

NOSH + NIBBLES

HOUSE-MADE FOCACCIA | 8

roasted tomatoes, caramelized onions, whipped feta, aleppo pepper and chives

CHARCUTERIE + CHEESE | 32

selection of artisanal cured meats and new england cheeses, pickled vegetables and toasted baguette

BOLO FRIES | 18

Catalyst French fries covered in our house-made bolognese

CATALYST BURGER | 20

bacon, cheddar, caramelized onion tomato, pickles, brioche
served with catalyst french fries

CATALYST FRENCH FRIES | 8

TRUFFLE PARMESAN FRIES | 10
garlic aioli, house-made ketchup

DIPS & SPREADS | 18

chef's weekly selection of three unique dips and vegetable spreads house-made za'atar pita

CHICKEN LIVER MOUSSE | 18

tarragon mustard, pickled onions herb salad, country bread

CATALYST BBQ CHICKEN | 16

cheddar, arugula, pickled onions brioche
served with catalyst french fries

WINE NOT?

PROSECCO | 12

brut rosé, famiglia pasqua veneto, italy

PINOT GRIS | 14

kellerei andrian, alto adige, italy

SAUVIGNON BLANC | 15

paddy borthwick, wairarapa, new zealand

CHARDONNAY | 16

"gust", cline family cellars, sonoma county, california

PINOT NOIR | 16

benton-lane, willamette, oregon

RIOJA BORDON RESERVA | 17

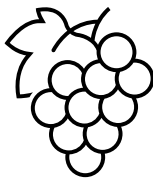
bodegas franco-españolas, rioja, spain

CABERNET SAUVIGNON | 18

obsidian, volcanic estate, red hills county, california

WINE OF THE WEEK

Ask about our rotating wine selection!



COCKTAILS

THE INDICATOR | 15

raspberry infused gin, lemon, simple syrup, topped with prosecco

THE ALCHEMIST | 15

vodka, elderflower, aperol, simple syrup, lemon, bitters

GREEN DAHLIA | 15

cucumber infused mezcal, elderflower, lemon, mint

JARDIN | 15

del vida mezcal, tequila, punt e mes, galliano, nonino botanical, grapefruit bitters

PINK PANTHER | 15

vodka, lemon, aquafaba, strawberry rhubarb syrup

BARRELS & BOTANICALS | 15

four roses bourbon, braulio amaro cointreau, peychauds bitters, aged in an oak barrel

BIG PIMMIN' | 15

Pimm's Liqueur, orange, lemon, mint, ginger ale

ROM-POM | 15

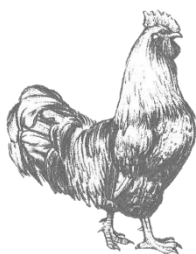
gin, pomegranate, lime, agave

ART OF PASSION | 15

Italicus Rolsolio di Bergamoto, lychee ginger, passionfruit

PINESTEIN'S THEORY | 15

rum, caramelized pineapple, aquafaba, bitters



DRAUGHT

LUNCH | 12

Maine Beer Company, Freeport ME
IPA, 7% ABV, 12oz

SUBSTANCE | 12

Bissell Brothers, Portland, ME
IPA, 6.6% ABV, 16oz

BITBURGER PILSNER | 9

Bitburger Brauerei, Germany
Pilsner, 4.8% ABV, 16oz

WHITE ALE | 9

Allagash Brewery, Portland ME
Witbier, 5.2% ABV, 16oz

ZOMBIE DUST | 12

Three Floyds Brewing Co. Munster, IN
American Pale Ale, 6.5% ABV, 16oz

THUNDER FUNK IPA | 12

Bent Water Brewing Co., Lynn, MA
Indian Pale Ale, 7.3% ABV, 16oz

FEATHER | 9

Vermont Beer Makers, Springfield, VT
Pilsner, 4% ABV, 16oz

NITRO BREAKFAST STOUT | 12

Founders Brewing Company
Grand Rapids, MI
Nitro Stout, 8.3% ABV, 14oz

SPECIALTY BEER

BITBURGER DRIVE NA | 9

Bitburger Brauerei, Germany
*Non-Alcoholic Pilsner, 0.0% ABV
11.2oz*

GREEN'S GLUTEN FREE IPA | 10

Green's/DeProef Brewery, Belgium
Gluten Free IPA, 6% ABV, 11.2oz