

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 | 22 *

Cold pickled cabbage-remoulade

TRADITIONAL CHICKEN WINGS | 17

Buffalo-Honey Buffalo-Old Bay-North End or honey mustard

FRIED CHEESE CURDS | 16

Mozzarella curds-chili aioli

JUMBO LUMP CRAB CAKE | 26*

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

SCALLOPS WRAPPED WITH BACON | 20*

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



**98% OF OUR MENU 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

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|--|-------------|
| BLOCK NINE Pinot Noir | 14 / 40 |
| CASTELVECCHIO Chianti | 16 / 50 |
| SCHOLA SARMENTI Negroamaro | 14 / 40 |
| COVALLI Barolo | 20 / 75 |
| MOLINO PIANO Brunello | 24 / 89 |
| LAB Portuguese Blend | 14 / 42 |
| SAN HUBERTO Malbec | 15 / 39 |
| PRECISION Cabernet Sauvignon | 15 / 40 |
| PEIRANO Merlot | 13 / 35 |
| LEGERLA Sangiovese | 45 |
| ALMA DE ANDES Malbec Reserve | 45 |
| COLOSSAL RESERVE CASTELVECCHIO | 65 110 |
| Super Tuscan | |
| MAURO MOLINO Barolo | 155 |
| AMARONE | 160 |

SIGNATURE COCKTAILS

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|-----------------------------|----|
| 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

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| PINOT PROJECT Pinot Grigio | 37 |
| CECELIA Pinot Grigio | 14 |
| GOBELSBURG Australian Gruner | 15 / 49 |
| URBAN Riesling | 14 / 42 |
| BUTTERNUT Chardonnay | 14 / 40 |
| MOUNT RILEY Sauvignon Blanc | 16 / 47 |
| LES ALLIES Sparkling Rose | 14 / 40 |
| LAB Rose | 14 / 42 |
| MASOTTINA Prosecco | 14 / 40 |
| AURBY Champagne | 87 |

BEER AND SELTZER

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|-----------------------------------|----|
| PRESS | 9 |
| WHITE CLAW - Gluten Free | 8 |
| CLOUD CANDY | 11 |
| SUPER BOCK - Portuguese | 10 |
| STORMALONG Cider | 10 |
| NEW GRIST - Gluten Free | 9 |
| NEW PLANET - Gluten Free | 10 |
| CORONA | 9 |
| COORS LIGHT | 9 |
| SAM ADAMS | 9 |
| SIP OF SUNSHINE. | 10 |
| JUST THE HAZE -Non Alcohol | 9 |

DRAFT BEER

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