

PRETZEL CHARCUTERIE \$26

GIANT SOFT PRETZEL. SALAMI. PEPPERONI. FRUIT. CHEESE. ALMONDS. BACON CHEDDAR RANCH SAUCE.

THE DRUNK DUCK \$25

DUCK CONFIT. CARAMELIZED ONION. CHIPTOLE CREAM CHEESE. BLACK BEAN TORTILLA. PLUM DIJON.

WHISKEY MANGO FOXTROT SHRIMP (g) \$24

SIGNATURE SPICY MANGO PEPPER SAUCE. U8 SHRIMP.

SHRIMP COCKTAIL \$20 (g)

CHILLED U8 SHRIMP. SPICY HOUSE MADE COCKTAIL SAUCE.

BLUE CRAB DIP \$19

WARM LUMP BLUE CRAB DIP. CREAM CHEESE. OLD BAY. JALAPEÑO. HOUSE MADE PRIME GROUND BEEF. LAMB. BLUE & WHITE TORTILLA CHIPS.

SOUTHWEST CHICKEN EGG ROLLS \$19

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

SPINACH ARTICHOKE DIP \$16

SPINACH. ARTICHOKE. CREAM CHEESE. PARMESAN. MOZZARELLA. HOUSE MADE BLUE & WHITE TORTILLA CHIPS.

CLASSIC SALADS

BACON LOADED TATER TOTS \$18

CHEDDAR BACON TOTS. BACON BLOCKS. CHEDDAR BACON RANCH SAUCE. SOUR CREAM. CHIVES.

BIG ASS MEATBALL \$17 (g)

PORK. HARDBOILED EGG CENTER. SPIG TOMATO SAUCE. RICOTTA.

MMMM....BACON \$17 (g)

THICK BACON STRIPS. HOMEMADE RED ONION JAM.

MAC & CHEESE FLIGHT \$16

WHITE CHEDDAR JALAPEÑO. SMOKED GOUDA. CHEDDAR BACON RANCH.

WEDGE SALAD \$14 (g)

ICEBERG. BEEFSTEAK TOMATOES. HAND CUT BACON. BLEU CHEESE CRUMBLES. GORGONZOLA CREAM.

CAPRESE SALAD \$14 (g)

BEEFSTEAK TOMATOES. FRESH MOZZARELLA.GARDEN FRESH BASIL. BALSAMIC VINEGAR. SEA SALT FLAKES.

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RARE - A DEEP RED COOL CENTER MEDIUM RARE - A WARM RED CENTER MEDIUM - A WARM PINK CENTER

MEDIUM WELL - A SLIGHTLY PINK CENTER WELL DONE - NO PINK AT ALL

BRING ON THE BEEF

TOMAHAWK CHOP* \$139 (g)

32oz. BONE IN TOMAHAWK RIBEYE. LOADED MASHED. SMOKY CORN.

MAKE IT SUPER AT 420Z.* \$175(g)

*please allow a minimum of 20 minutes for grill time. precise temperature may vary due to size.

80z. CENTER CUT PRIME FILET MIGNON* \$46 (g)

HAND CUT BY ED STEARNS DRESSED MEATS. LOADED MASHED.

120z. Prime delmonico Boneless ribeye* s36 (a)

HAND CUT BY ED STEARNS DRESSED MEATS. LOADED MASHED.

140Z. PRIME NY STRIP* \$34 (g)

HAND CUT BY ED STEARNS DRESSED MEATS. LOADED MASHED.

BOURBON COWBOY TIPS* \$29 (g)

PRIME TENDERLOIN STEAK TIPS. HONEY BOURBON GLAZE. LOADED MASHED.

SURF & TURF \$72 (g)

80z. CENTER CUT PRIME FILET. 7oz. MAINE LOBSTER TAIL. DRAWN BUTTER. LOADED MASHED.

PRIME A5 WAGYU FILET \$60 (g)

2 3oz. CENTER CUT MEDALLIONS. LOADED MASHED.

DAD'S BRAISED SHORTRIBS \$28 (g)

LAYERED PRIME SHREDDED BEEF. SMOKY CORN. LOADED MASHED.

THE WHISKEY ROCKS BURGER* \$26

1/2 lb. BLACK ANGUS BEEF. TOASTED PRETZEL BUN. WELLER BOURBON BACON JAM. LETTUCE. TOMATO. CHOICE OF AMERICAN, CHEDDAR, OR GORGONZOLA BLEU CHEESE. HAND CUT STEAK FRIES.

OUR SIGNATURE STEAK ADDITIONS & TOPPINGS

7 oz. MAINE LOBSTER TAIL +\$32 2 U10 DIVER SEA SCALLOPS +\$16

3 U8 SHRIMP +\$12 GORGONZOLA CRUST +\$7 TRUFFLE BUTTER +\$6 COWBOY SAUCE +\$6

BEYOND THE RANCH

LOBSTER MAC & CHEESE \$39

SMOKED GOUDA MAC & CHEESE. CAVATAPPI. 70Z. MAINE LOBSTER TAIL. GARLIC BROCCOLI.

PARMESAN CRUSTED SHRIMP & SCALLOPS \$39 (g)

COLOSSAL U8 SHRIMP. DIVER SEA SCALLOPS. PARMESAN CREAM. LOADED MASHED.

SAMURAI SALMON \$29 (g)

FRESH CAUGHT FAROE ISLAND SALMON. SRIRACHA ORANGE GLAZE. CREAMED SPINACH.

SHREDDED BBQ PORK \$24

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

CHICKEN CORDON BLEU \$22

FREE RANGE CHICKEN BREAST. SMOKED HAM. BABY SWISS. WHITE WINE DIJON CREAM. LOADED MASHED.

ON THE SIDE \$7 PER

CHEDDAR BACON RANCH MAC & CHEESE SMOKED GOUDA MAC & CHEESE CREAMED SPINACH(g)

LOADED MASHED (g) GARLIC BROCCOLI (g)

HAND CUT STEAK FRIES SMOKY CORN (g) WHITE CHEDDAR JALAPEÑO MAC & CHEESE

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if a person in your party has a food allergy.

PREMIUM HANDCRAFTED COCKTAILS \$14

BLACKBERRY BOURBON LEMONADE

BUFFALO TRACE BOURBON. FRESH BLACKBERRY. LEMONADE.

GET YOUR BUTT KICKED

JEFFERSON'S VERY SMALL BATCH BOURBON. CITRUS. LIME. REGATTA GINGER BEER.

PORK MY PEACH

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

THE RED SOLO CUP

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

MIDNIGHT RUN

ABSOLUT VANILIA VODKA. LAVAZZA ESPRESSO. KAHLUA.

DEATH & TAXES

CORAZON BLANCO TEQUILA. GRAND MARNIER AMBROSIA. FRESH CITRUS. BLACK SEA SALT RIM.



THE WHISKEY LEPRECHAUN JAMESON IRISH WHISKEY. LEMON. MIDORI. FIREBALL.

KISS ME I'M IRISH

JAMESON COLD BREW. FRESH LAVAZZA ESPRESSO. LEPRECHAUN DUST.

SMOKED OLD FASHIONED

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

THE BEST DAMN MARGARITA

CORAZON BLANCO TEQUILA. LEMON. LIME. COMBIER. AGAVE. BLACK SEA SALT RIM.

APPLE PIE MULE

JEFFERSONS VERY SMALL BATCH BOURBON. APPLE CIDER. LIME. CINNAMON. REGATTA GINGER BEER.

EASY, BUT NOT CHEAP

WHEATLEY VODKA. FRESH RASPBERRY. LEMON. PINK SUGAR.

CHERRY VANILLA WHISKEY SOUR

THE DUKE BOURBON. LEMON. CHERRY. VANILLA.

SKINNY BITCH

WHEATLEY VOKDA. LEMON. FRESH STRAWBERRY. SELTZER. ~ 145 CALORIES SO DRINK UP BITCHES!

GET TWISTED

MALFY BLOOD ORANGE GIN, FRESH CRANBERRY PEPPERMINT ELIXIR. RHUBARB BITTERS.

TEQUILA, BOURBON, & WHISKEY FLIGHTS *10z. POUR OF EACH & SERVED WITH BACON BLOCKS

YOU'RE LUCKY I'M IRISH \$35

JAMESON IRISH WHISKEY. JAMESON COLD BREW. JAMESON BLACK BARREL.

ALL MY EXES LIVE IN TEXAS \$45

CODIGO BLANCO ROSA TEQUILA. CODIGO GEORGE STRAIT ROSA REPOSADO. CODIGO GEORGE STRAIT HONKY TONK ANEJO.

THE DOC IS IN \$45

DOC SWINSON'S FUNKY DRUMMER RYE. DOC SWINSON'S L'ESPIRT WHISKEY. DOC SWINSON'S THIRTYSIX/TWENTY ONE.

TEQUILA COWBOY \$40

CASAMIGOS BLANCO. CASAMIGOS REPOSADO. CASAMIGOS ANEJO.

ROUND 'EM UP \$30

BLANTON'S BOURBON. EAGLE RARE BOURBON. 1792 SINGLE BARREL BOURBON.

TAKE YOUR BEST SHOT \$45

WELLER SPECIAL RESERVE BOURBON. WELLER CYPB BOURBON. WELLER 12yr. WHEATED BOURBON.

BOURBON SNIPER \$35

E.H. TAYLOR SMALL BATCH BOURBON. ELMER T. LEE SINGLE BARREL BOURBON. BUFFALO TRACE BOURBON. *spirits cannot be substituted

WINE

BUBBLES

LUNETTA, PROSECCO, ITALY \$12 | \$46 ROSE WYCLIFF, CALIFORNIA \$12 | \$46

CHARDONNAY

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

SAUVIGNON BLANC

KIM CRAWFORD, MARLBOROUGH, 2019. \$12 | \$46

PINOT GRIGIO

SANTA CRISTINA, VENETO, 2021 \$12 | \$46

ROSE'

DOURTHE, BORDEAUX, 2018 \$12 | \$46

CABERNET

ZD CABERNET, NAPA, 2019 \$30 | \$118 EXPERIENCE, NAPA, 2017 \$16 | \$62

PINOT NOIR

ETUDE "LYRIC", SANTA BARBARA, 2018 \$14 | \$54

RED BLEND

PURPLE COWBOY, PASO ROBLES. \$12 | \$46

CRAFT & DOMESTIC BEER \$7

YUENGLING TRADITIONAL LAGER, 4.4% BUDWEISER, 5%

MICHELOB, ULTRA, 4.2%

MILLER LITE, 4.2%

BUD LIGHT, 4.2%

ANGRY ORCHARD. HARD CIDER, 5%

SPECIALTY / SEASONAL BEER \$9

SAMUEL ADAMS, CHERRY WHEAT, 5.4%
FIDDLEHEAD BREWING COMPANY, NEW ENGLAND IPA, 6.2%
RIVER STYX, APRODITE #6 SOUR, 5%
RIVER STYX, NECTAR OF ARISTAEUS PEACH COBBLER IPA, 5.5%
RIVER STYX, HERCULES OJ MIMOSA IPA, 6.5%
WACHUSETT BREWERY, WINTER ALE, 6.5%
WACHUSETT BREWERY, BLUEBERRY ALE, 4.5%
EXHIBIT A, GOODY TWO SHOES KOLSCH STYLE ALE, 4.5%
EXHIBIT A, CAT'S MEOW IPA, 6.5%
W GREATER GOOD BREWERY, PULP DADDY IPA, 8%
GREATER GOOD BREWERY, PULP IPA, 8%
MIGHTY SQUIRREL, CLOUD CANDY IPA, 6.5%

NEWBURYPORT BREWING, BELGIAN WHITE, 5.4%

WORMTOWN BREWING, BLIZZARD OF '78, 6%
NEWPORT CRAFT BREWING, RHODE TRIP IPA, 6.3%
ALLAGASH BREWING, ALLAGASH WHITE, 5.2%
SHARK TRACKER LIGHT LAGER, 4.2%
SPACE CAKE, CLOWN SHOES DOUBLE IPA, 9%
STELLA ARTOIS, LAGER, 4.6%
YUENGLING HERSHEY'S CHOCOLATE PORTER, 4.7%
GUINNESS, DRAUGHT STOUT, 4.2%
WOODSTOCK INN BREWERY, PIG'S EAR BROWN ALE, 4.3%
HEINEKEN, 3.3%
CORONA, EXTRA, 4.6%

TRULY HARD SELTZER, STRAWBERRY LEMONADE, 5%

TRULY HARD SELTZER, MIXED BERRY, 5%

ARE YOU A CRAFT SPIRIT & WHISKEY LOVER LIKE US?? ASK TO SEE OUR CRAFT SPIRIT BIBLE WITH A FULL LIST OF ALL THAT WE HAVE TO OFFER

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

Please note that a 22% gratuity will be added to all parties of six or more.