



BROOKLAND'S
Finest
BAR & KITCHEN

CANS & BOTTLES

Allagash White 5.0% ABV	\$7.50
Budweiser 5.0%	\$5
Bud Light 4.2%	\$5
Coors Light 4.2%	\$5
Deschutes Fresh Squeezed 6.4%	\$7
Avery Liliko'i Kepolo 5.4%	\$7.50
Pabst Blue Ribbon 4.7%	\$4
Stiegl Radler 2.5%	\$7
Victory Golden Monkey 9.5%	\$8.50
Avery El Gose 4.5%	\$7.50

HOUSE-MADE SODAS

Apricot	\$3.50
Berry-Cayenne	
Ginger-Habañero	
Strawberry-Jalapeno	
Peach	
Add Booze	\$5

DRAUGHTS

Atlas 1500 5.1%	\$7
Bold Rock India Pressed Apple 4.7%	\$7
DC Brau El Hefe Speaks 6.5%	\$7
Denizens Big Red Norm 7.6%	\$7
Port City Monumental IPA 6.3%	\$7
Devil's Backbone Schwartzbier 5.1%	\$7
Rotating Local Brew	MP
Right Proper Kellerbier 5%	\$7
Victory Sour Monkey 9.5%	\$7
Tröegs First Cut IPA 6.2%	\$7

DRAUGHT COCKTAIL

Please check with your server
for today's selection. \$12

HAPPY HOUR

Monday through Thursday 4pm-7pm & every night at 11pm-close

\$4 rail drinks \$5 draughts \$6 house white or red wine



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WHITE WINE

Momo, Sauvignon Blanc	\$10/\$40
Wente, Chardonnay	\$9/\$36
Secateur, Chenin Blanc	\$10/40
Montgravet, Colombard	\$7/\$28
Nein Lives, Riesling	\$8/\$32
Monteliana, Prosecco	\$8/\$32

RED WINE

Closerie De Lys, Pinot Noir	\$11/\$44
Evodia, Garnacha	\$7/\$28
Pulenta La Flor, Malbec	\$10/\$40
Scaia, Corvino	\$8/\$32
Pulenta La Flor, Cabernet	\$10/\$40
Lamberti Sparkling Rosé	\$10/\$40

COCKTAILS

The Spicy Situation Chacho Jalapeno Infused Tequila, Fresh Lime Juice	\$12
Cool J Cucumber Infused Ivy City Gin, Fresh Lime Juice, Fresh Lemon Juice	\$13
Hail Mary Bulleit Rye or Afrohead Rum, Apricot-Rosemary Syrup	\$14
Partly Sunny Sombra Mezcal, Aperol, Yellow Chartreuse, Lemon Juice	\$12
That's What I Like Prosecco, Aperol, Strawberry-Jalapeño Syrup	\$14
Bustin' Loose Bulleit Rye, Berry-Cayenne Syrup, Fresh Lemon Juice	\$14
Columbia Collins Cucumber Infused Civic Vodka, Basil, Soda Water	\$12