

BEERS

Draft

Bass
Guinness
Smithwicks
Harp
Harpoon IPA
Samuel Adams Lager
Samuel Adams Brick Red
Sam Adams Seasonal
Miller Lite
Stella Artois
Long Trail
Pabst Blue Ribbon "PBR"
Newcastle
Sierra Nevada Pale Ale
Blue Moon Belgium Ale
Beer of the Month

Bottles

Heineken
Bud Light
Budweiser
Amstel
Michelob Ultra
Corona
Coors Light
Miller High Life
Miller Lite
Magners Cider
St. Pauli (non-alcoholic)

WINES

g = glass b = bottle

White Wines

Sauvignon Blanc

Veramonte 10g 40b
Cloudy Bay 15g 60b

Pinot Grigio

Morrasutti 8g 32b

Chardonnay

William Hill 9g 36b
Cambria, Katherine's Vineyard 13g 52b

Reisling

Helfrich 10g 40b

Red Wines

Cabernet

Goodnight 10g 40b
Kenwood "Jack London" 16g 64b

Merlot

Cypress 10g 40b

Pinot Noir

Hob Nob 11g 44b
Bouchaine 17g 68b

Zinfandel

Writer's Block 11g 44b

Shiraz

Shoofly 9g 36b

Sparkling

Marquis de la Tour 8g 42b
Prosecco Brut, Mionetto 10g 54b
Veuve Clicquot, Reims, NV 80b

COCKTAILS

Dark & Stormy

Gosling's rum & ginger beer

Big John J

Jameson Irish Whiskey, gingerale,
fresh lemon
& lime juice

Red Aurbach

Stoli strawberry vodka, lemon juice,
simple syrup and
dash of grenadine served on the rocks

Crimson Pear & Pomegranate

Absolut pear vodka, pomegranate
vodka, pomegranate juice & simple
syrup served straight up

Galway Races

bourbon, Chambord liqueur & cran-
berry juice

Green Apple Sangria

pinot grigio mixed with apple puck-
ers, peach schnapps & fresh fruit
topped with Sierra Mist

Willy Wonka

Stoli vanilla vodka, dark and white
Godiva chocolate liqueur, white crème
de cacao

Juniper Blush

gin, grapefruit juice, sour mix &
grenadine

Berry Border

Cuervo Silver tequila, Chambord
liqueur, white crème de cacao & a
splash of cream

Rum Swizzle

Gosling's Black Seal rum, Gosling's
Gold rum,
pineapple juice, orange juice, grena-
dine & bitters

We honor all major credit cards. All food items are available for takeout.
All prices are subject to a 5% Massachusetts meal tax. An 18% gratuity
will be added to parties over 6.

BEVERAGES

Soda

Pepsi, Diet Pepsi
Ginger Ale
Lemonade
Sierra Mist
Red Bull, Red Bull Sugar Free
Unsweetened Iced Tea
Saratoga Water Still & Sparkling

Juice

Orange, Cranberry, Pineapple, Grapefruit,
Apple

Coffee & Tea

Regular and Decaf,
Cappucino, Espresso, Latte
Tea
Hot Chocolate

LATE NIGHT MENU

APPETIZERS

Basket of Chips 5

Hummus 10

Whipped feta and red peppers, house pita
chips and marinated olives

Chicken Drumettes 10

Honey- chipotle bbq glaze or "buffalo" style
with bleu cheese

Harp Battered Chicken Tenders 10

Ginger-citrus honey mustard

Quesadilla 11

Slow roasted pork, chipotle bbq sauce,
cheddar cheese

Margarita Pizza 10

Fresh mozzarella, roma tomato
and torn basil

SOUPS / SALADS

**Boston Harbor Fest Hall of Fame
Chowder** 7

Three time winner of the Boston Harbor fest
best clam chowder, served with oyster crackers

Garden Salad 8

add chicken 6

SANDWICHES AND ENTREES

Burger 13

Choice of cheese, lettuce, tomato and fries

BBQ Chicken Sandy 11

Honey chipotle bbq sauce, herb rubbed apple
wood-smoked bacon and cheddar cheese,
served with fries

Double Down Dog 9

2 all beef hot dogs, caramelized onions,
brioche roll, fries

Open Faced Pulled Pork 10

Texas toast, chipotle bbq sauce, grilled
onions, salad

DESSERTS 7

Warm Chocolate Cake

served with Guinness peanut butter ice cream
& butterfinger crumbles

Seasonal Cobbler

served with vanilla bean ice cream

Sorbet

Tahitian Vanilla Bean Crème Brulee

*These items may be served raw or undercooked.
These items are cooked to order and/or may
contain raw or undercooked ingredients.
Consuming raw or undercooked meat, poultry,
seafood, shellfish or eggs may increase your
risk of food borne illness.