

## Snacks-N-Stuff

<b>FRENCH FRIES</b>	<b>5</b>	<b>SAMPLER</b>	<b>15</b>	<b>NACHOS</b>	<b>14</b>
<b>PORK CRACKLINS</b>	<b>4</b>	Boneless tenders, pork cracklins, tater kegs, spicy fried pickles, French fries, Renegade sauce		House tortilla chips, black beans, onions, tomatoes, jalapeños, cheddar & pepper jack cheese, sour cream, salsa	
<b>SPICY FRIED PICKLES</b>	<b>6</b>			Add: Grilled Chicken or Burger 4 • Pulled Pork 5 • Steak 6	
Served with ranch		<b>ENGINE 56 FRIES</b>	<b>13</b>	Or half order for 7	
<b>ONION RINGS</b>	<b>5</b>	Smoked bacon, Renegade sauce, crumbled bleu cheese, fried jalapeños and a dusting of Jay's secret spice		<b>SALSA CHICKEN QUESADILLA</b>	<b>15</b>
Thin sliced red onions		<b>WINGS</b>	<b>12</b>	Shredded salsa chicken, lettuce & pico, side of salsa & sour cream	
<b>GIANT MOZZ STICKS</b>	<b>10</b>	Buffalo, bourbon BBQ, Carolina Gold, sesame ginger, Alabama white, garlic Parmesan, honey sriracha, mango habañero		<b>SALSA CHICKEN TACOS</b>	<b>10</b>
<b>PRETZEL</b>	<b>8</b>			Shredded salsa chicken, fried jalapeños, chipotle aioli, toasted tortilla	
Warm soft jumbo pretzel, whole grain mustard, beer cheese		<b>BONELESS TENDERS</b>	<b>13</b>	<b>TEXMEX SALAD BOWL</b>	<b>15</b>
<b>BUFFALO CHICKEN DIP</b>	<b>9</b>	Buffalo, bourbon BBQ, Carolina Gold, sesame ginger, Alabama white, garlic Parmesan, honey sriracha, mango habañero		Arugula, iceberg, corn, black beans, onion, avocado, blackened chicken, spicy fried tortilla strips, tomatoes, ranch dressing	
<b>TATER KEGS</b>	<b>8</b>			<b>CHICKEN CAESAR SALAD</b>	<b>10</b>
Hand-formed kegs filled with local cheddar, chorizo, Fontina cheese		<b>PULLED PORK TACOS</b>	<b>12</b>	Crisp romaine lettuce tossed, grilled chicken breast, house-made Caesar dressing, croutons & Parmesan cheese	
<b>WRAP CITY CHIPS</b>	<b>4</b>	Pulled pork, bourbon BBQ, pineapple salsa, slaw			
Wrap City chips & French onion dip					
Add: Beer Cheese 2					

## Between the Bun

<b>RENEGADE BURGER</b>	<b>12</b>	<b>VEGGIE BURGER</b>	<b>11</b>	<b>GRILLED CHICKEN</b>	<b>12</b>
Renegade sauce, Muenster cheese, arugula, red onion jam		Quinoa & black bean patty, garlic mayo, cucumber, tomato, lettuce		Muenster cheese, L.T.O.P., Renegade sauce	
<b>BLEU BURGER</b>	<b>13</b>	<b>TURKEY BURGER</b>	<b>12</b>	<b>REUBEN</b>	<b>13</b>
Bacon, red onion, arugula, local bleu cheese, bleu cheese sauce		House blended ground turkey, L.T.O., chipotle mayo		Thin sliced corned beef, sauerkraut, Swiss cheese, Renegade sauce, grilled marble rye	
<b>BACON CHEESEBURGER</b>	<b>12</b>	<b>BUFFALO CHICKEN SANDWICH</b>	<b>12</b>	<b>CHICKEN CAESAR WRAP</b>	<b>12</b>
L.T.O.P., American cheese, bacon, garlic mayo		Fried chicken breast tossed in Buffalo sauce, lettuce, tomato, pickle, fried onions, bleu cheese dressing		Crisp romaine lettuce tossed, grilled chicken breast, house-made Caesar dressing & Parmesan cheese in a toasted wrap	
<b>SHROOM BURGER</b>	<b>13</b>	<b>STEAK &amp; CHEESE</b>	<b>13</b>	<b>TURKEY BLT WRAP</b>	<b>13</b>
Sautéed mushrooms, Swiss cheese, arugula, tomato, garlic mayo		Shaved rib eye, mushrooms, onions, muenster cheese, American cheese, chipotle mayo		Oven roasted turkey breast, lettuce, tomato & pecanwood smoked bacon with garlic mayo in a toasted wrap	
<b>THE BANDIT BURGER</b>	<b>12</b>	<b>PULLED PORK SANDWICH</b>	<b>12</b>		
Bourbon BBQ sauce, fried onions, bacon, cheddar cheese, red onion jam		Pickles, bacon, slaw, Carolina Gold sauce			
<b>LADDER 21 BURGER</b>	<b>12</b>	<b>FRIED CHICKEN</b>	<b>12</b>		
Chipotle aioli, fried jalapeño, pepper jack cheese, avocado, lettuce, Cajun seasoning		Boneless fried chicken breast, buttermilk ranch, lettuce, tomato, fried jalapeño, fried onion, pickle			

Add an egg or a grilled tater keg to any menu item for 2  
 Make it a double: add an extra burger patty for 4  
 Add fries to any sandwich for 3 • onion rings for 3  
 Extra side sauce 50¢ • Gluten free bun available upon request  
 All burgers cooked medium unless otherwise specified

Selection & pricing subject to change • Please inform your server if you have any allergies Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

# Cocktails

the good stuff.

<b>PURE MARGARITA</b>	<b>11</b>
El Jimador Blanco Tequila, agave nectar, fresh lime juice. Add a Grand Marnier float	
Flavor options: Original • Mango • Strawberry	
<b>LONG STICK SEASON ICED TEA</b>	<b>12</b>
Captain Morgan, Beefeater Gin, orange liqueur, apple juice, cranberry, Sprite	
<b>ESPRESSO MARTINI</b>	<b>13</b>
Pearl Vanilla Vodka, dark crème de cacao, fresh cold brew. Add Baileys Irish Cream	

<b>BLACKBERRY'S MY JAM</b>	<b>12</b>
Beefeater Gin, elderflower liqueur, blackberry jam, soda water	
<b>BUMBU RUM PUNCH</b>	<b>12</b>
Bumbu Original Rum, Cruzan Pineapple Rum, pineapple & orange juice, splash of grenadine	
<b>MINT PISTACHIO MARTINI</b>	<b>13</b>
Fabrizia Pistachio Liqueur, vanilla vodka, dark crème de cacao, splash of Baileys Irish Cream, fresh mint	

<b>BACON &amp; FIG</b>	<b>14</b>
Bacon-Washed Old Forrester Bourbon, fig jam, bitters, Luxardo cherries, orange peel	
<b>PEAR MULE</b>	<b>12</b>
Tito's Handmade Vodka, pear purée, ginger beer, lime	
<b>CHOCOLATE OLD FASHIONED</b>	<b>14</b>
Bumbu Original Rum, chocolate bitters, simple syrup, Luxardo cherries, orange peel	

# Wine

for the classy folks.

<b>WOODBIDGE BY ROBERT MONDAVI — CABERNET SAUVIGNON</b>	<b>7</b>
California	
<b>RUFFINO PROSECCO</b>	<b>12</b>
Italy (187mL single serve)	

<b>KIM CRAWFORD SAUVIGNON BLANC</b>	<b>12</b>
New Zealand	
<b>RUFFINO LUMINA PINOT GRIGIO</b>	<b>10</b>
Italy	
<b>SIMI CHARDONNAY</b>	<b>12.5</b>
Sonoma County, California	

<b>WHITE PEAR SANGRIA</b>	<b>12</b>
<b>RED SANGRIA</b>	<b>12</b>

# Beer

## CANS & BOTTLES

<b>603 SCENIC SESSION</b>	<b>8</b>
Londonderry, NH – India Session Ale 5% 16oz	
<b>ALLAGASH WHITE</b>	<b>8</b>
Portland, ME – Witbier 5.2% 12oz	
<b>BOYLAN ROOT BEER</b>	<b>5</b>
Non-Alcoholic Root Beer 0.0% 12oz	
<b>CALRSON ORCHARD</b>	<b>8</b>
Harvard, MA – Cider traditional/apfelwein 4.5%	
<b>DOWNEAST ORIGINAL</b>	<b>7</b>
Boston, MA – Cider 5.1% 12oz	
<b>ELYSIAN SPACE DUST</b>	<b>7</b>
Seattle, WA – West Coast IPA 8.2% 12oz	
<b>FRIDAY BEERS TASTY LIGHT</b>	<b>5</b>
Utica, NY – American Light Lager 4.2% 12oz	
<b>GREAT NORTH TRAIL JUICE</b>	<b>8</b>
Manchester, NH – American IPA 6.2% 16oz	
<b>GREAT RHYTHM TROPICAL HAZE</b>	<b>10</b>
Portsmouth, NH – American IPA 6.8% 16oz	
<b>GUINNESS STOUT</b>	<b>7</b>
St. James' Gate, Ireland – Irish Stout Dry 4.2% 16oz	
<b>HEINEKEN 0.0</b>	<b>6</b>
Non-Alcoholic Beer 0.0% 12oz	
<b>LAWSON'S LITTLE SIP</b>	<b>8</b>
Waitsfield, VT – IPA 6.2% 16oz	
<b>LORD HOBO BOOM SAUCE</b>	<b>10</b>
Woburn, MA – Imperial IPA/DBL 7.8% 16oz	

<b>MOAT MOUNTAIN</b>	<b>7</b>
North Conway, NH – Czech Pilsner 4.9% 16oz	
<b>NEW BELGIUM FAT TIRE</b>	<b>6</b>
Fort Collins, CO – Red/Amber Ale 5.2% 12oz	
<b>NEWBURYPORT PLUM ISLAND</b>	<b>7</b>
Newburyport, MA – Belgium White 5.4% 12oz	
<b>NIGHT SHIFT NIGHT LIGHT</b>	<b>6</b>
Everett, MA – American Light Lager 4.3% 16oz (Bucket of 5 \$27)	
<b>PBR</b>	<b>4.5</b>
Milwaukee, WI – 4.8% 16oz	
<b>SCHILLING PILSNER</b>	<b>8</b>
Littleton, NH – German Pilsner 5% 16oz	
<b>WEIHENSTEPHANER HEFEWEISSBIER</b>	<b>8</b>
Freising, Germany – Hefeweizen 5.4% 16.9oz	
<b>SELTZER</b>	
Ask your server for today's flavors	

## THE USUAL SUSPECTS

<b>BUD LIGHT</b>	<b>5</b>
American Light Lager 4.2% 12oz	
<b>BUDWEISER</b>	<b>5</b>
Lager 5% 12oz	
<b>BUSCH LIGHT</b>	<b>4</b>
Lager 4.1% 16oz	
<b>COORS BANQUET</b>	<b>5</b>
Lager 5% 12oz	
<b>COORS LIGHT</b>	<b>5</b>
American Light Lager 4.2% 12oz	
<b>CORONA EXTRA</b>	<b>6</b>
Lager 4.5% 12oz	
<b>MICHELOB ULTRA</b>	<b>5</b>
American Light Lager 4.2% 12oz	
<b>MILLER LITE</b>	<b>5</b>
American Light Lager 4.2% 12oz	



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