

NOSH & NIBBLES

ESQUITES FRITTERS (V) | 18
corn fritters, lime crème, cilantro
tajin seasoning

CHICKEN LIVER MOUSSE 2.0 | 20
red onion jam, honey, baguette

BOLO FRIES | 18
catalyst french fries covered
in our house-made bolognese

GRILLED PEACH TARTINES (V) | 18
burrata, basil, herb ricotta
balsamic

BEEF KIBBEH SKEWER (N) | 16
charred eggplant yogurt, pine nuts
walnuts, herb vinaigrette

ARTISANAL CHEESE (N) | 26
assorted trio of cheeses, blueberry
balsamic jam, marcona almond
honeycomb, toast

CATALYST FRENCH FRIES | 8
TRUFFLE PARMESAN FRIES | 10
garlic aioli, house-made ketchup

CATALYST BURGER | 22
bacon, cheddar, caramelized onions
tomato, pickles, brioche
served with catalyst french fries

BANG BANG SHRIMP | 18
TOSTADAS
avocado crème, salsa

DIPS + SPREADS (V) | 18
chef's selection of assorted dips and
spreads, house-made za'atar pita

HOUSE-MADE FOCACCIA | 10
Sun-dried tomatoes, thyme, olive oil
whipped feta

½ PRICE NOSH & NIBBLES AVAILABLE:
Monday, Friday, Saturday 2:30 PM-Close
Tuesday-Thursday 7:00 PM - Close

DRAUGHT BEERS

LUNCH | 13
Maine Beer Co., Freeport, ME
IPA, 7% ABV, 12oz

THE SUBSTANCE ALE | 13
Bissell Brothers, Portland, ME
IPA, 6.6% ABV, 16oz

BITBURGER PILSNER | 12
Bitburger Brauerei Germany
Pilsner, 4.8% ABV, 16oz

WHITE ALE | 12
Allagash Brewery, Portland, ME
Witbier, 5.2% ABV, 16oz

FARMHOUSE PALE ALE | 12
Oxbow Brewing Co., Newcastle, ME
Saison Pale Ale, 6% ABV, 16oz

LITTLE BIRD | 13
Lamplighter Brewing Co., Cambridge, MA
Hazy Pale Ale, 5% ABV, 16oz

PEEPER | 13
Maine Beer Co., Freeport, ME
American Pale Ale, 5.5% ABV, 12oz

MILK STOUT NITRO | 13
Left Hand Brewing Co., Longmont, CO
Nitro Milk Stout, 6% ABV, 16oz

WINE NOT?

PROSECCO | 14
vignabianca brut doc, veneto, italy

ALBARIÑO | 15
familia torres, pazo das bruxas, rías baixas, spain

SAUVIGNON BLANC | 17
long meadow ranch, sonoma county, california

CHARDONNAY | 16
valrav, napa valley, california

ROSE | 16
château de berne, côtes de provence, france

ROSE PROSECCO | 14
brut rosé, famiglia pasqua, veneto, italy

SYRAH | 16
château de saint cosme, rhône, france

PINOT NOIR | 19
terlato, iconoclast, santa barbara county, california

CABERNET SAUVIGNON | 19
loren crossing, napa valley, california

MALBEC | 15
nicolas catena, mendoza, argentina

WINE OF THE WEEK

Ask us what we are pouring this week!

ZERO PROOF

SMOKE SHOW FIZZ | 12
charred pineapple, basil, lime, sprite

PEACHY KEEN | 12
peach, lemon, basil, honey, soda water

ORANGE CREAMSICLE | 12
orange, blood orange, coconut milk, vanilla, lime

PHONY NEGRONI | 12
st. agrestis non-alcoholic aperitivo

GREENHOUSE REFRESHER | 12
cucumber, basil, mint, 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

PEACH MY BOURBON | 17
bourbon, amaro nonino, pineapple
lemon, demerara, peach, bitters

MELON COLLIE | 17
gin, cantaloupe, lemon, honey
egg white

PHOTO "SIP" THESIS | 17
honeydew melon, cucumber, lime
albariño wine, elderflower, agave

EASY AS PIE 17
vanilla vodka, lime, pineapple
coconut cream, whipped cream
(*contains dairy)

SWEET PEA SEÑORITA | 17
blanco tequila, elderflower, lime
sugar snap peas, saline

BEE-LOMA | 17
blanco tequila, grapefruit, lime, honey
topped with soda water

PASSIONATELY QUESTIONABLE | 17
vodka, pineapple, passion fruit, lemon
ginger

TROPICAL ILLUSION | 17
clarified piña colada, rum, coconut
pineapple, lime (*contains dairy)