

DRAFT

DOMESTIC 6.²⁵

Coors Light, Lager
Clancy's, Amber Ale
Moosehead, Lager

CRAFT & INT 7.⁵⁰

Dirty Blonde, Wheat Ale
Rebel, IPA
Propeller, Pilsner
Guinness, Stout
Angry Orchard, Cider

• 2 Rotating Taps •
(Please ask your server)

BOTTLES

DOMESTIC 5.⁵⁰

Keiths
Bud
Bud L
Moosehead L
Coors L

IMPORT 6.⁷⁵

Stella
Heineken
Corona

COOLERS 6.⁷⁵

Smirnoff Ice



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THE BUTCHER'S BLOCK,
BEDFORD



VINO

RED

	5oz	8oz	Btl
Alambrado Malbec, Arg	8 ⁰⁰	12 ⁵⁰	40
La Duna Tempranillo, Sp	8 ⁰⁰	12 ⁵⁰	40
BV Coastal Cab Sauv, US	8 ²⁵	12 ⁷⁵	41

WHITE

	5oz	8oz	Btl
Il Padrino Pinot Grigio, Ity	8 ²⁵	11 ²⁵	40 ^(1L)
Gran Hacienda Sauvignon Blanc, Cl	8 ⁰⁰	11 ⁵⁰	38
BV Coastal Chardonnay, US	8 ⁵⁰	12 ⁵⁰	41

SPOUT WINE

	5oz	8oz
Malbec, Cl	7 ⁷⁵	11 ⁰⁰
Pinot Grigio, Cl	7 ⁷⁵	11 ⁰⁰

HAPPY HOUR

4-6 daily • 5⁰⁰+tax

• DOMESTIC PINTS
18oz

• WINE FROM THE SPOUT
5oz/8oz 'Buck an Ounce'

• WELL SHOTS
Doubles • 7⁵⁰

COCKTAILS

Old Fashioned 8.⁰⁰

Bourbon, bitters,
simple syrup

Lime Margarita 7.⁵⁰

100% Agave Tequila,
with Triple Sec, lime juice,
and a salted rim

Maritime Caesar 7.⁵⁰

Vodka, Tabasco,
Worcestershire, bacon,
horse radish, & a prawn

Dark & Stormy 7.⁵⁰

Goslings rum,
ginger beer, bitters

The Royal Flush 7.⁵⁰

Rye, peach schnapps,
Chambord, cranberry juice

MARTINIS

After Eight 8.⁷⁵

Vodka, Irish Cream,
mint liqueur

French 8.⁷⁵

Vodka, Chambord,
pineapple juice

Lemon Drop 8.⁷⁵

Vodka, Limoncello,
Triple Sec

Cosmopolitan 8.⁷⁵

Vodka, Triple Sec,
lime & cranberry juice

Manhattan 8.⁷⁵

Rye, sweet vermouth, bitters

FANCY COFFEE

Spanish 7.⁰⁰

Brandy, Kahlua

B52 7.⁰⁰

Grand Marnier,
Kahlua, Baileys

Irish 7.⁰⁰

Jameson Irish Whisky,
Baileys

WING WEDNESDAY 🦋 LIVE MUSIC 7 - LATE FRI & SAT 🦋 THURS - OPEN MIC