



BAR MENU

Hand Cut Fries

parmesan aioli / herbs >> 6

Winter Citrus Salad

candied hazelnuts / goat cheese / champagne-blood orange vinaigrette >> 15

Creamy Five Onion Soup

crispy shallots / chive balsamic >> 12

Burrata Toast

'nduja / pine nuts / honey >> 15

Lobster Arancini

fried risotto / parmesan / truffle chive aioli >> 18

Spicy Scallop Cakes

panko crumb / cayenne / spicy sauce >> 15

Flatbread of the Day

chef's creation >> priced daily

Bang's Island Mussels*

pickled cherry peppers / golden garlic grilled bread /
chive butter >> 20

555 Burger*

Vermont cheddar / green tomato chutney /
5's special sauce / fries >> 20



*May contain raw or undercooked ingredients. Consuming raw oysters, raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

COCKTAILS

The Federal >> 16

Cold River Vodka / Ramazzotti Amaro / Mr. Black / Espresso

Winter's Dram >> 15

Walnut-Oil Washed Bourbon / Zucca Rabarbaro / Chambord / Bitters

K.O. Punch >> 13

Vodka / Yuzu Liqueur / Aperol / Montenegro /

Acidified Blood Orange Syrup / Seltzer

Blueberries for Al >> 13

Lunazul Tequila / Blueshine / Fresno Syrup / Lime

Miasma '52 >> 14

London Dry Gin / Licor 43 / Lemon / Vanilla / Clarified London Fog

SPIRITLESS

Winter Mule

Pear / Blackberry Sage / Ginger Beer >> 8

T.K.O. Punch

Blood Orange / Lime / Fresno Syrup / Soda >> 8

Maine Root Soda

Root Beer or Ginger Beer >> 4.5

BEER

BOTTLES & CANS

Bunker Czech Pilsner >> 9

Orono Brewing IPA >> 10

Rotating Sour >> 9

Wild Maine Seltzer >> 7

Downeast Cider >> 7

Higgins Irish Red >> 9

Guinness >> 8

Miller Light >> 5

Kit N/A >> 6

DRAFT 16oz/12oz

Flight Deck >> 9/7

Bissell Brothers >> 10/7

Maine Beer Co >> 9/7

Orono Brewing >> 9/7

Allagash White >> 8/6

Lone Pine >> 8/6

Side By Each >> 9/7