

# THE SALT LINE

OYSTER + ALE



## DRAFT BEERS

**NARRAGANSETT** / 16oz / 6  
**Gansett Lager** / lager / 4.2% / RI

**PORT CITY** / 16oz / 7  
**Optimal Wit** / wheat ale / 5.5% / VA

**UNION** / 16oz / 8  
**Old Pro** / gose / 4.2% / md

**OLIVER** / 16oz / 8  
**Coventry Cream** / english bitter / 5.2% / MD (nitro pour)

**3 STARS** / 16oz / 9  
**Seasonal** / pale ale / 5.2% / DC

**OCELOT** / 16oz / 8  
**Cosmic Jive** / american ipa / 6.2% / VA

**CHARM CITY** / 9oz / 9  
**Wildflower Mead** / mead / 6.2% / MD

**RAR** / 16oz / 8  
**Nanticoke Nectar** / american ipa / 6.7% / MD

**CISCO** / 16oz / 7  
**Shark Tracker** / light lager / 4.8% / MA

**SHACKSBURY** / 9oz / 7  
**Arlo** / farmhouse cider / 4.8% / VT

**FAIRWINDS** / 16oz / 7  
**Quayside** / kolsch / 5.5% / VA

**ALLAGASH** / 16oz / 7  
**Hoppy Table Beer** / belgian pale / 4.2% / ME

**OXBOW** / 13oz / 9  
**Bowie** / saison / 5.8% / ME

**RIGHT PROPER** / 16oz / 8  
**Teeth of Lions** / berliner weisse / 7.2% / DC

**FLYING DOG** / 16oz / 8  
**Pearl Necklace** / oyster stout / 5.5% / DE (aged in TSL bourbon barrels)

**DC BRAU** / 16oz / 7  
**Brau Pils** / pilsner / 5.2% / DC

**MAINE BEER CO** / 16oz / 9  
**Mo** / pale ale / 5.2% / ME

**OTHER HALF** / 14oz / 10  
**Raining Threes** / double ipa / 8.2% / NY



## PACKAGE BEERS

**STILLWATER** / 16oz Can / 10  
**Extra Dry** / saison / 5.2% / MD

**BREWER'S ART** / 12oz Can / 7  
**Beazly** / golden ale / 7.0% / MD

**CLOWN SHOES** / 12oz Btl / 7  
**Clementine White** / witbier / 5.2% / MA

**DOGFISH HEAD** / 12oz Can / 7  
**Sea Quench** / berliner weisse / 5.2% / DE

**JAILBREAK** / 12oz Can / 7  
**Welcome to Scoville** / jalapeño ipa / 4.2% / MD

**HARDYWOOD** / 12oz Can / 8  
**Singel** / belgian ale / 5.2% / MD

**CAMBRIDGE** / 12oz Can / 8  
**Remain In Light** / pilsner / 5.2% / MA

**SMUTTYNOSE** / 12oz Btl / 8  
**Finest Kind** / american ipa / 6.2% / MA

**STOWE** / 16oz Can / 8  
**Tips Up** / semi dry cider / 5.2% / MA

**GEARY'S** / 12oz Btl / 6  
**Pale Ale** / american pale ale / 4.2% / MA

**NARRAGANSETT** / 16oz Can / 6  
**Del's Shandy** / shandy / 4.7% / RI

**NARRAGANSETT** / 16oz Can / 6  
**Lovecraft** / black lager / 7.5% / RI

**EVOLUTION** / 12oz Btl / 7  
**Lucky 7** / porter / 5.2% / MD

**ALMANAC** / 375 / 27  
**Blueberry Jack** / wild ale / 6.7% / CA

**ALLAGASH** / 750 / 38  
**Coolship Red** / sour ale / 6.2% / ME

**KENT FALLS** / 750 / 28  
**Pineapple Juicemaker** / brett ipa / 5.2% / MA

## COCKTAILS



🍷 = DRAFT COCKTAIL

**FISH HOUSE PUNCH** 🍷 / 10  
 Flor de Caña Rum, Cotton & Reed Spiced Rum, Macieira Brandy, Peach Brandy, Black Tea, Sugar, Lemon

**CAPE CODDER G&T** 🍷 / 10  
 Tanqueray Gin, House Tonic, Cranberry, Lime

**SALTIER DOG** / 12  
 Tito's Vodka, Strega, Lemon, Peychauds Aperitivo, Grapefruit

**BLUEBERRY COBBLER** / 12  
 The Salt Line Proprietary Woodford Bourbon, Oloroso Sherry, King's Ginger, Blueberry Preserves

**RISE & BRINE** / 13  
 Bluecoat Gin, Dolin Blanc, Manzanilla, House Pickle Brine

**ALLEN'S FLIP** / 12  
 Allen's Coffee Brandy, Porter, Amaro Montenegro, Egg, Simple

**SALT LINE SWIZZLE** / 14  
 Green Chartreuse, Genepy des Alpes, Pineapple, Falernum, Lime Juice, Cotton & Reed Allspice Dram

**WARD 79** / 12  
 Dickel Rye, Cointreau, Lemon, Pomegranate, Blueberry, Prosecco

**WICKED GOOD DAIQUIRI** / 12  
 Thomas Tew Overproof Rum, Kirsch, Yzaguirre Blanco, Lime, Simple

## SAKE

**DAIGINJO** / 180ml / 12  
**Miyozakura Panda** / Quite dry with a hearty palate, and a crisp, clean finish.

**SPARKLING** / 250ml / 16  
**Sawa Sawa** / Light and effervescent with notes of lychee and grain.

**YUZU** / 3oz / 12  
**Omoi Junmai** / Brilliantly acidic, slightly sweet, yet rich and rounded.

## WINE



### White

**MUSCADET SUR LIE** / 9 / 36  
 Branger, Fils des Grans Moutons, Sevre et Maine, FR, '15

**SAUVIGNON BLANC** / 10 / 38  
 Glazebrook, Marlborough, NZ, '16

**PINOT GRIGIO** / 10 / 38  
 Tollo, Alto Adige, IT, '15

**CHARDONNAY** / 12 / 45  
 La Follette, Sonoma Coast, CA, '15

**SAUVIGNON BLANC** / 13 / 52  
 La Crele, Sancerre, FR, '15

**ALBARIÑO** / 12 / 48  
 Vionta, Rias Baixas, SP, '16

### Rose

**VINHO VERDE** / 9 / 34  
 Joao Portugal Ramos, Lisbon, PT, '16

**PINOT NOIR** / 11 / 44  
 Chloe, Monterey, CA, '16

**GRENACHE** / 10 / 40  
 Paul Jaboulet, Parallele 45, Côtes du Rhône, FR, '15

**CARIGNAN** / 12 / 48  
 Clam Bake, Central Coast, CA, '15

**TXAKOLI** / 13 / 52  
 Txomin Extaniz, Getaria, SP, '16

### Sherry

**MANZANILLA** / 6 (3oz)  
 Palamino Fino, La Guita, Sanlúcar de Barrameda, SP, N/V

### Red

**GAMAY** / 12 / 48  
 Chasselay, Quatre Saisons, Beaujolais, FR, '16

**GARNACHA** / 9 / 36  
 Ludovicus, Catalonia, SP, '14

**PINOT NOIR** / 10 / 38  
 The Pinot Project, CA, '15

**CAB SAUVIGNON** / 10 / 38  
 Awing Estate, Apalta, CH, '15

### Sparkling

**PROSECCO** / 10 / 40  
 Brut, Contessa Annalisa, IT, N/V

**CAVA** / 11 / 44  
 Brut, Xarello Essential, Juvé Y Camps, Catalonia, SP, '14

**CREMANT D'ALSACE** / 14 / 56  
 Brut Rose, Gustave Lorentz, Alsace, FR, N/V

**CHAMPAGNE** / 21 / 84  
 Brut, 1er Cru, J. Lassalle, Chingy Les Roses, FR, N/V

