

LIGHT BITES / SHARABLES

oysters on the half shell, freshly shucked (g)
 \$21/half dozen ~ \$38/dozen
make them rock (Rockefeller, that is...)
 \$24/half dozen ~ \$44/dozen
 *species vary with season, ask your server

charcuterie (g)
 seasonal artisanal meats & cheeses.
 almonds. local honey. fresh 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 beefsteak
 tomatoes. dijon white wine vinaigrette.
 \$17

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

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

shrimp cocktail (g)
 4 chilled colossal U6 shrimp. spicy
 housemade cocktail sauce.
 \$27

duck, duck, no goose (g)
 roasted red skinned potato boats.
 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

shishito samurai peppers (g) (v)
 blistered shishito peppers.
 lemon horseradish aoli.
 \$16

mac & cheese flight
 smoked gouda | white cheddar jalapeño |
 truffle cream. *contains mushrooms
 \$16

A LITTLE MORE SUSTENANCE

twin lobster tails
 two 7oz. Maine lobster tails. seasoned
 drawn butter. creamed spinach.
 \$69

aeolian style Chilean sea bass
 marinated artichokes. capers. garlic.
 white wine butter sauce. parmesan risotto.
 \$40

lobster mac & cheese
 smoked gouda mac & cheese. cavatappi.
 7 oz. cold water lobster tail.
 grilled asparagus.
 \$39

seared diver sea scallops (g)
***unprocessed TRUE U10 sea scallops**
 black pasta. parmesan cream.
 grilled tomatoes.
 \$36

beauty & the monkfish
 grilled monkfish. shrimp. lobster.
 diver sea scallops. lemon basil cream.
 parmesan risotto. grilled asparagus.
 \$34

bourbon cowboy* (g)
 prime tenderloin tips. honey bourbon
 glaze. loaded mashed.
 \$29

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

8oz. center cut PRIME filet mignon* (g)
 hand cut by Ed Stearn's Dressed Meats.
 loaded mashed.
 \$46
 add gorgonzola crust +\$7
 add truffle cream bath +\$12 *contains mushrooms
add surf to your turf
 3 - U6 shrimp +\$20
 2 - U10 diver sea scallops +\$16
 7 oz. lobster tail +\$32

veal medallions*
 pistachio dusted veal medallions. luxardo
 cherry reduction. burgundy mushroom
 potato puff.
 \$37

grilled Faroe Island salmon Oscar style* (g)
 grilled asparagus. lump blue crab topping.
 creamed spinach.
 \$36

butter poached shrimp (g)
 garlic herb butter. parmesan risotto.
 grilled asparagus.
 \$29

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

chicken cordon bleu
 organic chicken breast. smoked ham.
 baby swiss. white wine dijon cream.
 mac & cheese.
 \$22

SIDE BY SIDE \$6 PER

creamed spinach (g)	loaded mashed potato (g)
grilled asparagus (v)(g)	parmesan risotto (g)
white cheddar jalapeño mac & cheese	parmesan corn (g)
black truffle mac & cheese *contains mushrooms	smoked gouda mac & cheese
grilled beef steak tomatoes (v) (g)	burgundy mushrooms
	burgundy mushroom potato puff \$8

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

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.

HANDCRAFTED COCKTAILS \$14

bubbles

valdo, prosecco, italy
rosé, avissi, italy
perrier- jouet, grand brut champagne
piper-heidsieck, champagne, nv
emmolo by caymus, sparkling wine, ca, nv

\$12 | \$46
\$12 | \$46
\$105
\$85
\$70

chardonnay

charles krug, napa, 2019
mer soleil, caymus, 2020
cakebread, napa, 2021
stags leap wine cellars, karia, napa, 2020

\$16 | \$62
\$14 | \$54
\$69
\$60

sauvignon blanc

twomey, napa, 2021
kim crawford, marlborough, 2021
cakebread, napa, 2019

\$15 | \$58
\$12 | \$46
\$63

pinot grigio

santa cristina by antinori, veneto, 2021

\$12 | \$46

alternative whites

conundrum by caymus, white blend, ca, 2021

\$14 | \$54

rose

belle glos, sonoma 2019
dourthe, bordeaux, 2018

\$14 | \$54
\$12 | \$46

cabernet

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

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

pinot noir

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

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

red blend

stag's leap, "hands of time", napa, 2018
marionette, spain, 2017
summer sangria

\$15 | \$54
\$12 | \$46
\$14

smoked old fashioned

*Stave & Still signature
buffalo trace bourbon or sazerac rye.
bitters. orange. luxardo cherry. smoke
*upgrade to our Five & Twenty Rye for +\$2

the nutcracker

buffalo trace bourbon. amaretto
disaronno. black walnut bitters. lemon.

make it hurt so good

weller wheated bourbon. grade A maple
syrup. lemon. chocolate bitters.

the white queen

wheatley vodka. white cranberry.
combiere. lime.

cherry vanilla whiskey sour

weller wheated bourbon. cherry.
vanilla. lemon.

the crowned Jules

empress gin. fresh strawberry. lemon.

the empress' new shoes *contains almond
empress 1908 gin. pineapple.
lemon. orgeat. pea blossom.

BOURBON FLIGHTS

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

the doc is in \$45

doc swinson's funky drummer rye.
doc swinson's l'espirit whiskey.
doc swinson's 36/21 bourbon.

bourbon sniper \$35

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

take your best shot \$45

weller special reserve bourbon.
weller cypb bourbon.
weller 12yr wheated bourbon.

pork my peach

*Stave & Still signature
bacon infused buffalo trace bourbon.
peach. cinnamon. lime. regatta ginger beer.

sugar plum fairy

wheatley vodka. damson plum.
combiere.lemon.

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

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

willy wonka's fizzy lifting drink

wheatley vodka. bubbles. vanilla.
lemon. luxardo.

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.

the pink dragon mojito

bacardi white rum. pink dragon fruit.
fresh mint. lime.

blackberry bourbon lemonade

*Stave & Still signature

buffalo trace bourbon. fresh
blackberry. sweet lemon.

aphrodite's nightie

*Stave & Still signature

kleos masthia spirit. luxardo sour
cherry gin. st. germain elderflower
sweet lemon. sparkling rosé.

strawberry rhubarb martini

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

up all night

lavazza espresso. wheatley vodka.
kahlua. 3 espresso beans.

hibiscus margarita

corazon blanco tequila. hibiscus
sweet tea. lemon. lime. pink sugar.

raspberry fields forever

wheatley vodka. fresh raspberry
elderflower. lemon. rosé bubbles.

SPECIALTY/SEASONAL BEER \$9

Mighty Squirrel, Cloud Candy IPA, 6.5%
Exhibit A, Cat's Meow IPA, 6.5%
Exhibit A, Goody Two Shoes Kolsch Style Ale, 4.5%
Woodstock Inn Brewery, Pig's Ear Brown Ale, 4.3%
Newport Craft Brewing, Rhode Trip, IPA, 6.3%
Newburyport Brewing, Plum Island Belgian White, 5.4%
Great Divide Brewing, Strawberry Rhubarb Sour, 6.2%
Wachusett Brewing, Blueberry Ale, 4.5%
Wachusett Brewing, Blood Orange Ale, 4.5%

Night Shift Brewing, Whirlpool Pale Ale, 4.5%
Allagash Brewing, Allagash White, 5.2%
Timberyard Brewing, White Grape Sour, 5.4%
Fiddlehead, New England IPA, 6.2%
Greater Good Brewery, Pulp IPA, 8%
Greater Good Brewery, Pulp Daddy IPA, 8%
Wormtown Brewing, Mass Whole, 4.0%
Guinness, Draught, 4.2%
Space Cake, Clown Shoes, Double IPA, 9%

CRAFT BEER \$7

Wormtown Brewing, Be Hoppy IPA, 6.5%
High Limb, Core Unfiltered Hard Cider, 5.8%

Please drink responsibly ...don't spill it...