

## HAPPY HOUR

BUY 1 GET 1

Weekdays 4pm till 6pm

TERRACE

## SHUCK FEST

FRESH OYSTERS 1 POUND A SHUCK

Weekdays 4pm till 6pm

TAVERN

# The MAINE DRAWING ROOM & Terrace

## AFTERNOON NIBBLES

### FRESH SHUCKED OYSTERS

#### JERSEY ROYAL

1/2 Dozen | 1 Dozen

20

39

#### LINDISFARNE

1/2 Dozen | 1 Dozen

25

49

#### OSTREA REGAL

1/2 Dozen | 1 Dozen

38

75

### SMALL PLATES

#### TUNA TARTARE (G)

Avocado, wonton crisp,  
soy ginger dressing

18

#### MARINATED OLIVES (VG)

Halkidiki green olives,  
garlic, jalapeño, lemon zest

6

#### ITALIAN STEAK TARTARE (D)(G)

80/120g Hand cut tenderloin, green olives,  
truffle oil & Pecorino

16 | 25

#### HERITAGE BEETS (D)(N)

Red & yellow beets, Ragstone goats cheese,  
candied walnuts & truffle honey

14

#### CRISPY FISH TACO (D)(G)

Crispy battered cod, soft tortilla,  
pico de gallo

18

#### CAULIFLOWER TACO (VG)(G)

Mexican beans salsa, tahini dressing,  
sweetcorn, guacamole

14

#### CLASSIC MONTREAL POUTINE

Hand cut chips, cheese curds, beef jus

12

#### LOBSTER ROLL (D)(G)

Maine lobster, lemon aioli, brioche bun

28

#### MUSHROOM & TRUFFLE FLATBREAD (G)(D)

Fontina, chestnut mushrooms, black truffle

22

### DESSERTS

#### KEY LIME PIE (D)(G)

Lime meringue, chantilly cream

12

#### CANE CUT RIESLING

Yellow Label, Petaluma 2012

gls 14 btl 65

#### WHITE CHOCOLATE CHEESECAKE (D)(G)(N)

Cinnamon & walnut crumb

9

#### PETIT GUIRAUD SAUTERNES

Château Guiraud, 2016

gls 10 btl 47

#### CHOCOLATE MOUSSE (D)

Dark chocolate mousse, chocolate shavings

10

#### LATE BOTTLED VINTAGE PORT

Quinta de la Rosa, 2016

gls 10 btl 65



(N) Contains Nuts (D) Contains Dairy (G) Contains Gluten (A) Contains Alcohol (P) Contains Pork (VG) Vegan

We add a discretionary 15% service charge to all bills EVERY PENNY of which is shared. If for any reason you felt the care you received fell short please tell us so we may remove the charge

*The*  
**MAINE**  
DRAWING ROOM  
& *Terrace*

**HAPPY HOUR**  
*Weekdays 4pm till 6pm*

**COCKTAILS**

**APEROL SPRITZ**

*Aperol, Prosecco  
& Soda Water*

17

**BELLINI**

*Prosecco, white peach  
& Cream De Peach*

17

**SOUTH SIDE (P)**

*Mirabeau Gin, Mastiha, Green Juice  
Honey-Ginger, Lemon*

18

**MAYFLOWER MARTINI**

*Parsley Infused Tanqueray Gin,  
Dill Oil and A Hint of Lemon Essence*

17

**TOMMYS MARGARITA**

*El Jimador, Agave Syrup,  
Fresh Lime*

18

**SPICY PALOMA (S)**

*El Jimador, 5 Citrus Cordial, Fresh Lime,  
Bell Pepper Soda*

18

**GINGER MULE (G)(P)**

*Ketel one Vodka, Lime Juice,  
Honey-Ginger, Ginger Beer*

18

**DIRTY PICKLE MARTINI (C/R)(SD)**

*Ciroc Vodka, Dry Vermouth,  
Pickled Carrot*

18

**CUCUMBER GIMLET**

*Tanqueray Ten Gin, Maraschino,  
5 Citrus Cordial, Green Juice*

18

**REMEMBER THE MAINE (N)(E)**

*Bulleit Bourbon Rye, White Coconut  
Truffle Tea, Fresh Lemon, Angostura Bitters  
Egg White*

18

**SPIRITS**

50ml

*Ketel One Vodka*

13

*Tanqueray Export Strength Gin*

13

*El Jimador Blanco Tequila*

13

*Ilegal Joven Mezcal*

13

*Johnnie Walker Black Belnded Scotch Whisky*

13

*Bulleit Bourbon Whiskey*

13

*Havana Club 3 Y.O*

13

**WINES**

gls

*Sparkling, Ruggeri Argeo Prosecco Brut, NV*

12

*Rosé, Château de Berne Esprit Méditerranée, France 2021*

12

*White, Alvarinho, Conde Villar, Portugal, 2021*

10

*Red, Secret de Famille, Paul Jaboulet Aine, France, 2021*

10

**BEERS**

btl

*Peroni Nastro Azzurro, European Pale Lager 330ml*

7



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