

# NOSH + NIBBLES

**MOZZARELLA ARANCINI** | 16  
mozzarella stuffed arancini  
parmesan, marinara sauce

**BEEF KIBBEH** | 18  
pickled onions, smoked harissa

**TURKISH SPICED TEMPURA** | 16  
**ONION RINGS** (V)  
carrot labneh

**CHARCUTERIE + CHEESE** | 32  
selection of artisanal cured meats  
and new england cheeses, pickled  
vegetables and toasted baguette

**CATALYST BURGER** | 20  
bacon, cheddar, caramelized onion  
tomato, pickles, brioche  
*served with catalyst french fries*

**HOUSE-MADE FOCACCIA** | 8  
roasted tomatoes, caramelized  
onions, whipped feta, aleppo pepper  
and chives

**TSUKUNE CHICKEN** | 18  
chicken skewer, cured egg yolk  
eel sauce

**GNOCCHI BITES** | 16  
parmesan, pomodoro sauce

**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

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# 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

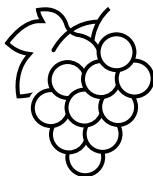
**CHARDONNAY** | 16  
"gust", cline family cellars, sonoma  
county, california

**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, prosecco

## THE ALCHEMIST | 15

Tito's vodka, elderflower, aperol lemon, simple syrup

## THE KENTUCKY CARAJILLO | 15

four roses bourbon, licor 43, coffee liqueur

## SAVED BY THE BELL | 15

bell pepper infused flor de caña rum, green chartreuse, lemon mint simple

## JARDIN DE INVIERNO | 15

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

## PERSEPHONE | 15

persimmon and green peppercorn infused pierre ferrand cognac cointreau, lemon, ginger simple

## BARRELS & BOTANICALS | 15

four roses bourbon, braulio amaro cointreau, peychauds bitters

## LOST FOSTER | 15

gin, banana liqueur, cinnamon vanilla simple

## PEARY SPECIAL | 15

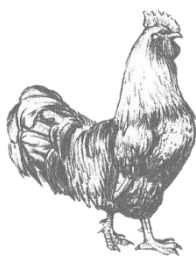
St. George spiced pear liqueur four roses bourbon, allspice bitters

## TEA THYME | 15

lemon-thyme infused vodka jasmine green tea, honey, demerara  
*(can be served hot or cold)*

## BARREL AGED COCKTAIL | 15

rotating



# 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*

# 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*