



DRAFT BEERS

Blue Moon \$7

5.1% ABV - Belgian-Style Wheat Ale

Spyglass \$12

Seasonal Rotating

Maine Beer Lunch \$12

7% ABV - India Pale Ale

Miller Lite \$5

4.2% ABV - American-Style Light Lager

Bud Light \$5

4.2% ABV - American-Style Light Lager

Fiddlehead IPA \$8

6.2% ABV - American IPA

Founders All Day IPA \$7

4.7% ABV - India Pale Ale

Kona Big Wave \$7

4.4% ABV - American Blonde Ale

Downeast Cider \$8

5.1% ABV - Original Unfiltered Craft Cider

Sam Adams \$7

Seasonal Rotation

StoneFace IPA \$8

7.2% ABV - IPA

Towne Tavern IPA \$10

6.2% ABV - PA - New England / Hazy

Guinness \$8

4.2% ABV - Stout

BEERS

Bottled Beer

Bud Light \$5.50 • Budweiser \$5.50 • Coors Light \$5
Corona \$6 • Heineken \$7 • Mic Ultra \$5.50 • Miller Light \$5
Pacífico \$6 • Stella \$7 • 603 Winni Amber Ale \$8 • Jack's
Abby House \$7.50 • Berkshire Coffee Porter \$8 • Citizen
Cider \$8 • Austin Street Pale Ale \$7.50

Hard Seltzer

High Noon \$6.50 • Nutrl \$6.50 • Long Drink \$6.50 • Sun
Cruiser \$6

NA DRINKS

NA Beer

Athletic Lite \$6 • Athletic IPA \$6 • Budweiser Zero \$5
Heineken 0.0 \$5 • Sam Adams Just The Haze \$6

NA Sangria \$8

Fruit Juices, Fresh Fruit & Sprite

NA Passionfruit Mule \$8

Ginger Beer, Passionfruit Syrup & Fresh Lime Juice

SIGNATURE DRINKS

Royal Sour \$12

Crown Royal Whiskey, Crown Royal Apple, Simple Syrup, Sour Mix, Fresh Lemon Juice & A Dash Of Bitters

The Trainwreck \$12

Bulleit Rye, Fresh Lemon Juice, Simple Syrup, Blackberry Syrup

The Olde Fashion \$13

Bulleit Bourbon, Sugar, Bitters, Orange Peel & Luxardo Cherry

Limoncello Mojito \$12

Limoncello, Bacardi Rum, Fresh Lemon Juice, Fresh Mint, Topped With Soda Water

Baileys Salted Caramel Iced Coffee \$10

Baileys Salted Caramel, Cantera Negra Café, Cold Brew, Topped With Whipped Cream

Espresso Martini \$13

Cantera Negra Café, Vangogh Double Espresso Vodka, Baileys Original Irish Cream & Espresso Cold Brew
Keep it traditional or Salted Caramel, Chocolate

Lemon Drop Martini \$14

Grey Goose Vodka Citron, Cointreau, Fresh Lemon Juice, Simple Syrup

Hot & Dirty \$13

Ketel One Vodka, House Made Blend Of Olive & Jalepeno Juice, Blue Cheese Stuffed Olives

Raspberry Limoncello Martini \$14

Grey Goose Vodka, Limoncello Liqueur, Fresh Lemon Juice, Raspberry Syrup

SEASONAL DRINKS

Lavender Gin Mule \$13

Bombay Sapphire Gin, Lavender Syrup, Simple Syrup, Fresh Lemon Juice & Ginger Beer

Peach-Tini \$11

Deep Eddy's Peach Vodka, Pineapple Juice, Fresh Lime Juice, Simple Syrup

Paloma \$12

Hornitos Silver Tequila, Grapefruit Juice, Simple Syrup, Topped With Club Soda, Salt & Tajin Rim

Towne Water \$12

Maker's Mark, Honey Syrup, Lemonade, Fresh Lemon Juice

Red Sangria \$11

White Sangria \$11

MARGARITAS

The OTT Margarita \$14

Don Julio Blanco Tequila, Cointreau, Agave, Fresh Lime Juice, With Salted Rim

Cucumber Jalapeño Margarita \$14

21 Seeds Cucumber Jalapeño Tequila, Cointreau, Fresh Lime Juice, Agave Nectar, Tajin Rim

Blood Orange Margarita \$13

Hornitos Silver Tequila, Cointreau, Fresh Lime Juice, Agave, & Blood Orange Juice

RED WINE

A to Z \$13

Pinot Noir - Oregon

Educated Guess \$13

Cabernet Sauvignon - Napa Valley, California

Colossal \$12

Red Blend - Lisboa, Portugal

Seghesio \$14

Zinfandel - Sonoma County, California

Charles Krug \$16

Cabernet Sauvignon - Napa Valley, CA

Wente \$13

Merlot - Livermore Valley, CA

Tribute \$13

Cabernet - Paso Robles, CA

Ferrari Carano Reserve BOTTLE ONLY \$78

Cabernet - Alexander Valley, CA

WHITE WINE

Chloe \$12

Pinot Grigio - Valdadige, Italy

Liquid Light \$11

Pinot Grigio - Washington State
1 Gram of Sugar & 95 Calories

Chateau Ste Michelle \$12

Riesling - Columbia Valley, Washington State

Butter \$13

Chardonnay - Napa Valley, CA

Stag's Leap \$16

Karia Chardonnay - Napa Valley, CA

Cupcake \$9

Moscato - Piedmont region of Italy

Cupcake \$9

Prosecco - Veneto, Italy

The Pale \$12

Rose - Provence, France

Wairau River \$12

Sauvignon Blanc - Marlborough, New Zealand

LATE NIGHT MENU

SERVED DAILY 9PM - CLOSE

Hand-Cut Onion Rings \$9.99

Crispy & Golden Brown Hand-cut Onion Rings.
Served With Our Signature Tavern Fry Sauce

Tavern Fries \$8.99

Served With A Side Of Our Tavern Fry Sauce

Mozzarella Moons \$8.99

3 Crispy Mozzarella, Served With A Side Of Marinara Sauce

Steak Bomb Egg Rolls * \$14.99

Deep-fried Egg Rolls With House-cut Steak, Onions, Peppers & American Cheese Served With Elisha's House Dressing & Chipotle Mayo

Sweet Potato Fries \$9

Served With A Side Of NH Maple Syrup

Fried Pickles \$8.99

Crispy And Tangy Deep-fried Dill Pickles, Served With A Creamy And Flavorful Elisha's Dressing.

Jalapeño Poppers \$11.99

8 Deep Fried Jalapeños Filled With Cream Cheese & Served With A Side Of Chipotle Ranch Dressing

Chicken Wings * \$14.99

8 Crispy Jumbo Chicken Wings, Tossed In Your Choice Of Dry Rub Or Sauce. Served With Celery & Carrot Sticks, Ranch Or Blue Cheese.

Cajun • Garlic & Herb • Buffalo • BBQ • Garlic Parm • Bourbon & Bacon

Soft Pretzel Bites \$8.99

Bavarian-style Salted Mini Pretzels Bites, Served Warm With A Side Of Beer Cheese Sauce & Tavern Mustard

Smash Burger *

SINGLE \$11.99 DOUBLE \$17.99

4oz. Beef Patty Topped With American Cheese, Lettuce, Tomatoes, Onions & Pickles, On A Toasted Brioche Roll

Italian Smash Burger *

SINGLE \$12.99 DOUBLE \$18.99

Italian Spiced Burger, Mozzarella Cheese, Marinara Sauce & Basil. On A Toasted Brioche Roll

Chicken Finger Basket \$12.99

5 Deep Fried Chicken Fingers, Served On A Bed Of Golden French Fries

*Consumer Advisory: Consumption Of Undercooked Meat, Poultry, Eggs, Or Seafood May Increase The Risk Of Food-borne Illnesses. Alert Your Server If You Have A Food Allergy Or Special Dietary Requirements