

DRINK & DESSERT *MENU*

Signature Cocktails

Grog Old Fashioned 13
Knob Creek Bourbon, Cinnamon Simple Syrup, Muddled Orange & Cherry

Aperol Spritz 14
Aperol, Prosecco, Splash of Soda

Joppa Juice 12
Tito's Vodka, Strawberry Liqueur, Lemonade

Lavender Lemonade 12
Tito's Vodka, Lavender Simple Syrup, Lemonade

Boardwalk Breeze 13
1800 Coconut, Strawberry Liqueur, Peach Schnapps, OJ, Pineapple

The Sea Bird 14
Captain Morgan, Bacardi, Melon Liqueur, Pineapple, Lime, Cinnamon Simple

Plum Island Sunset 12
Tito's Vodka, Peach Schnapps, Pineapple Juice, Cranberry Juice, Orange Juice

Martinis

Lesley's Martini 13
Kahlua, Absolut Vodka, Baileys, Frangelico

Espresso Martini 14
Espresso Liqueur, Stoli Vanilla Vodka, Baileys

Basil Greyhound Martini 12
Ketel One Vodka, Basil Simple Syrup, Grapefruit Juice

Elderflower Martini 14
Hendricks, St. Germain, Lemonade, Simple Syrup

Caramel Apple Martini 13
Apple Cider, Stoli Salted Caramel Vodka, Butterscotch Liqueur, Cinnamon Simple Syrup

Hot and Dirty Martini 13
Grey Goose Vodka, Olive Juice, Hot Pepper Juice

Margaritas and More

House Margarita 12
Sauza Gold, Triple Sec, Sour Mix

Strawberry Basil Margarita 14
Milagro Silver, Strawberry Liqueur, Basil Simple Syrup, Fresh Lime Juice

Blackberry Margarita 14
Milagro Silver, Blackberry Liqueur, Sour Mix

Coco-Rita 13
1800 Coconut, Pineapple Juice

Spicy Pineapple Margarita 16
Don Julio Blanco, Triple Sec, Fresh Pineapple, Sour Mix, Jalapeno

Blood Orange Margarita 15
Milagro, Blood Orange, Cointreau, Lime

House Mary 12
The Grog's specialty Bloody Mary Mix

Bloody Maria 13
Milagro Silver, House Bloody Mary, Hot Sauce, Lime

Mocktails

Tropical Spritz 12
Pineapple, mango and lime juice topped with ginger beer

Virgin Cucumber Gimlet 12
Muddled cucumber, lime juice, simple syrup and soda

GROG
"Everyone Meets at The Grog"


GROG
"Everyone Meets at The Grog"

White Wine

Sauvignon Blanc *Kato, New Zealand* — 11/44
Bright, lean, bursting with tropical fruits

Sauvignon Blanc *Stoneleigh, New Zealand* — 12/48
Elegant, fruit forward flavor, notes of lime zest and passionfruit

Chardonnay *Coastal Ridge, California* — 10
Rich and creamy, bouquet of fresh oak, spice, pear and vanilla

Chardonnay *Francis Coppola, Central Coast, California* — 11/44
Notes of baking spice, honeysuckle and ripe fruit

Moscato *Jam Jar, South Africa* — 10/40
Flavors or peach, apricot, lychee and orange blossom

Chardonnay *Louis Latour, Ardeche, France* — 12/48
Notes or peach, pear, melon. Medium-bodied. Dry.

Pinot Grigio *Casalini, Italy* — 10
Fresh and fragrant, ripe white pears with melon juiciness

Pinot Grigio *ILauri, Italy* — 12/48
Warm orange blossom, peach, mango aromas. Light, clean finish

Riesling *Dr. Fischer Steinbock, Germany* — 10/40
An off-dry, very aromatic and great crisp acidity

Red Wine

Bordeaux *Saint Emilion, Yvon Mau, France* — 16/62
Intense aromas of red fruits and spices with soft tannins

Pinot Noir *La Crema, Monterey, Californi* — 14/54
Aromas of raspberry, plum and rhubarb, hint of tobacco

Merlot *Coastal Ridge, California* — 10
Flavors of raspberry, strawberry and plum in abundance

Merlot *Broadside, Paso Robles, California* — 11/42
Aromas of ripe cherry, plum, black olive and baking spices

Malbec *Catena Vista Flores, Argentina* — 12/48
30 year old vines give fresh fruit flavors, sweet texture

Cabernet Sauvignon *Coastal Ridge, Californi* — 10
Dark and supple with layers of blackberry, currant and herb nuance

Cabernet Sauvignon *Tribute, California* — 13/54
Bold with aromas and flavors of blackberry, black cherry and ripe plum that give way to earthy notes, vanilla bean and shaved dark chocolate

Cabernet Sauvignon — 13/54
Black Stallion, North Coast, California
Rich and refined, raspberry, blackberry and notes of cedar

Bourbon

Bakers — 15
Aged 7 years, Bakers is sweet and smooth with notes of toasted nuts and vanilla with a silky finish

Knob Creek — 13
Aged 9 years, Knob Creek is rich, sweet and full bodied

Woodford Reserve — 11
Woody, with notes of light charcoal and dark chocolate

Bullei — 10
A small batch Kentucky bourbon with a high rye content creating a bold, spicy content and smooth finish

Blantons — 15
mature and well-balanced with vanilla, honey and citrus

WhistlePig — 17
From Vermont, a highly acclaimed straight rye whiskey

Basil Hayden's — 14
Aged 8 years, light bodied with a gentle bite

GROG
"Everyone Meets at The Grog"

Single Malt Scotch

Highland Park Viking Heart 17
Matured for 15 years in sherry seasoned oak casks

Lagavulin 22
16 year old Islay Scotch with sweet nougat and a dark, smoky finish

The Glenlivet 13
12 year old Speyside with perfect balance. Very Mellow

Balvenie Doublewood 18
12 year single malt matured first in whiskey oak and then sherry oak casks

After Dinner Drinks

Lustau Sherry 12

Grahams Tawny Port 12

Sparkling Wines

Cooks Brut (split) *Californi* 9

Cantine Maschio, Prosecco (split) *Italy* 11

Desserts

Churro Bowl Sundae 11
Freshly made warm churro bowl, dusted with cinnamon sugar, filled with vanilla bean ice cream and finished with caramel syrup & whipped cream

Mike's Killer Key Lime Pie 12
Winner of four national pie championships; Made with Nellie & Joe's Key Lime Juice

Crème Brûlée GF 11
Served in a traditional manner, our vanilla bean custard is topped with a caramelized sugar crust

Fudge Brownie Sundae 11
Warm fudge brownie and vanilla bean ice cream

Chocolate Chip Cookie Pie 11
Need we say more? Your favorite cookie dressed up as a very indulgent pie

Chocolate Mousse GF 11
A chocolate-lover's dream; The Grog's classic mousse

Chocolate Lava Cake 12
A chocolate-lover's dream -moist chocolate cake filled with a creamy, rich chocolate ganache

Flourless Chocolate Torte GF 11

à la mode - add 1.00

***GF** = Gluten Free. Some additional menu items may be prepared Gluten Free*

GROG
"Everyone Meets at The Grog"



The Grog's History

After returning from the civil war, Alfred W Thompson, the great grandfather of Newburyport Yankee Whit Kimball, opened a "Ladies and Gents Eating and Oyster House" serving Newburyporters, sailors, statesmen & travelers until prohibition. After repeal, Spud Leary opened the Pilot House, serving the public until 1964, when the McCarthys assumed stewardship.

In 1969 the business was rechristened "The Grog" after the English Navy's tradition ration of rum and water. This tradition was started by Admiral Vernon, whose nickname was "Old Grog", so called for the cloak he wore made of grogram.
In 1971, Richard Simkins and his wife Pat took ownership of The Grog. It has been continuously family owned and operated for over 55 years.

The tradition of presenting fresh food, refreshment & entertainment continues, ever-changing, as we strive to keep things lively for you. Enjoy yourself and return soon for our next act.

*Follow us on **Facebook & Instagram** / **Visit thegrog.com***

ALWAYS GOOD TO SEE YOU