

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
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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
<i>Ketel One Vodka</i>	13
<i>Tanqueray Export Strength Gin</i>	13
<i>El Jimador Blanco Tequila</i>	13
<i>Ilegal Joven Mezcal</i>	13
<i>Johnnie Walker Black Belnded Scotch Whisky</i>	13
<i>Bulleit Bourbon Whiskey</i>	13
<i>Havana Club 3 Y.O</i>	13

WINES

	gls
<i>Sparkling, Ruggeri Argeo Prosecco Brut, NV</i>	12
<i>Rosé, Château de Berne Esprit Méditerranée, France 2021</i>	12
<i>White, Alvarinho, Conde Villar, Portugal, 2021</i>	10
<i>Red, Secret de Famille, Paul Jaboulet Aine, France, 2021</i>	10

BEERS

	btl
<i>Peroni Nastro Azzurro, European Pale Lager 330ml</i>	7



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