

THE CUT

Wednesday – Sunday ✦ Dinner 4pm – 10 pm

COCKTAILS

CRIMSON AND CLOVER

Beet Infused Vodka, Ginger Beer, Lime | \$15

THE OPENING LINE

Gin, Green Chartreuse, Cucumber, Lemon | \$16

HARVEST MOON

Tequila, Aperol, Watermelon, Lemon | \$16

BUDDY OLD PAL

Rye, Select Apertivo, Dry Vermouth | \$15

SCARBOROUGH FAIR

White Rum, Sage, Grapefruit, Lime | \$15

SELECT APERTIVO SPRITZ

Select Apertivo, Prosecco | \$14

MOCKTAILS

DAVEY ROSE

Lyre's N/A London Dry Gin, Hibiscus & Rose, Lemon, Tonic | \$14

FAUX PALOMA

Ritual N/A Tequila, Grapefruit, Lime, Sage | \$14

GARDEN SPRITZ

Cucumber, Lemon, Oddbird N/A Blanc de Blancs | \$14

BRIGHT & STORMY

Rituel N/A Rum, Rosemary Simple, Fever Tree Ginger Beer, Lime, Candied Ginger | \$14

177 Main Street
Gloucester, Ma 01930



978-515-0000

thecutlive.com

Most dishes may be
made gluten free
upon request



Before placing your order, 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 illnesses*



A 20% gratuity will be added to parties of 6 or more. Check may only be split up to 4 ways.
