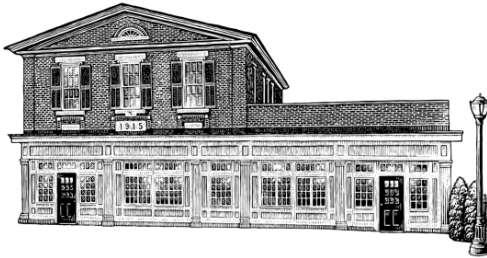


Groton Station House

RESTAURANT

DRINK MENU



WELCOME TO THE GROTON STATION HOUSE RESTAURANT

We're entirely family-owned, Groton is our hometown and we're delighted you're dining with us.

This building has served the Town of Groton for over a century. Until a few years ago, it was our municipal fire station. The first floor housed the fire engines, and the second floor contained the communications equipment. Before that, it served as an Odd Fellows hall - a local meeting place to discuss town civics and other issues of importance to the community.

Our family has rehabilitated the building to honor its turn-of-the-century vintage and faithful service to Groton. We hope you enjoy your experience here, and again, thank you very much for dining with us!

Warmest wishes,
The McElroy Family

SIGNATURE COCKTAILS

COCKTAIL OF THE MONTH

BOULEVARDIER

13

Bulleit Bourbon, Campari and red vermouth for a heart-warming pre- and after-dinner drink. Its creation is attributed to the American writer Erskine Gwynne, who founded a monthly magazine in Paris called Boulevardier, which appeared from 1927 to 1932.

OCEAN GETAWAY

11

Tito's Vodka mixed with ginger and lemon and topped with refreshing grapefruit soda for a fun martini.

PRESCOTT MANHATTAN

12

Longbranch Bourbon, refined Rubino sweet vermouth, Angostura bitters make this Manhattan smooth and refined. Garnished with Luxardo cherries.

STATION HOUSE MAI TAI

11

Appleton estate rum and almond orgeat for a true homage to the Mai Tai origin.

SPARTAN AND A ZEBRA

11

Bully Boy vodka, mule-style cocktail replaces the lime with refreshing limoncello. Topped with regatta ginger beer.

QUEEN ANNE

11

A fun twist on the French 75 using Empress botanical gin topped with a crisp sparkling wine.

INDIAN HILLS

12

Espolòn tequila, lime, Dashfire hibiscus bitters, Fever Tree tonic make this a floral and refreshing cocktail.

CHRISTOPHER ROBIN

11

Xicaru mezcal with local honey and elderflower. Floral and smoky.

PLANTER'S PUNCH

12

A classically-made Caribbean punch made with Captain Morgan, fresh lime juice, and house-made simple syrup. A refreshing sweet tea with hints of vanilla.

A FOREIGN AFFAIR

12

A spicy margarita featuring Espolòn Blanco, mango nectar, fresh lime juice, muddled jalapeño, rimmed with Tajín.

LOVERS LANE

13

Passionfruit, fresh lime juice, el Jimador Blanco, local honey. Served over crushed ice, topped with swirls of Luxardo cherry syrup, garnished with Luxardo cherries

WINES

SPARKLING

100	Avisi Prosecco	<i>Veneto, IT</i>	<i>NV</i>	10	38
101	Sommariva Rosé	<i>Veneto, IT</i>	<i>NV</i>	11	42
102	Montinore Estate Vivacé	<i>Oregon</i>	<i>NV</i>		44
103	Jean-Baptiste Adam Brut Rosé Crémant	<i>Alsace, FR</i>	<i>NV</i>		55
104	Champagne Drappier Carte d'Or,	<i>Champagne, FR</i>	<i>NV</i>		75

WHITE

110	Alois Lageder, Pinot Grigio	<i>Alto Adige, IT</i>	<i>2018</i>	9	34
111	Peregrine, Pinot Gris	<i>Central Otago, NZ</i>	<i>2016</i>		40
112	Attems, Pinot Grigio	<i>Venezia Giulia, IT</i>	<i>2018</i>		42
113	Höpler, Pinot Blanc	<i>Burgenland, Austria</i>	<i>2018</i>		44
120	Infamous Goose, Sauvignon Blanc	<i>Marlborough, NZ</i>	<i>2018</i>	10	38
121	Villebois, Sauvignon Blanc	<i>Loire, FR</i>	<i>2018</i>		38
122	Domaine du Salvard Cheverny, Chard/S.B.	<i>Loire, FR</i>	<i>2018</i>		41
123	Rombauer, Sauvignon Blanc	<i>Napa Valley, CA</i>	<i>2018</i>		51
130	Rodney Strong, Chardonnay	<i>Sonoma, CA</i>	<i>2018</i>	8	30
131	Chalk Hill, Chardonnay	<i>Sonoma, CA</i>	<i>2017</i>	12	46
132	Albert Bichot Chablis	<i>Burgundy, FR</i>	<i>2016</i>		56
133	Stags' Leap, Chardonnay	<i>Napa Valley, CA</i>	<i>2017</i>		60
134	Domaine Roland Lavantureux Chablis	<i>Burgundy, FR</i>	<i>2017</i>		62
135	Domaine Matrot Meursault	<i>Burgundy, FR</i>	<i>2017</i>		98
141	August Kessler Riesling Kabinett	<i>Rheingau, Germany</i>	<i>2018</i>	9	34
143	Paco & Lola Albariño, Rías Baixas	<i>Galicia, Spain</i>	<i>2017</i>		46

ROSÉ

140	Laurent Miquel Rosé, Cinsault/Syrah	<i>Languedoc-Roussillon, FR</i>	<i>2018</i>		31
144	Murrieta's Well Rosé, Counoise/Gren./Mour.	<i>Livermore Valley, CA</i>	<i>2018</i>		50

RED

200	Montinore Estate, Pinot Noir	<i>Willamette Valley, OR</i>	2017	12	46
203	Stephen Goff, Shea Vineyard, Pinot Noir	<i>Willamette Valley, OR</i>	2015		88
201	J. Wilkes, Pinot Noir	<i>Santa Maria Valley, CA</i>	2017		52
202	FEL, Pinot Noir	<i>Anderson Valley, CA</i>	2017		57
210	Château St Jean, Merlot	<i>California</i>	2017	10	38
211	Frog's Leap, Merlot	<i>Rutherford, Napa Valley, CA</i>	2016		79
212	Duckhorn, Three Palms, Merlot	<i>Napa Valley, CA</i>	2016		132
222	Canvasback, Cabernet Sauvignon	<i>Red Mountain, WA</i>	2015		69
223	Château Lalande, Cab. Sauv./Merlot	<i>St-Julien, Bordeaux, FR</i>	2016		75
220	Treana, Cabernet Sauvignon	<i>Paso Robles, CA</i>	2017	12	45
221	Beaulieu Vineyard, Cabernet Sauvignon	<i>Napa Valley, CA</i>	2016	16	61
224	Snowden, The Ranch, Cabernet Sauvignon	<i>Napa Valley, CA</i>	2016		92
226	One Point Five, Shafer, Cab. Sauv.	<i>Stags Leap, Napa Valley, CA</i>	2016		171
225	Nickel & Nickel, State Ranch, Cab. Sauv.	<i>Yountville, Napa Valley, CA</i>	2017		149
227	Overture by Opus One, Bordeaux Blend	<i>Napa Valley, CA</i>	NV		198
228	Pahlmeyer, Cab. Sauv./Merlot/Cab. Franc	<i>Napa Valley, CA</i>	2014		274
229	Spottswoode, Cabernet Sauvignon	<i>St Helena, Napa Valley, CA</i>	2016		315
230	Opus One, Bordeaux Blend	<i>Napa Valley, CA</i>	2015		475
262	DeLoach Zinfandel,	<i>Russian River, Sonoma, CA</i>	2015	14	54
240	Domaine Dupeuble, Beaujolais, Gamay	<i>Beaujolais, FR</i>	2018		31
250	Ermitage du Pic St Loup, Grenache/Syrah/Mourvedre	<i>Languedoc, FR</i>	2015	11	42
252	Domaine Courbis, St-Joseph, Syrah	<i>N. Rhône, FR</i>	2016		79
253	Domaine de la Solitude, Grenache/Syrah/Cinsault/Mourvedre	<i>Châteauneuf-du-Pape, FR</i>	2016		88
260	André Brunel, Grenache/Syrah/Cinsault	<i>Rhône, FR</i>	2016	10	38
251	Ascheri Barolo, Nebbiolo	<i>Piedmont, IT</i>	2015		69
254	Campogiovanni Brunello di Montalcino	<i>Tuscany, IT</i>	2014		96
263	Speri Amarone Classico, Corvina Blend	<i>Veneto, IT</i>	2013		112
241	Proemio Malbec	<i>Mendoza, Argentina</i>	2018	9	34
261	Clos de los Siete, Malbec Blend	<i>Mendoza, Argentina</i>	2016		42

FEATURED SPIRITS

RUM/CHOCOLATE PAIRING XX

Enjoy three different styles of rum from the most iconic areas of production and try how they all pair with as many different chocolates. It is the perfect choice if you are not in the mood for dessert, if you love it so much that you like to have something more after it, if you are a chocolate lover or if you like to end your meal with an after-dinner drink, or just because you like to try something new!

WHISKY

SCOTCH

Blends

Dewars	xx
Dewars 12	xx
Chivas Regal	xx
Johnnie Walker Red	xx
Johnnie Walker Black	xx
Johnnie Walker Blue	xx

Highland

The largest of the Scotch regions. Elegant, clean spirits, lightly smoked at times.

Aberfeldy 12	xx
Oban 14	xx

Speyside

Round, easy on the palate with a subtle sweet note

Macallan 12	xx
Balvenie 12	xx
Balvenie 15	xx
Glenfiddich 12	xx
Glenlivet 12	xx
Craigellachie 13	xx

Islay

Peaty, powerful, very dry and persistent

Lagavulin 16	xx
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IRISH

Jameson	xx
Slane	xx
Quiet Man	xx
Teeling	xx
Tullamore Dew	xx

BOURBON

Bulleit	xx
Pinhook	xx
Longbranch	xx
Woodford Reserve	xx
Yellowstone	xx
Basil Hayden's	xx
Old Forester 1870	xx
Old Forester 1897	xx
Old Forester 1920	xx
Woodford Double Oaked	xx
Blantons	

RYE

Wild Turkey 101	xx
Old Forester	xx
Sagamore	xx
Minor Case	xx
Bulleit	xx
Pinhook	xx
Old Potrero	xx
Whistle Pig 10	xx
Whistle Pig 15	xx

CANADIAN

Crown Royal	xx
Seagrams 7	xx

AMERICAN

Jack Daniels	xx
Jack Daniels Single Barrel	xx
J.H. Cutter	xx

FRENCH

Brenne Single Malt Whisky	
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DRAFT

1	GUINNESS DRAUGHT <i>Guinness Brewing Co., St. James's Gate, Dublin</i>	7
	Dark Irish dry stout, coffee and malty nose, roasted characters, creamy palate.	
2	UPROOTED <i>Bull Spit Brewing Co., Lancaster, Mass.</i>	8
	Double IPA brewed with apollo, simcoe and chinook hops for hoppy complexity.	
3	ANGELICA <i>Lord Hobo Brewing Co., Woburn, Mass.</i>	7
	Hazy IPA that drinks like a wheat beer with fruit juices of an elegant haze.	
4	COLD SNAP <i>Samuel Adams, Boston, Mass.</i>	7
	Unfiltered white ale, orange peel and plum for sweetness, coriander for pepper.	
5	617 TITLE TOWN <i>Lord Hobo Brewing Co., Woburn, Mass.</i>	8
	New England IPA with balanced malts accentuated by fruity and floral hops.	
6	BROWN COW <i>Bull Spit Brewing Co., Lancaster, Mass.</i>	8
	True English Brown ale, roasted, grassy floral, slightly spicy, clean aftertaste.	
7	HOUSE LAGER <i>Jack's Abby Brewing Co., Framingham, Mass.</i>	7
	Bavarian-style lager, sweet and golden flavors and a full malty body.	
8	YUENGLING <i>D. G. Yuengling & Son, Pottsville, Penn.</i>	8
	Iconic American lager famous for its rich amber color and medium-	

CRAFT

	DELIRIUM NOËL <i>Brewery Huyghe, Geraardsbergsesteenweg, Belgium</i>	10
	Belgian strong dark ale with warm copper color, toasty brown bready malt, dates, raisins, figs, caramel, licorice, tangy orange and molasses with dried cranberries, wood.	
	NEW PLANET <i>New Planet Brewery Co., Boulder, Colo.</i>	6 ⁵⁰
	Gluten-free Pale Ale, bold and hoppy, rich citrus notes, distinct finish.	
	ROYAL RASPBERRY SOUR <i>Pryes Brewing Co., Minneapolis, Minn.</i>	9
	American fruited Berliner Weisse that combines raspberry with hints of passion fruit for a crisp and approachable Kettle sour.	
	FUEL AMERICA COFFEE STOUT <i>Flying Dreams Brewing Co., Worcester, Mass.</i>	8
	Dry, Irish-style Stout, smooth, roasty, very drinkable.	
	OAK HILL HARD CIDER BLEND <i>Carlson Orchard, Harvard, Mass.</i>	8
	Traditional Hard Cider blend from our friends down the road at Carlson Orchard.	

TRADITIONAL

Heineken	6
Stella Artois	6
Corona	6
Budweiser	6
Bud Light	6
Michelob Ultra	6
Coors Light	6
Buckler Beer (Non-Alcoholic)	6

NON-ALCOHOLIC

San Pellegrino	6
Acqua Panna	6
Coffee Regular or Decaf (Organic)	4
Espresso (Single or Double Shot)	3, 4
MEM Tea	3
Juice	4
Unsweetened Iced Tea	3
Soda	3