



TO START

BLUE CRAB DIP \$19

WARM LUMP BLUE CRAB DIP. CREAM & CHEDDAR CHEESE. JALAPEÑO. BLUE CORN TORTILLAS.

PULLED PORK TATER TOT-CHOS \$16

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

PRETZEL CHARCUTERIE \$24

GIANT SOFT PRETZEL. PEPPERONI. SALAMI. EXTRA SHARP CHEDDAR. PIMENTO CHEESE DIP. GRAPES. PEPPERONCINI. BACON CHEDDAR RANCH CHEESE SAUCE.

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

THICK SEARED BACON STRIPS. HOMEMADE RED ONION JAM.

CHIPS, DIPS & SPREADS \$16 (v)

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

FRESH GUAC \$12 (v)

RIPE AVOCADO. LIME. PINK SEA SALT. FRESH JALAPEÑO. CILANTRO. FRESH TOMATO. HOUSE MADE BLUE CORN TORTILLAS.

BIG ASS MEATBALL \$16

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

FRICKLES \$10

FRIED DILL PICKLE SPEARS. DILL BUTTERMILK RANCH.

SW CHICKEN EGG ROLLS \$14

BLACK BEANS. CHIPOTLE CHICKEN. ROASTED CORN. QUESO. CRISPY WONTON WRAPPER. JALAPEÑO QUESO.

FLIP THE BIRD \$16

WINGS TOSSED IN YOUR SAUCE - CHOICE OF BUFFALO, THAI CHILI, HONEY BBQ OR PARMESAN GARLIC.

MAC & CHEESE \$12

WHITE CHEDDAR JALAPEÑO, SMOKED GOUDA OR BACON CHEDDAR RANCH.

A LITTLE MORE SUSTENANCE

STEAK & CHEESE SAUSAGE \$20

GOURMET STEAK & CHEESE SAUSAGE. GRILLED PEPPERS & ONIONS. WHITE CHEDDAR JALAPEÑO CHEESE SAUCE. TOASTED CIABATTA BUN. MEGA FRIES.

DRUNK DUCK QUESADILLA \$23

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

BUTTER POACHED SHRIMP & LOBSTER \$36

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

GRILLED WILD SALMON \$26 (g)

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

DAD'S SHEPHERDS PIE \$19 (g)

LAYERED PRIME SHREDDED BEEF. SWEET PEAS & CORN. LOADED MASHED.

PULLED PORK MAC \$22

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

TACO TRIO \$26

TACO TRIO OF BLACK SESAME SEARED AHI TUNA. SPICY MAYO. SOY CABBAGE. SPRING ONION; GRILLED STEAK. WHITE CHEDDAR JALAPEÑO QUESO. SLICED AVOCADO. CREMA; CHIPOTLE CHICKEN. PICO DE GALLO. AVOCADO CREMA. SMOKY CORN.

SHORT RIB PAPPARDELLE \$26

PAPPARDELLE. SMOKED GOUDA SAUCE. BRAISED SHORT RIBS. ENGLISH PEAS.

CHICKEN CORDON BLEU \$20

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

ON THE SIDE \$5 PER

WHITE CHEDDAR JALAPEÑO MAC & CHEESE	HAND CUT MEGA FRIES
BACON CHEDDAR RANCH MAC & CHEESE	GARLIC & EVOO BROCCOLI (g)
SMOKED GOUDA MAC & CHEESE	
LOADED MASHED (g)	
SWEET & SMOKY CORN	

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

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

BOURBON COWBOY TIPS* \$26 (g)

PRIME TENDERLOIN STEAK TIPS HAND CUT BY ED STEARNS DRESSED MEATS. JOHNNY WALKER BLACK BARREL IRISH WHISKEY GLAZE. LOADED MASHED. GARLIC & EVOO BROCCOLI.

DRESS UP YOUR BESSIE

GORGONZOLA CRUST +\$6
 3 SHRIMP +\$12
 6 oz. LOBSTER TAIL +\$28

STEAK TIP WEDGE* \$25 (g)

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

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

SHOTS \$10

8 SECONDS

JAGERMEISTER, CHILLED OR NEAT... AND A RIDE ON BUCKY!

THE PEOPLES CHOICE

DWAYNE "THE ROCK" JOHNSON'S TEREMANA BLANCO TEQUILA. SALT. LIME

GREEN TEA

JAMESON IRISH WHISKEY. PEACH. SWEET LEMON

GUN SMOKE

FIREBALL CINNAMON WHISKEY. AMARETTO. 151.

MEXICAN SAMURAI

OLMECA ALTOS TEQUILA. COINTREAU. LEMON. LIME

PB&J

SKREWBALL PB WHISKEY. CRANBERRY

SWEET & SALTY

BACON INFUSED MAKERS MARK BOURBON. MAPLE. 151.

WINE

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

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

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

ROSE
DORTHE, BORDEAUX, 2018 \$10 | \$38

BUBBLES
VALDO, ROSECCO, ITALY \$10 | \$38

CABERNET
ROSE; WYCLIFF, CALIFORNIA \$11 | \$42

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

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

SANGRIA
RED, WHITE OR ROSE \$12 | \$35

GRAFT & DOMESTIC BEER \$6

WORMTOWN BREWING, BE HOPPY IPA, 6.5%

WORMTON BREWERY, MASS WHOLE LAGER, 4%

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%

ST. PAULI GIRL NON-ALCOHOLIC, LESS THAN .5%

RED BULL, REGULAR & SUGAR-FREE, 0.0%

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

PREMIUM HANDGRAFTED COCKTAILS \$14

SMOKED OLD FASHIONED

MAKERS MARK BOURBON OR SAZERAC RYE, DASHIRE 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

METROPOLITAN

SAZERAC RYE WHISKY, CHAMBOARD, POMEGRANATE, CRANBERRY, LIME

THE DUKE

THE DUKE BOURBON, LEMON, CHERRY, VANILLA

PURPLE COWGIRL

EMPRESS 1908 GIN, SWEET LEMON, BUBBLES

MAPLE BOURBON SMASH

BUFFALO TRACE BOURBON, GRADE A MAPLE, OJ, LEMON, CHARRED ORANGE,

MRS. ROBINSON

STOLI VANILLA VODKA, PASSIONFRUIT,

HOT & DIRTY

WHEATLEY VODKA, OLIVE, CHILI, PEPPERONCINI, SPICY LIME

BLACKBERRY BOURBON LEMONADE

BUFFALO TRACE BOURBON, FRESH BLACKBERRY, LEMONADE

THE RED SOLO CUP

MALIBU RUM, BLACKWELL DARK RUM, 151, PINEAPPLE, LUXARDO, OREGAT, LEMON,

DEATH & TAXES

SIEFE LEGUES BLANCO TEQUILA, GRAND MARNIER, AMBROSIA, FRESH CITRUS, BLACK SEA SALT

SMOOTH AS TENNESSEE WHISKEY

THE DUKE BOURBON, STRAWBERRY, LEMON,

PORK MY PEACH

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

TEXAS TEA

WHEATLEY VODKA, DRUMSHANBO IRISH GIN, OMEGA ALTOS TEQUILA, BACARDI RUM, LEMON, DR PEPPER

DESERT PEAR BLOSSOM

DRUMSHANBO IRISH GIN, PEAR NECTAR, DESERT PEAR ESSENCE, LEMON

EASY, BUT NOT CHEAP

WHEATLEY VODKA, FRESH RASPBERRY, LEMON, PINK SUGAR

MIDNIGHT RUN

WHEATLEY VODKA, LAVAZZA ESPRESSO, KAHLUA,

SPECIALTY / SEASONAL BEER \$9

GREAT DIVIDE, STRAWBERRY RHUBARB SOUR, 6.2%

MIGHTY SQUIRREL, CLOUD CANDY IPA, 6.5%

CLOWN SHOES, SPACE CAKE DOUBLE IPA, 9%

GREATER GOOD BREWERY, PULP IPA, 8%

GREATER GOOD BREWERY, PULP DADDY IPA, 8%

EXHIBIT A, GOODY TWO SHOES KOLSCH STYLE ALE, 4.5%

EXHIBIT A, CAT'S MEOW IPA, 6.5%

GUINNESS, DRAUGHT STOUT, 4.2%

HEINEKEN, PREMIUM MALT LAGER, 3.3%

STELLA ARTOIS, LAGER, 4.6%

CORONA, EXTRA, 4.6%

WHITE LION, FRESH & FIERCE NE IPA, 6% -- \$10

FROZEN

SUMMER

FAVORITES \$15

PUT IT IN A

WHISKEY ROCKS REUSABLE MASON JAR TO TAKE HOME +\$6

FROZEN MUDSLIDE

DEEP EDDY VODKA, KAHLUA, IRISH CREAM, MILK CHOCOLATE, DEEP EDDY VODKA FLOATER

SUMMER STRAWBERRY LEMONADE

DEEP EDDY LEMON VODKA, FRESH STRAWBERRY, LEMONADE, DEEP EDDY LEMON FLOATER

OUR BEST DAMN MARGARITA,

BUT FROZEN!



VANISHED VALLEY BREWING CO., OATMEAL COOKIE STOUT, 5.5%

DUCLAW BREWING CO., IRISH CREAM DESSERT STOUT, 9.4%

MEDUSA BREWING, SUMMON THE QUEEN MILK STOUT, 4.5%

BRECKENRIDGE BREWERY, VANILLA PORTER, 5.4%

YUENGLING HERSHEY'S CHOCOLATE PORTER, 4.7%

TIMBERYARD BREWING, WOLFTREE CHOCOLATE STOUT, 7.4%

WORMTOWN BREWERY, BROWNIE PIE STOUT, 7.1%

WHITE LION BREWING, PINEAPPLE & ORANGE SOUR, 5.25%

WHITE LION BREWING, BLUEBERRY & MARSHMALLOW SOUR, 5.25%

WORMTOWN, BLIZZARD OF '78 DARK ALE, 6.0%

WACHUSETT BREWERY, BLUEBERRY ALE, 4.3%

WHITE CLAW HARD SELTZER, BLACK CHERRY, 5%

WHITE CLAW HARD SELTZER, LIME, 5%

WHITE CLAW HARD SELTZER, RASPBERRY, 5%