignon Blanc, NZ

14 | 21 | 54

Rombauer Sauvignon Blanc, California

20 | 30 | 78

Kim Crawford Rose, France

11 | 16 | 42

BOTTLED BEERS

Maine Lunch IPA \$16 | True North Northern Haze IPA \$8 | Sam Adams Boston Lager \$8 |
Sam Adams Seasonal \$8 | Wachusett Blueberry \$8 | Blue Moon \$7 | Coors Light \$6
Corona \$7 | Athletic Brewing Company N/A \$8 | High Noon Peach \$9 | Nutrul Orange \$8