

CAPPUCCINO & COFFEE

Braxton is proud to serve our custom blend of Intelligentsia "direct trade" coffee, Mighty Leaf hot tea and Lavazza espresso.

Jameson or Bushmills Irish Coffee 7.5
Butternut (Frangelico, Butterscotch & Brandy) 7.5
Orange Glaze (Kahlua & Grand Marnier) 7.5
Sweet Tooth (Amaretto & Raspberry) 7.5
Twist (Tuaca & Dark Creme de Cacao) 7.5

PORT / SHERRY

Cockburn's 10 yr. (Tawny Port) 9.5
Emilio Lustau Dry Amontillado (Sherry) 7
Fonseca 20 yr. (Tawny Port) 12
Graham's 6 Grapes (Vintage Port) 8
Montevina Terra d'Oro (Zinfandel Port) 7
Taylor - Fladgate 10 yr. (Tawny Port) 10

SINGLE MALT SCOTCH

Balvenie 12 yr. (Speyside) 10
Dalmore 15 yr. (Highlands) 15
Glenlivet 12 yr. (Highlands) 11
Glenlivet 18 yr. (Speyside) 17
Highland Park 25 yr. (Orkney Islands) 39
Laphroaig 10 yr. (Islay) 10
Macallan 15 yr. (Speyside) 17
Oban 14 yr. (Highlands) 11
Talisker 18 yr. (Isle of Skye) 14

PREMIUM WHISKEY

Bushmills 7
Crown Royal 8
Gentleman Jack 9
Jameson 7
Ri 1 12

SINGLE BARREL & SMALL BATCH BOURBONS

1792 Ridgemont Reserve 9
Baker's 10
Basil Hayden 9
Booker's 11
Bulleit 8.5
Knob Creek 9
Woodford Reserve 9

COGNAC

Courvoisier Exclusif 13
Courvoisier VS 10
Courvoisier XO 22
Hennessy Paradis 75
Hennessy VSOP 10
Martell Cordon Bleu 18
Martell XO 19.5
Remy Martin VSOP 11



happy hour
appetizer
wine
martini
beer
scotch
whiskey
bourbon
cognac
coffee
port

BRAXTON
SEAFOOD GRILL

happy hour

Sunday - Friday | 4:00pm - 7:00pm

SPECIAL DRINK FEATURES

Monday - 1.5 off Draft & Bottled Beer
Tuesday - Handcrafted Cocktails 6
Wednesday - Featured Martinis 6
Thursday - Wine Flights 7.5
Friday - X-Rated Martinis 6

MONDAY - FRIDAY

1lb. Lobster at Cost (subject to availability)

SUNDAY

1/2 off bottles of wine priced 100 or less

APPETIZERS

Chef's oysters* on the half shell .75 each

5.00 APPETIZERS

Smoked Salmon Flatbread
Roasted Duck Flatbread
Small Cheese Plate†
Small Shrimp Sushi Roll

6.00 APPETIZERS

Small Tuna Sushi Roll*
Bruschetta
Small Maine Mussels
Calamari
Cheese Burger
New England Lobster Roll

7.00 APPETIZERS

Tuna Tartare*
Shrimp Scampi
Grilled Chipotle Shrimp
Vietnamese Style Crab Spring Rolls

HANDCRAFTED COCKTAILS

STRAWBERRY BASIL MOJITO

10 Cane Rum, muddled strawberries
and sweet basil, pure cane syrup,
fresh-squeezed lime juice 10.5

PIÑA COLADA

Sauza Hornitos, Malibu Rum,
coconut cream & pineapple,
fresh-squeezed lime 9.5

BRAXTON MARGARITA

Sauza Hornitos Tequila, Agave nectar,
Courvoisier VS, triple sec,
margarita foam 9.5

CARAMEL WHITE RUSSIAN

Pearl Caramel Vodka, Patron X.O.
Café Coffee Liqueur, cream 9

CARIBBEAN HARD LEMONADE

Cruzan guava & mango rums,
Malibu Rum, pineapple, fresh-squeezed
lemonade, Firefly Sweet Tea Vodka float 9.5

BERRY CAIPIROSKA

Absolut Apeach Vodka, muddled blackberries,
raspberries and blueberries, house sour mix,
pure cane syrup, squeeze of lime 9.5

FRENCH 75

Caravella Limoncello, Cointreau, Hendricks
Gin, Domaine Ste. Michelle Brut 9.5

LEMON BASIL MANHATTAN

Maker's Mark Bourbon, fresh-squeezed
lemon, pure cane syrup, basil, lemon zest 9.5

BELLINI

Domaine Ste. Michelle Brut,
Peach Schnapps, peach sorbet 9.5

SANGRIA - RED OR WHITE

Red - fresh berries, orange juice
Red Diamond Cabernet Sauvignon 9

White - fresh citrus fruits, seltzer
Ecco Domani Pinot Grigio 8.5

ABSINTHE

ABSINTHE "TRADITIONAL"

Served chilled with sugar cube, slotted
spoon 12

ERNEST HEMINGWAY'S "DEATH IN THE AFTERNOON"

Absinthe and iced Champagne poured until it
attains the proper opalescent milkiness 12

WINE FLIGHTS

PLATINUM BLONDES - 12

Conundrum White Wine Blend (California)
Honig Sauvignon Blanc (Napa Valley)
Mer Soleil "Silver" Chardonnay (Monterey)

COSMOPOLITAN WHITES - 10

Laurenz Gruner Veltliner (Austria)
Trefethen Dry Riesling (Napa Valley)
King Estate Pinot Gris (Willamette Valley, OR)

TINY BUBBLES - 12

Domaine Ste. Michelle Brut (Columbia Valley, WA)
Cantine "Maschio" Prosecco (Italy)
Moet & Chandon Imperial (France)

RIGHTEOUS REDS - 11

Wild Horse Pinot Noir (Central Coast, CA)
Gascon Malbec (Argentina)
Cline "Cool Climate" Syrah (Sonoma County)

FIERY REDHEADS - 14

Spellbound Petite Sirah (California)
Veramonte "Primus" Meritage Blend (Chile)
J. Lohr "Hilltop" Cabernet Sauvignon (Paso Robles, CA)

WHITE WINE 6OZ. | 9OZ.

SPARKLING WINES

Domaine Ste. Michelle Brut (Columbia Valley, WA) 8
Cantine "Maschio" Prosecco (Italy) 9
Moet & Chandon Imperial (France) 187 ml. 31

CRISP, REFRESHING WHITES

Menage a Trois Rose (California) 7.5 | 10
Laurenz Gruner Veltliner (Austria) 8.5 | 11.5
Salmon Run Chardonnay - Riesling (Finger Lakes) 8.5 | 11.5
Gramona Gessami Blanco (Spain) 11.5 | 15.5

CHARDONNAY

Indaba (South Africa) 7.5 | 10
J. Lohr "Riverstone" (Arroyo Seco, CA) 8.5 | 11.5
Kenall Jackson "Grand Reserve: (Central Coast, CA) 11 | 15
Mer Soleil "Silver" (Monterey) 12.5 | 17

PINOT GRIS / GRIGIO

Ecco Domani (Italy) 7.5 | 10
King Estate (Willamette Valley, OR) 9.5 | 14

RIESLING

Chateau Ste. Michelle (Columbia Valley, WA) 7.5 | 10
Hishback & Sohne Piesporter Spatlese (Germany) 8.5 | 11.5
Trefethen Dry Riesling (Napa Valley) 11 | 15

SAUVIGNON BLANC

Seaglass (Santa Barbara) 8.5 | 11.5
Kim Crawford (New Zealand) 10.5 | 14.5
Honig (Napa Valley) 11.5 | 15.5

PROJECT RECORK

Braxton is a Project ReCork drop off point. We are one of the few places in the city where you can drop off your wine cork to be recycled. Ask your server or bartender for more information.

DESSERT WINES

Dolce Late Harvest (Napa Valley) 375 ml. 110
Inniskillin Ice Wine (Niagara Peninsula) 375 ml. 90
King Estate Vin Glace Pinot Gris Ice Wine (Willamette Valley, OR) 9
Robert Mondavi Moscato D'Oro (Napa Valley) 7
Vin Glacière Pacific Rim Riesling '04 (Washington) 10.5
Cocoa DiVine Chocolate (Florida) 5

RED WINE 6OZ. | 9OZ.

BOLD, SEDUCTIVE REDS

Rosenblum Vinters Cuvee Zinfandel (California) 8.5 | 11.5
Gascon Malbec (Argentina) 8.5 | 11.5
Albet I Noya Temperanillo (Spain) 8.5 | 11.5
Spellbound Petite Sirah (California) 9.5 | 13
Cline "Cool Climate" Syrah (Sonoma County) 9 | 12.5
Vermonte "Primus" (Chile) 11 | 15

PINOT NOIR

Castle Rock (Monterey) 8.5 | 11.5
Belle Glos "Meiomi" (Sonoma County) 10 | 14
Wild Horse (Central Coast, CA) 12 | 16.5
Argyle (Willamette Valley, OR) 12.5 | 17

CABERNET SAUVIGNON

Red Diamond (Washington) 8.5 | 11.5
Joel Gott "815 Blend" (California) 10.5 | 14.5
J. Lohr "Hilltop" (Paso Robles, CA) 12.5 | 17

MERLOT

Calina (Chile) 6.5 | 9
Red Rock (California) 7.5 | 10
Chateau Ste. Michelle "Indian Wells" (Washington) 11 | 15

SIGNATURE MARTINIS

X-RATED

Skyy Vodka, X-Rated Fusion Liqueur (premium French Vodka, rich blood oranges & Brazilian passion fruit), grapefruit juice, cranberry juice 10

ASIAN PEAR

Pear sake, Square One Vodka, jasmine, fresh-squeezed lemon, edible hibiscus flower 9.5

LEMON DROP

Ketel One Citroen Vodka, fresh-squeezed lemon, pure cane syrup with rock candy 'icing' 10

CUCUMBER DILL

Hendricks Gin, fresh juiced cucumber, fresh dill 10.5

PINK POPS

X-Rated Fusion Liqueur (premium French Vodka, rich blood oranges, Brazilian passion fruit), Domaine Ste. Michelle Brut 10

ROSEBERRY

Skyy 90 Vodka, fresh rosemary, raspberries, mint, white cranberry juice 9.5

BLACKBERRY LEMONADE

Grey Goose Vodka, Chambord, fresh-squeezed lemon juice, pure cane syrup, Prosecco float 11

ESPRESSO

Three Olives Vanilla Vodka, Kahlua, espresso, heavy whipping cream, shaved chocolate 10

FLAVORED

Mango, Pineapple, Raspberry, Apple, Pomegranate or Chocolate 9.5

BOTTLED BEER

NATIONAL - 5

Budweiser, Bud Light, Miller Genuine Draft, Miller Lite, Michelob Ultra Light

CRAFT, IMPORTS & MICRO - 6.5

Amstel Light, Corona, Czech Rebel, Estrella Daura (gluten free), Heineken, Samuel Adams Boston Lager, Stella Artois

LARGE FORMAT ARTISAN BEERS

16
Goose Island Pere Jacques (650 ml.)

16.5
Koningshoeven Trappist Tripel Ale (750 ml.)

18
Estrella Damm Inedit (750 ml.)

DRAFT BEER

NATIONAL - 5

Miller Lite

CRAFT, IMPORTS & MICRO - 6.5

Bell's Seasonal, Goose Island Seasonal, Guinness, Samuel Adams Seasonal, Trumer Pils, Two Brothers Domain Dupage

6.5
Goose Island Matilda

APPETIZERS

TEMPURA SHRIMP SUSHI ROLL

Small 7.5 | Large 11.5

TUNA SUSHI ROLL*

Small 8.5 | Large 12.5

SMOKED SALMON FLATBREAD

White sauce, onion, caper, watercress 8.5

ROASTED DUCK FLATBREAD

Italian cheeses, fig barbecue sauce, onion, apple 8.5

MINI NEW ENGLAND LOBSTER ROLLS

Sweet bun, lobster salad, watercress 10

MESQUITE GRILLED ARTICHOKE

Lemon, oregano, parmesan aioli 8.5

GOAT CHEESE BRUSCHETTA

Tomato basil cruda, focaccia crisps 9.5

CHIPOTLE GRILLED SHRIMP

Corn & black bean relish, lime sour cream 11

SAUTÉED SHRIMP SCAMPI

With garlic butter 10.5

CALAMARI

Crisp fried with jalapeños and carrots 11.5

TUNA TARTARE*

Wasabi vinaigrette, sesame crackers 12.5

JUMBO LUMP CRAB CAKES

Creole remoulade and mango tartar 15

CHEESE PLATE†

Assortment of cheeses, walnut raisin crisps, pickled sultanas, sweet and sour cherries
Small 7.5 | Large 10

STEAMED MAINE MUSSELS

White wine sauce Small 8.5 | Large 12.5

STEAMED LITTLENECK CLAMS

Garlic, butter, white wine sauce 13.5

VIETNAMESE STYLE CRAB SPRING ROLLS

Daikon, avocado, mint, basil, shiro miso 11.5

SHRIMP COCKTAIL

Served with cocktail & remoulade sauces 15.5

FRESH SHUCKED OYSTERS*

Please ask your server for a variety of our fresh oysters.

† We use nuts and nut based oils in these menu items. If you are allergic to nuts, or any other foods, please let your server know.

* Contains or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.