



DRINK SPECIALS

Pumpkin Espresso Martini \$19

A bold autumn twist on a classic—vodka, rich espresso, coffee liqueur, and a hint of spiced pumpkin liquor. Creamy, caffeinated, and unmistakably fall.

Pumpkin Pie Martini \$18

Dessert in a glass. Velvety vanilla vodka, pumpkin spice liqueur, spiced rum—finished with a graham cracker rim for the full pie experience.

Peared Up Martini \$18

Elegant and crisp. Vanilla vodka shaken with spiced pear liqueur, fresh lemon, and a touch of simple syrup. Light, floral, and perfectly balanced.

Apricot Brandy Mule \$16

A fruity spin on the classic mule. Apricot brandy, fresh lime, and ginger beer served over ice. Sweet, zesty, and refreshing.

STIR CHARITY MARTINI OF THE MONTH Stars and Stripes \$19

Join us for the entire month of November as we honor those who've served our nation. Enjoy our Signature Veterans Day Cocktail—Stars and Stripes, created in gratitude for our heroes. \$2 from every drink sold will be donated to Wreathes Across America for Veterans through the Chelmsford Police Athletic League. Supporting vital programs for veterans and their families.

FOOD SPECIALS

APPETIZERS

Meatball Flatbread \$17

Ricotta Spread | Marinated Grape Tomato | Provolone Meatballs | Mushrooms

ENTREES

Lemon Crema Baked Haddock \$29

Icelandic Haddock | Crispy onion and Ritz Cracker Topping | Lemon Crema | Asparagus | Saffron Rice

Braised Pork Shank \$38

Apple Brandy Reduction | Apple Compote
Brown Butter Gnocchi | Roasted Butternut Squash
Sautéed Spinach | Crispy Pancetta

Sizzling Mongolian Beef \$27

Crispy Beef Slices | House Mongolian Sauce
Tri-Colored Peppers | Julienned Spanish Onions
Broccolini Jasmine Rice | Black Sesame Seeds
Green Onions

*HAPPY
holidays*

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. *Please inform your server if anyone in your party has any allergies prior to ordering.