

LIGHT BITES

shrimp cocktail (g)
chilled U8 shrimp. spicy house made cocktail sauce.
\$20

charcuterie (g)
seasonal meats & artisanal cheeses. almonds. fresh jam. seasonal fruit. everything crackers.
\$26

blue crab dip
warm lump blue crab. cream cheese. old bay. jalapeños. blue corn tortillas.
\$19

bacon steak (g)
Neuske bacon blocks. grilled beef steak tomatoes. dijon white wine vinaigrette.
\$17

wedge salad (g)
iceberg. bacon lardons. beefsteak tomatoes. crumbled gorgonzola. gorgonzola cream.
\$14

caprese salad (g)
beef steak tomatoes. fresh basil. buffalo mozzarella. balsamic vinegar. EVOO. maldon salt.
\$14

spin me right 'round
spinach. artichoke. cream cheese. parmesan. mozzarella. blue corn tortillas.
\$16

duck, duck, no goose (g)
whipped stack of mashed. duck confit. fig compote. gorgonzola cream.
\$18

big ass meatball
prime ground beef. lamb. pork. whole hardboiled egg. san marzano tomato sauce. chilled whipped ricotta.
\$17

mac & cheese flight
smoked gouda | truffle cream | jalapeño ranch
\$17
*contains mushroom

tropical island shrimp (g)
mango. habanero. U8 shrimp. toasted coconut.
\$24

bacon loaded tots
bacon cheese tots. grilled bacon. smoked gouda. sour cream & chives
\$19

fear the spicy spear
hand cut fried pickle spears. spicy aioli
\$15

SIDE BY SIDE \$8 PER

grilled asparagus (v)(g)
jalapeno ranch mac & cheese
black truffle mac & cheese *contains mushroom
grilled beef steak tomatoes (v)(g)
garlic infused broccoli (g)

loaded mashed potato (g)
parmesan risotto (g)
parmesan corn (g)
smoked gouda mac & cheese
bacon strips (g)

(v) = vegan or modified vegan
(g) = gluten free or modified gluten free

A LITTLE MORE SUSTENANCE LAND

prime A5 wagyu filet
2 3oz. center cut medallions. loaded mashed.
\$60

8oz. center cut prime filet mignon* (g)
hand cut by Ed Stearn's Dressed Meats. loaded mashed.
\$49

tomahawk chop (g)
bone-in tomahawk ribeye. loaded mashed. parmesan corn.
42oz. \$179
32oz \$149

12oz prime delmonico ribeye (g)
hand cut by Ed Stearns Dressed Meats. loaded mashed.
\$38

14oz. prime new york strip (g)
hand cut by Ed Stearns Dressed Meats. loaded mashed.
\$36

bourbon cowboy* (g)
prime tenderloin tips. honey bourbon sauce. loaded mashed.
\$30

braised short ribs (g)
red wine braised short ribs. parmesan corn. mashed potatoes.
\$28

add a 7 oz. lobster tail +\$34
add 3 - U6 shrimp +\$20
add 2 - U10 diver sea scallops +\$16
add truffle cream bath +\$12 *contains mushroom
add gorgonzola crust +\$8
add bacon bourbon jam +\$8
add bourbon honey glaze +\$7
add creamy horseradish +\$5

SEA

lobster mac & cheese
smoked gouda mac & cheese. cavatappi. 7 oz. cold water lobster tail. grilled asparagus.
\$42

seared diver sea scallops (g)
***unprocessed TRUE U10 sea scallops**
black pasta. parmesan cream. grilled tomatoes.
\$38

beauty & the monkfish
grilled monkfish with shrimp, lobster & diver sea scallops in lemon basil cream. parmesan risotto. grilled asparagus.
\$36

grilled Faroe Island salmon (g)
plum dijon sauce. loaded mashed grilled asparagus.
\$34

butter poached shrimp (g)
garlic herb butter. parmesan risotto. grilled asparagus.
\$30

twin jumbo lump crab cakes
lump blue crab cakes. horseradish aioli. garlic broccoli.
\$29

loaded sweet pepper (v)(g)
orange pepper. veggie risotto. asparagus. roasted tomatoes. sweet corn. spinach.
\$24

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Please alert your server or Chef of any allergies. A 22% service charge will be placed on all parties of 5 or more. There is a split entree charge of \$5 per item. Imitation is the most sincere form of flattery, but there is only one Stave & Still.

bubbles

acinum, prosecco, italy
rosé, avissi, italy
perrier-jouet, grand brut champagne
piper-heidsieck, champagne, nv
taittinger brut 375 ml

chardonnay

charles krug, napa, 2021
mer soleil by caymus, Sonoma 2021
cakebread, napa, 2021

sauvignon blanc

duckhorn, napa, 2022
kim crawford, marlborough, 2021

pinot grigio

santa cristina by antinori, veneto, 2021

alternative whites

conundrum by caymus, white blend, ca, 2021

rose

dourthe, bordeaux, 2020

cabernet

zd wines, napa, 2019
precision, napa, 2019
caymus, special select, napa, 2017
silver oak, napa, 2018
silver oak, alexander valley, 2017

pinot noir

chalk hill, sonoma coast, 2019
etude "lyric", santa barbara, 2019
twomey, russian river, 2018

red blend

unshackled, ca, 2019

seasonal sangria

warm winter spice - red, white or rosé

HANDCRAFTED COCKTAILS \$14

\$12 | \$46
\$12 | \$46
\$105
\$85
\$49

smoked old fashioned
**Stave & Still signature*
buffalo trace bourbon or sazerac rye.
bitters. orange. luxardo cherry. smoke.

strawberry rhubarb martini
wheatley vodka.fresh strawberry
rhubarb shrub.sweet lemon

\$16 | \$62
\$14 | \$54
\$69

the nutcracker
weller wheated bourbon. amaretto
disaronno. black walnut bitters. lemon.

\$16 | \$62
\$14 | \$54

easy but not cheap
wheatley vodka. raspberry. fresh lemon.
purple sugar

\$12 | \$46

you are so twisted
malfy blood orange gin.cranberry lemon.
peppermint elixir, rhubarb bitters

\$14 | \$54

the crowned Jules
empress gin. fresh strawberry. lemon.

\$12 | \$46

aphrodite's nightie **Stave & Still signature*
kleos masthia. luxardo sour cherry gin
elderflower.lemon sparkling rose

\$30 | \$118
\$16 | \$62
\$295
\$195
\$148

BOURBON FLIGHTS

**1oz. pour of each & 3 bacon blocks*

take your best shot \$45
weller special reserve bourbon.
weller cypb bourbon.
weller 12yr wheated bourbon.

\$16 | \$62
\$14 | \$54
\$98

bourbon sniper \$35

e.h. taylor small batch bourbon.
elmer t. lee single barrel bourbon.
buffalo trace bourbon.

\$15 | \$58

it's now or never \$50

patron silver tequila
casamigos reposado tequila
1800 añejo tequila

\$14 | \$54

blackberry bourbon lemonade

**Stave & Still signature*
buffalo trace bourbon. fresh
blackberry. sweet lemon.

up all night(espresso martini)

wheatley vodka.cold brew espresso
kahlua. 3 espresso beans.

raspberry fields forever

wheatley vodka.fresh raspberry
elderflower. lemon. rose bubbles

cherry vanilla bourbon sour

jeffersons very small batch bourbon.
lemon. cherry. vanilla.

"I'm not really a waitress..."

weller special reserve wheated bourbon.
chambord. pomegranate. cranberry.

hibiscus margarita

corazon blanco tequila.hibiscus elixir
lemon. lime.

**Stave & Still signature*

my tai. your tai

**contains almond*

blackwell dark rum. malibu rum. 151.
pineapple. luxardo. orgeat. lemon.

death & taxes

corazon blanco tequila. grand marnier.
ambrosia. fresh citrus. black sea salt.

VIP COCKTAILS \$16

johns vacation drink

bumbu rum. malibu. pineapple juice
fresh lime.sweet cherry

best damn margarita

casamigos reposado tequila, lime, lemon
simple syrup. grand marnier

bourbon in wisdom out

blantons single barrel bourbon.
luxardo cherry.fresh peach
lemon. cranberry

the Grinch

buffalo trace bourbon. midori.
cinnamon whiskey. lemon.

tempting fate

wellers special reserve bourbon .
almond simple syrup.
fresh orange. charred bitters

that's my Christmas jam

buffalo trace bourbon.
holiday spices. maple syrup.
lemon. fresh orange. berry jam

SPECIALTY/SEASONAL BEER/SELTZER \$9

Mighty Squirrel, Cloud Candy IPA, 6.5%
Exhibit A, Cat's Meow IPA, 6.5%
Woodstock Inn Brewery, Pig's Ear Brown Ale, 4.3%
Newburyport Brewing,Plum Island Belgian White, 5.4%
Wachusett Brewing, Winter Ale, 6.5%
Newport Craft Brewing, Rhode Trip IPA, 6.3%
Wormtown Brewery,Blizzard of 1978, 6.0%
Allagash Brewing, Allagash White, 5.2%
Greater Good Brewery, Pulp IPA, 8%
Wormtown Brewery Be Hoppy IPA, 6.5%
Space Cake, Clown Shoes, Double IPA, 9%

White Claw, Black Cherry
White Claw, Raspberry
White Claw, Lime
Corona Lager 4.6%
Guinness Draught, 4.2%
Angry Orchard Hard Cider, 5.8%
Stella Artois Pilsner, 5.0%
Heineken Lager, 5.0%