



DRAFT BEER

ASK ABOUT OUR ROTATING BEERS

BLUE MOON	\$7
5.1% ABV - Belgian-Style Wheat Ale	
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 India Pale Ale	
FOUNDERS ALL DAY IPA	\$7
4.7% ABV - India Pale Ale	
KONA BIG WAVE	\$7
4.4% ABV - American Blonde Ale	
DOWNEAST CIDER	\$8
Seasonal Rotation	
SAM ADAMS	\$7
Seasonal Rotation	
STONEFACE IPA	\$8
7.2% ABV - American India Pale Ale	
TOWNE TAVERN IPA	\$10
6.2% ABV - PA - New England / Hazy	
GUINNESS	\$8
4.2% ABV - Stout	

BEER

BOTTLED BEER	
Bud Light \$5.50 • Budweiser \$5.50 • Coors Light \$5	
Corona \$6 • Heineken \$7 • Mic Ultra \$5.50	
Pacifico \$6 • Stella \$7 • 603 Winni Amber Ale \$8	
Carlson Orchards Harvard Harvest \$8 • Berkshire Coffee Porter \$8	
HARD SELTZER	
High Noon \$6.50 • Nutrl \$6.50 • Long Drink \$6.50	
Sun Cruiser \$6	

NA OPTIONS

ATHLETIC LITE	\$6
ATHLETIC IPA	\$6
BUDWEISER ZERO	\$5
HEINEKEN 0.0	\$5
BLUE MOON NA	\$5
NA MULE	\$9
NA SANGRIA	\$9
NA SPRITZER	\$10

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	\$13
Limoncello, Bacardi Rum, Fresh Lemon Juice, Fresh Mint, Topped With Soda Water	
BAILEYS SALTED CARAMEL ICED COFFEE	\$11
Baileys Salted Caramel, Cantera Negra Café, Cold Brew, Topped With Whipped Cream	
ESPRESSO MARTINI	\$14
Cantera Negra Café, Vangogh Double Espresso Vodka, Baileys Original Irish Cream & Espresso Cold Brew Try It With Salted Caramel, Chocolate Or Peppermint RumChata	
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 & Jalapeño Juice, Blue Cheese Stuffed Olives	
RASPBERRY LIMONCELLO MARTINI	\$14
Grey Goose Vodka, Limoncello Liqueur, Fresh Lemon Juice, Raspberry Syrup	
PEACH-TINI	\$11
Deep Eddy's Peach Vodka, Pineapple Juice, Fresh Lime Juice, Simple Syrup	
TOWNE WATER	\$12
Maker's Mark, Honey Syrup, Lemonade, Fresh Lemon Juice	

SEASONAL DRINKS

RED SANGRIA	\$11
SNICKERDOODLE MARTINI	\$15
Stoli Vanilla, Baileys Cinnamon Churro, Butterscotch Schnapps, Sprinkled With Cinnamon	
PEPPERMINT WHITE RUSSIAN	\$12
Titos Vodka, Kahlua, Peppermint RumChata, Milk, Topped With Whipped Cream & Candy Cane	
HOLIDAY BARK MARTINI	\$13
Stoli Vanilla Vodka, Baileys Chocolate & Peppermint RumChata	
MISTLETOE MULE	\$12
WhistlePig 6yr Rye, Cranberry Juice, Fresh Lime Juice, House Made Simple Syrup, Topped Ginger Beer	
CRANBERRY LIMONCELLO SPRITZ	\$13
Deep Eddy's Cranberry, Limoncello Liqueur, Fresh Lemon Juice & House Made Simple Syrup, Topped With Prosecco & Cranberries	
POMEGRANATE SIDE CAR	\$13
Hennessy, PAMA Pomegranate Liqueur, Cointreau, Fresh Lemon Juice & House Made Simple Syrup, A Sugar Rim & Lemon Wedge	

MARGARITA

- 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
- POMEGRANATE MARGARITA**..... \$12
Milagro Reposado, Cointreau, Fresh Lime Juice, Agave, PAMA Pomegranate Liqueur

RED WINE

- A TO Z**..... \$13
Pinot Noir - Oregon
- EDUCATED GUESS**..... \$13
Cabernet Sauvignon - Napa Valley, CA
- CHARLES KRUG**..... \$16
Cabernet Sauvignon - Napa Valley, CA
- WENTE**..... \$13
Merlot - Livermore Valley, CA
- TRIBUTE**..... \$13
Cabernet - Paso Robles, CA
- THE FEDERALIST**..... \$14
Cabernet Sauvignon - North Coast, CA
- THE FEDERALIST**..... \$14
Red Blend - North Coast, CA
- THE FEDERALIST**..... \$14
Zinfandel - North Coast, CA
- FERRARI CARANO RESERVE**..... BOTTLE \$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

FOOD ALLERGY?
Let your server know before ordering!

LATE NIGHT BITES

9PM - VOLUME

- CHICKEN WINGS *****..... \$16
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 Jam*
- JALAPEÑO POPPERS**..... \$13
8 Deep Fried Jalapeños Filled With Cream Cheese & Served With A Side Of Chipotle Aioli
- MOZZARELLA MOONS**..... \$10
3 Crispy Mozzarella Moons, Served With A Side Of Marinara Sauce
- SOFT PRETZEL BITES**..... \$9
Bavarian-style Salted Mini Pretzel Bites, Served Warm With A Side Of Beer Cheese Sauce & Tavern Mustard
- FRIED PICKLES**..... \$10
Crispy & Tangy Deep-fried Dill Pickles, Served With Our Elisha's House Dressing
- STEAK BOMB EGG ROLLS**..... \$16
Deep-fried Egg Rolls With House-cut Steak, Onions, Peppers & American Cheese Served With Elisha's House Dressing & Chipotle Aioli
- NACHOS ****..... \$14
Crispy Corn Tortilla Chips Loaded With Melted Cheese, Jalapeños, Black Beans, Onions & Bell Peppers, Sour Cream & Salsa. **Add Grilled Chicken* Or Beef + \$3**
- SPINACH + ARTICHOKE DIP ****..... \$15
Spinach + Artichoke Dip Topped With A Mix Of Swiss & Parmesan Cheese. Served With Flour Tortilla Chips
- CHICKEN FINGER BASKET**..... \$14
5 Deep Fried Chicken Fingers, Served On A Bed Of Golden French Fries
- SMASH BURGER* ****..... Single \$13 Double \$19
4oz. Beef Patty **Cooked Mid-Well** Topped With American Cheese, Lettuce, Tomatoes, Onions & Pickles
- ITALIAN SMASH BURGER***..... Single \$14 Double \$20
4oz. Italian Spiced Beef Patty **Cooked Mid-Well**, Mozzarella Cheese, Marinara Sauce & Basil
- VEGGIE BURGER**..... \$18
Flavorful Black Bean, Sweet Corn & Pearled Barley Patty, Topped With Aged Cheddar Cheese, Chipotle Aioli, Fresh Baby Arugula, Tomatoes & Onions
- FRIED HADDOCK SANDWICH**..... \$18
Fresh Haddock Lightly Breaded & Deep Fried On A Brioche Roll. Topped With Lettuce, Tomato & Served With Tartar Sauce & A Lemon Wedge
- FRIED CHICKEN SANDWICH**..... \$16
Fried Chicken, Served On A Toasted Brioche Roll With Lettuce, Tomato, Onion, & Pickles
- O-RING BASKET**..... \$12
- SWEET POTATO FRIES ****..... \$7
Drizzled With Maple Syrup

Please alert your server to any food allergies. While we take precautions, our kitchen uses shared equipment and fryer oil, so we cannot guarantee allergen-free dishes.. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

** Indicates that dishes can be GLUTEN FRIENDLY - Please ask your server