

NOSH & NIBBLES

CHARCUTERIE NACHOS | 26

assorted cured meats, mozzarella
banana peppers, olives, house made
potato chips

BUFFALO CHICKEN DIP | 16

house made potato chips

CATALYST BURGER | 22

bacon, cheddar, caramelized onions
tomato, pickles, brioche

served with catalyst french fries

DIPS + SPREADS (V) | 18

chef's selection of assorted dips
and spreads, house-made za'atar
pita

TEQUILA LIME WINGS | 18

ranch dip

BOLO FRIES | 18

catalyst french fries covered
in our house-made bolognese

HOUSE-MADE FOCACCIA | 10

sundried tomatoes, thyme, olive oil,
whipped feta

BACON CHEDDAR & CHIVE

CROQUETTES | 16

chipotle ranch lime aioli

CATALYST FRENCH FRIES | 8

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

Half Price Nosh & Nibbles Available:
Monday, Friday, Saturday 2:30 PM-Close
Tuesday-Thursday 7:00 PM - Close

DRAUGHT BEERS

LUNCH | 13

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

THE SUBSTANCE ALE | 12

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

BITBURGER PILSNER | 11

Bitburger Brauerei
Germany
Pilsner, 4.8% ABV, 16oz

WHITE ALE | 10

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

FARMHOUSE PALE ALE | 13

Oxbow Brewing Company
Newcastle, ME
Saison Pale Ale, 6% ABV, 16oz

LITTLE FLUFFY CLOUDS | 12

Prohibition Pig, Waterbury, VT
NE Pale Ale, 5.9% ABV, 16oz

FEISTBIER | 10

Notch Brewing, Salem, MA
Festbier Lager, 5.7% ABV, 16oz

MILK STOUT NITRO | 13

Left Hand Brewing Company
Longmont, CO
Nitro Milk Stout, 6% ABV, 16oz

WINE NOT?

PROSECCO | 14

Brut Rosé, Famiglia Pasqua, Veneto, Italy

ALBARIÑO | 15

Rías Baixas, Spain

CHARDONNAY | 16

Valrav, Napa Valley, California

SAUVIGNON BLANC | 17

Long Meadow Ranch, Sonoma County, California

SANCERRE | 20

Pierre Prieur et Fils, Domaine de Saint-Pierre,
Loire Valley, France

MALBEC | 15

Nicolas Catena, Mendoza, Argentina

SYRAH | 16

Château de saint Cosme, Rhône, France

CABERNET SAUVIGNON | 19

Loren Crossing, Napa Valley, California

PINOT NOIR | 19

Terlato, Iconoclast, Santa Barbara County, California

WINE OF THE WEEK

Ask about our rotating wine selection!

ZERO PROOF

MANGO NO. 5 | 12

mango, lime, honey, orange, soda water

NO PROOF, JUST THEORIES | 12

blood orange, rosemary, lemon, soda water

COOL AS A CUCUMBER | 12

cucumber, mint, basil, honey, simple, lime,
ginger beer



COCKTAILS

THE INDICATOR | 17

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

THE ALCHEMIST | 17

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

OLD FANGLED THING | 17

rye, all spice dram, cinnamon, bitters

GOLDEN PLUM FAIRY | 17

butterfly pea tea infused gin, plum, lemon

POM DIGGITY | 17

coconut rum, pomegranate, lime,
coconut cream, agave

CONFERENCE CALL | 17

vodka, pear cognac, lemon, honey

DOLCE & BANANA (N) | 17

cacao nib infused genever, nocino,
banana liqueur, walnut bitters

NOT THE GUM DROP BUTTONS! | 17

vodka, bailey's, ginger syrup, montenegro

GOLDILOCKS | 17

reposado tequila, lemon, honey,
yellow chartreuse, bitters

BEFORE PLACING YOUR ORDER PLEASE INFORM YOUR SERVER IF YOU OR A MEMBER OF YOUR PARTY HAVE ANY FOOD ALLERGIES.

*CONSUMING RAW OR UNDERCOOKED FOOD MAY INCREASE THE RISK OF FOODBORNE ILLNESS.