

## SWEETS



### STICKY TOFFEE PUDDING

*dates, toffee sauce, vanilla ice cream*

10

### TRES LECHES CAKE

*berry compote, fresh mint, 3 milks*

10

## FUN TIMES:

MON: Closed

TUES: 4:00 pm - 12:00 am

WED: 4:00 pm - 12:00 am

THURS: 4:00 pm - 1:00 am

FRI: 4:00 pm - 1:00 am

SAT: 12:00 pm - 1:00 am

SUN: 12:00 pm - 12:00am



## SATURDAY & SUNDAY BRUNCH

12:00 pm - 3:00 pm

Get down with us

  @PINKYSBOS



[www.PINKYSBOS.com](http://www.PINKYSBOS.com)

269 Newbury Street, Boston / tel: 857.239-9684

hello @pinkysbos.com



## SIPS

### NICE PEAR 15

*Prosecco, pear, vanilla, lemon, St. Germain*

### ARE YOU FIGGIN ME? 16

*Espolon reposado, fig, vanilla, pimento dram, lemon, baking spices*

### SPICY RITA 15

*Tanteo jalapeno, pineapple, orgeat, lime*

### WATERMELON BLOSSOM 16

*Grey Goose watermelon-basil, St. Germain, grapefruit, lemon*

### LAVENDER BEE'S KNEES 15

*St George Botanivore, lemon, honey, ginger, lavender*

### SMOKED TOBACCO OLD FASHIONED 16

*Longbranch bourbon, Averna, maple syrup, tobacco bitters, smoke*

### ALPINE NEGRONI 16

*Montelobos Espadin Mezcal, Campari, Del Professore vermouth, Amaro Braulio*

### ROSÉ SANGRIA 14

*Rosé, St George spiced pear, lemon, Fever Tree yuzu*

### GONE SHELLING (for 2) 32

*Appleton signature, coconut, passionfruit, lemon, pineapple, curacao*

### "THE OG" ESPRESSO MARTIN 17

*Tito's, Caffè Borghetti, espresso*

### MARSHMALLOW ESPRESSO MARTIN 17

*Espresso vodka, Caffè Borghetti, toasted marshmallow, salted caramel Irish cream*

### 🍷 "PINKY UP" ESPRESSO SHOTS \$12 🍷

*~pick your poison from any above~*

### MOCKTAILS 14

#### ZILCH SPRITZ

*Giffard Aperitif, Lyre's London Dry, sparkling water*

#### NO REGRETS FIG MARGARITA

*Cleanco Clean T, fig, maple syrup, lime*

# SAVORIES

**BAR FRIES** salt & pepper 11 *gf/v*

**TEMPURA GREEN BEANS** 15 *v*  
togarashi seasoning, soy glaze aioli

**SWEET POTATO HUMMUS** 14 *gf*  
toasted naan, sea salt-zaatar-olive oil dusting

**PATATAS BRAVAS** 14  
duck fat fried potatoes, zesty pimenton aioli, scallion curls

**SPICY EDAMAME** 13 *gf*  
chili paste, miso, garlic

**CHARRED BROCCOLI** 14 *gf/v*  
honey, garlic, alleppo pepper

**CHAR SIU BRUSSEL SPROUTS** 15 *gf*  
Cantonese bbq pork belly, sesame & shaved scallion

**HOUSE-MADE POTSTICKERS** 15 *v*  
oyster mushroom, napa cabbage, carrot, ginger-garlic soy sauce

**CONFIT CHICKEN WINGS** 15 *gf*  
hot honey, BBQ rub, or sweet chili

**ARGENTINIAN EMPANADAS** 16  
spiced ground beef, hard-boiled egg & spanish olive,  
chimichurri crema

**PIGS-IN-A-BLANKET** 15  
Waygu cocktail franks, puff pastry, honey dijonnaise

**BIANCO FLATBREAD** 17  
mushroom, artichoke heart, roasted cherry tomato,  
arugula, balsamic glaze, parmesan cream

**PORK BELLY BAO BUNS** 16  
Char Sui Belly, pickled carrot & daikon, fresno chili,  
sriracha, cilantro

**STREET TACOS** 14 *gf*  
al pastor style carnitas, red cabbage slaw,  
pickled fresnos, cotija, crema, white corn tortilla

**BUFFALO CRISPY CHICKEN SLIDERS** 15  
franks red hot, buttermilk ranch, American cheese,  
lettuce, tomato, brioche bun

**MINI-MACS SLIDERS** 15  
lettuce, pickles, special sauce, yellow american, sesame seed bun

**THREE-WAY SLIDERS** 16  
beef tenderloin, James River, mayo, American cheese, onion roll

**GARLIC SHRIMP** 21  
dried chorizo, fino sherry, lemon, garlic, parsley

GF: GLUTEN FREE V: VEGAN

\* These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. Please inform your server if you or a member of your party has a food allergy or sensitivity.



# BEERS

rotating



~draught~

**CASTLE ISLAND FIVER** New England IPA, MA, 6.3% abv 10

**BLUE MOON** witbier, CO, 5.4% abv 8

**CISCO SHARK TRACKER** light lager, MA, 4.8% abv 8

**MAINE LUNCH** American IPA, ME, 7% abv 13

~bottles & cans~

**MICH-ULTRA** light lager, MI, 4.2% abv 8

**CORONA** american adjunct lager, MEX, 4.6% abv 8

**SAM SEASONAL** rotating, MA 8

**MONTUCKY COLD SNAP** lager, MT, 4.1% abv 8

**ROTHAUS** pilsner, Germany, 5.1% abv 8

**STELLA** euro pale ale, Belgium, 5% abv 8

**FIDDLE HEAD IPA** new england IPA, VT, 6.2% abv 9

**KRONENBOURG 1664** witbier, France, 5% abv 8

**GUINNESS** irish dry stout, Ireland, 4.2% abv 8

**DOWNEAST** new england cider, MA, 5.1% abv 9

**HIGH NOON** rotating hard seltzer, CA, 4.5% abv 9



# WINE



~Sparkling~

**PROSECCO**

Casa Canevel, Veneto 13/52

**BRUT ROSE**

Bouvet Ladubay Excellence, Loire 12/48

~White~

**SAUVIGNON BLANC**

Jacques Dumont, Loire 13/52

**CHARDONNAY**

Domaine des Deux Roches, Bourgogne 16/64

~Rosé~

**GRENACHE-CINSAULT**

Maison Saleya, Provence 12/48

~Red~

**PINOT NOIR**

Stoller, Willamette Valley 17/68

**CABERNET SAUVIGNON**

Lyeth, CA 13/52