

PROTOCOL

HOST
YOUR
EVENT
HERE

WE USE FRESH, LOCAL INGREDIENTS. BUNS, BREADS, PASTA, DESSERTS - MADE IN HOUSE, DAILY

SMALLS

- MUSHROOM ARANCINI** 🌿
black truffle aioli, arugula salad, lots of cheese 14
- WHIPPED BOURSIN** 🌿 🥚
prune compote, toasted cashew, spiced honey 14
- ROASTED GARLIC HUMMUS** 🌿 🌾 🥚
red pepper romesco, tabbouleh, marinated chickpeas 14
- PORK RIBS**
tamarind barbecue, garlic crumble 19
- ESCARGOT**
butter, pernod, toast 14
- POTATO LEEK SOUP** 🌿 🌾
mascarpone, crispy onion strings, scallion gremolata 11
- LIVER MOUSSE** 🌿
cherry compote, whole grain mustard, pickled shallots, toast 14
- HAND CUT FRIES** 🌿
house aioli 8

SALADS

- CLASSIC CAESAR**
toasted garlic crumb, parmesan, anchovy 13
- SIMPLE GREENS** 🌿 🌾 🥚
mixed greens, red onion, sherry vinaigrette 9
- GREEN BEAN SALAD** 🌿 🌾
arugula, candied pecans, feta, dried cherries, radish, blood orange vinaigrette 14

HANDS

- MUSHROOM MELT** 🌿
mushroom loaf, pomodoro, provolone, scallion gremolata 15
- DUCK CONFIT**
cherry compote, bibb lettuce, pickled shallots, brie-whiz 15
- BRAISED BEEF SANDWICH**
bone marrow salsa verde, giardiniera, american cheese, au jus 15
- SMASH BURGER**
american cheese, lettuce, onion, pro sauce 14
- FRIED CHICKEN SANDWICH**
lettuce, house pickles, aioli 14

STICKY
TOFFEE PUDDING
toffee sauce,
candied pecans,
house vanilla ice
cream
11

& MORE DESSERTS ROTATING

🌿 - VEGETARIAN • 🌿 - VEGAN • 🥚 - CONTAINS NUTS
🌾 - GLUTEN FREE • 🥚 - DAIRY FREE

* PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY.

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

COCKTAILS

VIOLET FEMME

Brockman's gin, blackberry puree, purple basil syrup, lime

15

ENCORE

Highwest bourbon, Highwest rye, house fenugreek bitters, Carpano Antica

16

DEAR JOHN

Spring 44 gin, hopped ver jus, dill, celery bitters, lemon

14

SERIOUSLY, ORDER IT

Cruzan rum, Bitter Truth apricot & falernum, Punt e Mes, lime, Angostora

15

RAPTOR PUNCH

House-made punch, Grainger's "red" vodka

12

MOON TOWER MARGARITA

Pueblo Viejo tequila, Pama pomegranate liqueur, lime, agave, Fleur spice rim

14

COZY BY THE FIRE

calvados, cinnamon vermouth, cranberry syrup, Angostura, flamed orange

15

LADY HENDRICKS

Hendricks gin, Saint Germain, raspberry puree, lemon, prosecco

18

PAPA MIDNIGHT

V1 Espresso vodka, Tia Maria, cold brew coffee

14

PISCO SOUR OF SORTS

Cuatro G's pisco, Vermont bianco vermouth, Matacuy Elixir, sumac syrup

15

NAKED & "INFAMOUS"

Gracias a Dios mezcal, Liqueore Strega, Aperol, lime

14

SPICE TRADER

Toki Whiskey, Sorel Jamaican liqueur, TeaTulia hibiscus tea, lemon

14

ITALICUS SOUR

Flor de Cana rum, Italicus, bergamot syrup, lemon, Scrappy's bergamot bitters

13

TIME FLIES

Twenty Boat spiced rum, Tempus Fugit Creme De Banane, blood orange, lime, El Guapo Polynesian Koss bitters

15

VIRGIN

18TH AMENDMENT

Hopped kombucha, celery bitters, lemonade, cucumber ribbon

9

MILATINI

Mandarin cardamom, turmeric, lemonade, lemon

11

PASSIONATE PRESBYTERIAN

House punch, ginger beer, peach bitters, soda water

9

-Ask about our other N/A options!-

COMMUNAL

BOYS OF SUMMER *

Contratto, Four Roses, lime, tepache

54

FLOWER PRINCESS

Princess water, Combier pamplemousse rose liquor, raspberry, prosecco

45

SANGRIA

rum, orange, peach, red wine

37

**Groups of 4+*

-Everyone at table must be 21-

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