

BAR MENU

APPETIZERS

CHOURICO BOMBEIRO | 19

Portuguese sausage finished table side over open flame

CRISPY CALAMARI | 18*

Roasted garlic-shallot aioli-sweet peppadews

CHARCUTERIE BOARD | 24

Assortment of meats-cheeses-olives-pepperoncini- crisp bread

LIBERTINE MEATBALLS | 20

Housemade beef-veal-pork-parmigiano

LOCAL BURRATA | 24

Crispy prosciutto-calabrian chili-pea shoots

FRIED OYSTERS ON THE HALF SHELL | 20 *

Cold pickled cabbage-remoulade

TRADITIONAL CHICKEN WINGS | 17

Buffalo-Old Bay-North End or honey mustard

FRIED CHEESE CURDS | 16

Mozzarella curds-chili aioli

JUMBO LUMP CRAB CAKE | 28*

Lump swimming blue crab-shallot-lemon juice and zest-chives-aleppo chile-aioli

SCALLOPS WRAPPED WITH BACON | 19*

SALADS

CAPRESE | 17

Fresh Mozzarella-vine ripe tomatoes-fresh pesto-aged balsamic (add prosciutto \$7)

MISTA | 14

Red-green leaf lettuces-cherry tomatoes-shaved red onion-olives-cucumber-champagne dressing

MAINS

THE SALEM STREET BURGER | 18*

Angus beef-lettuce-tomato-onion-Portuguese roll-french fries (add bacon or egg \$3ea)

TOSTA MISTA | 16

Portuguese melted (grilled) ham and cheese sandwich

PARM or MILANESE (CHICKEN OR VEAL) SANDWICH 18/22

Tomato sauce-parmesan-fresh mozzarella or arugula-tomato-pesto aioli



EVERY ITEM HAS A GLUTEN FREE OPTION



PLEASE NOTIFY YOUR SERVER OF ANY FOOD ALLERGIES.

**CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.*

Due to daily changes in food and beverage distribution costs, some of our products may not be available and some prices may have increased from what is printed on the menu.

NORTH END • BOSTON

RED WINE

GLS/BTL

BLOCK NINE	14 / 40
Pinot Noir	
CASTELVECCHIO	14 / 40
Chianti	
SCHOLA SARMENTI	14 / 40
Negroamaro	
COVALLI	20 / 75
Barolo	
MOLINO PIANO	24 / 89
Brunello	
LAB	13 / 36
Portuguese Blend	
SAN HUBERTO	15 / 39
Malbec	
PRECISION	15 / 40
Cabernet Sauvignon	
PEIRANO	13 / 35
Merlot	
LEGERLA	45
Sangiovese	
ALMA DE ANDES	45
Malbec Reserve	
CASTELVECCHIO	110
Super Tuscan	
MAURO MOLINO	155
Barolo	

SIGNATURE COCKTAILS

ESPRESSO MARTINI	19
OLD FASHIONED	19
LIBERTEATINI	17
PISTACHIO MARTINI	19
VERY BERRY GIN COSMO	17
MAD EYE MARTINI	18
FRENCH MARTINI	17
PORTUGUESE SPRITZ	17
APEROL SPRITZ	17
RUBY NEGRONI	18
SIDECAR	17
NE HURRICANE	16
POMEGRANATE MARTINI	17
SANGRIA	17
YUZURI SOUR	18

WHITE WINE GLS/BTL

PINOT PROJECT	37
Pinot Grigio	
CECELIA	14
Pinot Grigio	
GOBELSBURG	15 / 49
Australian Gruner	
URBAN	13 / 39
Riesling	
BUTTERNUT	14 / 40
Chardonnay	
MOUNT RILEY	16 / 44
Sauvignon Blanc	
LES ALLIES	14 / 35
Sparkling Rose	
LAB	13 / 36
Rose	
MASOTTINA	14 / 35
Prosecco	
AURBY	80
Champagne	

BEER AND SELTZER

PRESS	9
WHITE CLAW	8
MIGHTY SQUIRREL CLOUD CANDY	11
STORMALONG	10
Apple Cider	
TIMBERYARD HINDSIGHT	10
CORONA	9
COORS LIGHT	9
SAM ADAMS	9
Just the Haze-non alcoholic	

DRAFT BEER

WHALERS	11
APA NE	
ZERO GRAVITY MADONNA	11
Double IPA VT	
EXHIBIT A EVERYDAY	10
Lager MA	
PERONI	10
SAM SEASONAL	10