

## *Bloody Mary's*

The Bloody Mary has certainly transformed since it's creation in 1921 at Harry's New York Bar in Paris by bartender Fernand Petiot. Harry's was also one of the famous haunts of Ernest Hemingway who also dabbled with Bloody Mary recipes, his own calling for a few to many pints of vodka to grace these pages. Though the original recipe only calls for vodka & tomato juice it has evolved into something a little more complex. Whether you like yours with a sting or with a zing we assure you, this menu has a bit of everything. Like Fernand himself it's always fun to try something new so keep an open mind when reading the cocktail descriptions.

SLAINTE!!

### *The Cure*

<p><b>The Tommy Doyle's Wake Up</b> <span style="float: right;"><b>7.00</b></span></p> <p>First we start with a little Jameson, second we add our homemade Bloody Mary mix and to finish it off we top it with Guinness. It's seriously a must try.</p>		<p><b>The Kevin Bacon</b> <span style="float: right;"><b>8.00</b></span></p> <p>This could be breakfast all on its own. We take our homemade Bloody Mary mix shake it up with some bacon infused vodka and garnish it with none other than a thick cut piece of bacon.</p>
<p><b>The Bloody Cab Driver</b> <span style="float: right;"><b>7.00</b></span></p> <p>Are you a wino? If you answered yes, than this is the perfect variation of a Bloody Mary for. We remove the vodka &amp; in it's place add CK Mondavi Cabernet. Don't knock it till you try it.</p>		<p><b>BLT</b> <span style="float: right;"><b>8.00</b></span></p> <p>Yes! We know this is the same drink as the Kevin Bacon, or is it. We take our homemade Bloody Mary mix, Smirnoff vodka, shake and top this bad boy with a cherry tomato wrapped in bacon &amp; a side leaf of lettuce.</p>
<p><b>The Bloody English Man</b> <span style="float: right;"><b>7.00</b></span></p> <p>This is truly for the hardcore. Who needs vodka when theirs gin.</p>		<p><b>Oh No Maria!!!!!!</b> <span style="float: right;"><b>8.00</b></span></p> <p>Yes we know this is a Bloody Maria but, we are huge fans of Spanish soap operas &amp; wanted to make it a little dramatic. We get rid of the vodka &amp; add some Cuervo Gold to this one.</p>
<p><b>The Bloody Scotsman</b> <span style="float: right;"><b>8.50</b></span></p> <p>We take this one to the next level and add Dewar's to the mix. There is nothing better than scotch in the morning. The true breakfast of champions.</p>		<p><b>Some Like it Hot</b> <span style="float: right;"><b>8.00</b></span></p> <p>Nothing says wake up like a fire in your mouth. We take our homemade Bloody Mary mix, add in some cayenne pepper &amp; Absolut Peppar Vodka for an added kick.</p>
<p><b>Mr. Daniels</b> <span style="float: right;"><b>8.00</b></span></p> <p>Jack that's all we need to say.</p>		

### *Michelada's*

**You may or may not be looking at the person sitting next to you asking them what a Michelada is?**

**A Michelada is just another awesome form of the Bloody Mary except we use beer instead.**

**Can't drink hard alcohol during the day? Have a Michelada.**

<p><b>The Original</b> <span style="float: right;"><b>10.00</b></span></p> <p>Keeping the spirit of the original alive, we take our homemade Bloody Mary mix and throw in Corona. We can also do it in light form with a Corona Light.</p>		<p><b>Bloody Light</b> <span style="float: right;"><b>7.00</b></span></p> <p>This drink is becoming the new rave. Our homemade Bloody Mary mix tossed with a Bud Light. Who knew breakfast could be this much fun?</p>
<p><b>Sam &amp; Mary</b> <span style="float: right;"><b>7.00</b></span></p> <p>Ever wonder what Sam Adams would have drank if he was at the Alamo &amp; alive in 1836? Well now you know. Our homemade Bloody Mary mix topped off with Boston's finest lager.</p>		

### *Build Your Own*

**If you're a do it yourselfer, feel free to craft your own Bloody Mary. If it's good enough we'll put it on our menu.**

<p><b>Well Liquors</b> <span style="float: right;"><b>6.00</b></span></p> <p>In bar lingo, well liquors refer to the house liquor or the cheapest stuff we have but, still the finest product Somerville has to offer.</p>		<b>Garnishes</b>	
<p><b>Call Liquors</b> <span style="float: right;"><b>8.00</b></span></p> <p>Yet again bar lingo, this is the good stuff Smirnoff, Jack, Captain etc..</p>		<p><b>Shrimp 1.50</b></p> <p><b>Pepperoni .50</b></p> <p><b>Pepperoncini .50</b></p> <p><b>Cheddar Cube .50</b></p> <p><b>Pepper jack Cube .50</b></p> <p><b>Anchovy stuffed olive .50</b></p>	<p><b>Blue cheese stuffed olive .50</b></p> <p><b>Cherry Tomato .25</b></p> <p><b>Thick cut bacon .50</b></p> <p><b>Jalapeños .25</b></p> <p><b>Cucumber .25</b></p> <p><b>Carrots .25</b></p>
<p><b>Top Shelf</b> <span style="float: right;"><b>10.00</b></span></p> <p>This is the really good stuff.</p> <p><b>All Build your own Mary's come with the standard garnish of a celery stick and are served in a 16oz Mason Jar.</b></p> <p style="text-align: center;"><b>Ask your server for details</b></p>			