



TO START

BLUE CRAB DIP \$19

WARM LUMP BLUE CRAB DIP. CREAM CHEESE. OLD BAY. JALAPEÑO. BLUE CORN TORTILLAS.

MMMM....BACON \$16 (g)

THICK BACON STRIPS. HOMEMADE RED ONION JAM.

WHISKEY MANGO FOXTROT SHRIMP \$19

MANGO & BASKET OF FIRE PEPPER SAUCE. US SHRIMP.

PRETZEL CHARCUTERIE \$24

GIANT SOFT PRETZEL. PEPPERONI. SALAMI. EXTRA SHARP WHITE CHEDDAR. FALL FRUIT. BACON CHEDDAR RANCH SAUCE. PIMENTO CHEESE DIP.

BIG ASS MEATBALL \$16

PRIME GROUND BEEF. LAMB. PORK. WHOLE HARDBOILED EGG. SAN MARZANO TOMATO SAUCE. CHILLED RICOTTA.

PULLED PORK TATER-TOTCHOS \$16

CHEDDAR BACON TATER TOTS. BBQ PULLED PORK. BACON CHEDDAR RANCH SAUCE. SMOKY CORN. SOUR CREAM. SPRING ONION.

SW CHICKEN EGG ROLLS \$14

CHIPOTLE CHICKEN. BLACK BEANS. ROASTED CORN. SHREDDED CHEDDAR. JALAPEÑO QUESO DIP.

MAC & CHEESE \$12

WHITE CHEDDAR JALAPEÑO. SMOKED GOUDA OR BACON CHEDDAR RANCH. OR MAKE IT A FLIGHT FOR \$15

CHIPS, DIPS & SPREADS \$16

PIMENTO CHEESE. CARMELIZED ONION DIP. JALAPEÑO POPPER DIP. HOUSE MADE BLUE CORN CHIPS.

FRESH GUAC \$12 (v)

RIPE AVOCADO. LIME. PINK SEA SALT. JALAPEÑO. CILANTRO. HOUSE MADE BLUE CORN CHIPS.

FLIP THE BIRD \$16

1 FULL POUND OF WINGS TOSSED IN YOUR SAUCE - CHOICE OF BUFFALO, THAI CHILI, HONEY BBQ, PARMESAN GARLIC OR WHISKEY MANGO FOXTROT SAUCE.

BRING ON THE BEEF

12oz. PRIME DELMONICO BONELESS RIBEYE* \$36 (g)

HAND CUT BY ED STEARNS DRESSED MEATS. LOADED MASHED. GARLIC & EVOO BROCCOLI.

10oz. PRIME NY STRIP* \$28 (g)

HAND CUT BY ED STEARNS DRESSED MEATS. LOADED MASHED. GARLIC & EVOO BROCCOLI.

STEAK TIP WEDGE* \$25 (g)

ICEBERG. GRILLED BEEF STAKE TOMATOES. APPLEWOOD BACON. CRUMBLED BLEU CHEESE. GORGONZOLA CREAM. PRIME TENDERLOIN STEAK TIPS HAND CUT BY ED STEARNS DRESSED MEATS.

8oz. CENTER CUT PRIME FILET MIGNON (g) \$38

HAND CUT BY ED STEARNS DRESSED MEATS. LOADED MASHED. GARLIC & EVOO BROCCOLI.

BOURBON COWBOY TIPS* \$26 (g)

PRIME TENDERLOIN STEAK TIPS. HONEY WHISKEY GLAZE. LOADED MASHED. GARLIC & EVOO BROCCOLI.

DAD'S SHEPHERDS PIE \$26 (g)

LAYERED PRIME SHREDDED BEEF. SWEET CORN. LOADED MASHED.

SHORT RIB PAPPARDELLE \$26

PAPPARDELLE PASTA. SMOKED GOUDA SAUCE. BRAISED SHORT RIBS.

DRESS UP YOUR BESSIE

UPGRADE YOUR LOADED MASHED TO BAKED +\$3

GORGONZOLA CRUST +\$6

TRUFFLE BUTTER +\$6

COWBOY SAUCE +\$3

3 SHRIMP +\$12

6 oz. LOBSTER TAIL +\$28

OTHER AMAZING ITEMS

BUTTER POACHED SHRIMP & LOBSTER \$36

6 OZ. GRILLED LOBSTER TAIL. COLOSSAL SHRIMP. WHITE WINE GARLIC BUTTER. CHEDDAR JALAPEÑO GRITS. SMOKY CORN.

WILD SALMON \$26 (g)

PECAN PLANK FAROE ISLAND SALMON. CREAMY MAPLE VINAIGRETTE. LOADED MASH.

JUMBO LUMP CRAB CAKE \$29

LUMP BLUE CRAB. FRESH SEASONING & HERBS. LEMON HORSERADISH AIOLI. GARLIC & EVOO BROCCOLI.

DRUNK DUCK QUESADILLA \$23

PINOT NOIR BRAISED DUCK CONFIT. CARMELIZED ONIONS. CHIPTOLE CREAM CHEESE. PLUM DIJON.

CHICKEN CORDON BLEU \$20

FREE RANGE CHICKEN BREAST. SMOKED HAM. BABY SWISS. WHITE WINE DIJON CREAM. GARLIC & EVOO BROCCOLI.

PULLED PORK MAC \$22

SLOW COOKED PORK BUTT. JENNA'S HOMEMADE BBQ SAUCE. WHITE CHEDDAR JALAPEÑO MAC.

CHICKEN & WAFFLES \$22

PEARL SUGAR WAFFLE. PICKLE-BRINED BUTTERMILK FRIED CHICKEN. BOURBON BACON MAPLE SYRUP. HOT HONEY BUTTER.

THE KAREN BURGER \$18

PRIME GROUND BEEF* CHOICE OF AMERICAN, CHEDDAR OR PROVOLONE CHEESE. LETTUCE. TOMATO. MAYO. WHISKEY ROCKS TOASTED BUN. CHOICE OF 1 'ON THE SIDE'. ADD EXTRA THICK BACON +\$5

ON THE SIDE \$6 PER

WHITE CHEDDAR JALAPEÑO MAC & CHEESE
BACON CHEDDAR RANCH MAC & CHEESE
SMOKED GOUDA MAC & CHEESE
LOADED MASHED (g)
SWEET & SMOKY CORN (g)

HAND CUT STEAK FRIES
GARLIC & EVOO BROCCOLI (g)
BAKED POTATO WITH BUTTER, SOUR CREAM & CHEDDAR \$9 ~ ADD BACON +\$5

PREMIUM HANDCRAFTED COCKTAILS \$14

**** USE OUR BUFFALO TRACE SINGLE BARREL IN ANY COCKTAIL FOR +\$2 MORE ****



BLACKBERRY BOURBON LEMONADE

BUFFALO TRACE BOURBON.
FRESH BLACKBERRY. LEMONADE.

THE RED SOLO CUP

MALIBU RUM. BLACKWELL DARK RUM. 151.
PINEAPPLE. LUXARDO. OREGAT. LEMON. LIME.
*contains almond

DEATH & TAXES

CORRALEJO BLANCO TEQUILA.
GRAND MARNIER. AMBROSIA. FRESH
CITRUS. BLACK SEA SALT.

SMOOTH AS TENNESSEE WHISKEY...

THE DUKE BOURBON. STRAWBERRY. LEMON.

PORK MY PEACH

BUFFALO TRACE BACON INFUSED BOURBON.
PEACH. CINNAMON. LIME. GINGER BEER.

APPLE PIE MULE

BUFFALO TRACE BOURBON. APPLE CIDER.
CINNAMON. LIME. REGATTA GINGER BEER.

MIDNIGHT RUN

WHEATLEY VODKA. LAVAZZA ESPRESSO.
KAHLUA.
MAKE IT MOCHA & FROZEN +\$2

SMOKED OLD FASHIONED

BUFFALO TRACE BOURBON OR SAZERAC
RYE. DASHFIRE OLD FASHIONED
BITTERS. ORANGE. LUXARDO. SMOKE.

THE BEST DAMN MARGARITA

OLMECA ALTOS BLANCO TEQUILA. LEMON.
LIME. COINTREAU. AGAVE.SEA SALT RIM.

BUST A NUT

WELLER WHEATED BOURBON.
BLACK WALNUT BITTERS. LEMON.

A COWBOY WALKED INTO A BOG

WHEATLEY VODKA. WHITE
CRANBERRY. COMBIER. LIME.
CRANBERRY CUBES.

THE DUKE

THE DUKE BOURBON. LEMON.
CHERRY. VANILLA.

PURPLE COWGIRL

EMPRESS 1908 GIN. SWEET LEMON.
BUBBLES.

SINGLE BARREL OLD FASHIONED

BUFFALO TRACE SINGLE
BARREL. BLACK WALNUT
BITTERS. NAVEL ORANGE.
LUXARDO CHERRY.

MAKE IT HURT SO GOOD

BUFFALO TRACE SINGLE
BARREL. GRADE A MAPLE
SYRUP. CHOCOLATE BITTERS.
ORANGE COCOA RIM.

I'M YOUR HONEY

BUFFALO TRACE SINGLE
BARREL. ROSEMARY INFUSED
HONEY. ORANGE BITTERS.
SMOKED ROSEMARY.

FEATURED COCKTAILS \$12

I LOVE YOU BERRY MUCH

WHEATLEY VODKA. FRESH STRAWBERRY. LEMONADE.

EASY, BUT NOT CHEAP

WHEATLEY VODKA. FRESH RASPBERRY. LEMON. PINK
SUGAR.

SKINNY BITCH

WHEATLEY VODKA. LEMON. FRESH STRAWBERRY. BUBBLES ~ 145
CALORIES SO DRINK UP BITCHES!

MRS. ROBINSON

STOLI VANILLA VODKA. PASSIONFRUIT.

CRAFT & DOMESTIC BEER \$6

WORMTOWN BREWING, BE HOPPY IPA, 6.5%
NEWBURYPORT BREWING CO., BELGIAN WHITE, 5.4%
NEWPORT CRAFT BREWING, RHODE TRIP IPA, 6.3%
YUENGLING TRADITIONAL LAGER, 4.4%
ANHEUSER-BUSCH, BUDWEISER, 5%
ANHEUSER-BUSCH, BUD LIGHT, 4.2%
MICHELOB, ULTRA, 4.2%
MILLER LITE, 4.2%
RED BULL, REGULAR & SUGAR-FREE, 0.0%

WINE

CHARDONNAY

SIMI, SONOMA, 2018 \$14 | \$54

SAUVIGNON BLANC

KIM CRAWFORD, MARLBOROUGH, 2019 \$10 | \$38

PINOT GRIGIO

ANGELINI, VENETO, 2019 \$10 | \$38

ROSE'

DOURTHE, BORDEAUX, 2018 \$10 | \$38

BUBBLES

VALDO, PROSECCO, ITALY \$10 | \$38

ROSE WYCLIFF, CALIFORNIA \$11 | \$42

CABERNET

EXPERIENCE, NAPA, 2017 \$16 | \$62

PINOT NOIR

ETUDE "LYRIC", SANTA BARBARA, 2018 \$12 | \$46

RED BLEND

PURPLE COWBOY, TENACIOUS RED, PASO \$10 | \$38

SANGRIA

FALL SPICE \$12 | \$35

16 OZ. DRAFT \$10

SAMUEL ADAMS, SUMMER ALE, 5.3%

SPECIALTY / SEASONAL BEER \$9

WORMTOWN BREWING, FRESH PATCH PUMPKIN ALE, 4.5%.
BRECKENRIDGE BREWERY, VANILLA PORTER, 5.4%
SAMUEL ADAMS, OCTOBER FEST MARZEN LAGER, 5.3%
YUENGLING HERSHEY'S CHOCOLATE PORTER, 4.7%
DOGFISH HEAD CRAFT BREWERY, PUNKIN ALE, 7.0%
WORMTOWN, BLIZZARD OF '78 DARK ALE, 6.0%
GREAT DIVIDE, STRAWBERRY RHUBARB SOUR, 6.2%
WACHUSETT BREWERY, BLUEBERRY ALE, 4.3%
MIGHTY SQUIRREL, CLOUD CANDY IPA, 6.5%
GUINNESS, DRAUGHT STOUT, 4.2%
CLOWN SHOES, SPACE CAKE DOUBLE IPA, 9%
HEINEKEN, PREMIUM MALT LAGER, 3.3%
GREATER GOOD BREWERY, PULP DADDY IPA, 8%
STELLA ARTOIS, LAGER, 4.6%
TIMBERYARD BREWING, OKTOBERFEST MARZEN LAGER., 5.4%
MIGHTY SQUIRREL, GOURDGEIOUS PUMPKIN ALE, 6.1%
EXHIBIT A, GOODY TWO SHOES KOLSCH STYLE ALE, 4.5%
CORONA, EXTRA, 4.6%
EXHIBIT A, CAT'S MEOW IPA, 6.5%
WHITE CLAW HARD SELTZER, BLACK CHERRY, 5%
GREATER GOOD BREWERY, PULP IPA, 8%
WHITE CLAW HARD SELTZER, LIME, 5%
VANISHED VALLEY BREWING, OATMEAL COOKIE STOUT, 5.5%
WHITE CLAW HARD SELTZER, RASPBERRY, 5%
MEDUSA BREWING, SUMMON THE QUEEN MILK STOUT, 4.5%
TIMBERYARD BREWING, WOLFTREE CHOCOLATE STOUT, 7.4%

All beverages will be proudly served in glassware, not in the cans or bottles. Please Drink Responsibly.