



## FRESH SPECIALS Available 5/26/23 'til we run out!

### FEATURED WHISK(E)YS

**HIBIKI JAPANESE HARMONY** 86 proof, KY 3/4 oz \$5 | 1 1/2oz \$10

**LEGENT STRAIGHT SHERRY CASK FINISH BOURBON** 94 proof, KY 3/4 oz \$4 | 1 1/2oz \$8

**JOHN E. FITZGERALD LARCENY BOURBON** 123 proof, KY 3/4 oz \$8 | 1 1/2oz \$15

**FLIGHTS** ¾ oz each of 3 fine whisk(e)ys

**MAKER'S MARK BOURBONS** 46 Cask Strength, Straight, 101 Bourbon \$13

**STEVE'S FAVORITES** Maker's Mark Private Selection Firefly's BBQ Pitmaster Prime 2.0, Blanton's Single Barrel, Four Roses Single Barrel \$20

**WOODINVILLE WHISKEYS** Port Finished Bourbon, Straight Bourbon, Rye \$13

### FIREFLY'S PRIVATE SELECTION LIQUORS

**XICARU MEZCAL REPOSADO PRIVATE SELECTION**

**FIREFLY'S TEQUILA**  
80 proof, Mexico 1 1/2oz \$9

**MAKER'S MARK PRIVATE SELECTION FIREFLY'S PITMASTER PRIME BOURBON 2.0**

109 proof, KY 3/4 oz \$8 | 1 1/2oz \$15

**JOURNEYMAN LAST FEATHER FIREFLY'S PRIVATE SELECTION RYE**  
115 proof, MI | 3/4 oz \$6.50 | 1 1/2oz \$13

[More Featured Cocktails](#) | [Brews](#) | [Wine List](#)

### APPETIZERS

**TEXAS POUTINE** Smoked beef brisket, french fries, cheese curd, brown gravy, scallions \$13

**BRISKET QUESO** Diced smoked brisket blended into our homemade cheesy queso with jalapenos and scallions, served over french fries \$12

**TEX-MEX POUTINE** A dynamic duo of our Texas Poutine and Brisket Queso \$15

**CRAZY ROO'S CALAMARI** Fried calamari tossed in our Crazy Roo's sauce, served with Memphis Ranch for dipping \$11

**CATFISH FINGERS** Flash-fried fresh catfish filet strips, Be Hoppy mustard marinade, Creole remoulade \$12

### SANDWICH / SALAD

**CAJUN FRIED CATFISH SANDWICH** Fried catfish filet, Creole dill tartar sauce, lettuce, tomato, diced onion, on a brioche roll, served with french fries and coleslaw \$20

**ROSE'S BBQ COBB SALAD** Crisp greens, applewood-smoked bacon, hardboiled egg, cucumber, jack 'n cheddar cheese, avocado, roasted corn niblets, green goddess dressing, grilled chicken breast \$18

### ENTRÉES

**COWBOY RIBEYE STEAK** With garlic herb butter, served with choice of 2 sides and corn bread \$25

**CAJUN FRIED CATFISH PLATTER** Served with Cajun remoulade, french fries, and cole slaw \$20

### DESSERTS

**CHOCOLATE BEIGNETS** Chocolate-filled New Orleans style fried dough, sprinkled with powdered sugar, served with chocolate, caramel and strawberry dipping sauces \$12

**CARLY & RACHEL'S COOKIE SUNDAE** Chocolate chip cookies, vanilla bean ice cream, hot fudge, whipped cream \$7

**ICE CREAM SUNDAE** Vanilla bean ice cream, hot fudge, whipped cream \$6

**I WANT S'MORE CAKE** Chocolate cake, marshmallow frosting, graham cracker crumbles, hot fudge, whipped cream \$7

**RED VELVET CAKE** A traditional Southern favorite \$8

Certain items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meat, fish, poultry, sea food or eggs may increase your risk of a foodborne illness. Before placing your order, please inform your server if a person in your party has a food allergy or any dietary restrictions.



# BEVERAGE MENU *Please drink responsibly!*

## DRAFT BREWS

- AERONAUT ATTACK OF THE SKRIMS** abv 6.3%, Massachusetts **\$9**  
*An exclusive collaboration with Julio's Liquors, available only at Julio's Liquors and Firefly's BBQ*
- ALLAGASH WHITE BELGIAN WITBIER** abv 5.1%, Maine **\$8.25**
- BLUE MOON BELGIAN WHITE** abv 5.4%, Colorado **\$7.25**
- CARLSON ORCHARDS HARD CIDER GF** abv 5%, Massachusetts **\$8**
- COLD HARBOR JUICE FREAK** abv 6.5%, Massachusetts **\$9**
- COORS LIGHT** abv 4.2%, Colorado **\$5.50**
- EXHBIT A CAT'S MEOW IPA** 16 oz., abv 6.5%, Massachusetts **\$8.50**
- FIDDLEHEAD IPA** abv 6.2%, Vermont **\$8**
- GREATER GOOD PULP DADDY** 12 oz., abv 8%, Massachusetts **\$10**
- GUINNESS STOUT** 20 oz., abv 4.2%, Ireland **\$10**
- LAWSON'S FINEST SIP OF SUNSHINE** 12 oz., abv 8%, Vermont **\$10**
- MAINE LUNCH AIPA** 12 oz., abv 7.0%, Maine **\$10**
- MIGHTY SQUIRREL CLOUD CANDY** abv 6.5%, Massachusetts **\$8.50**
- MODELO ESPECIAL** abv 4.4%, Mexico **\$8**
- NIGHT SHIFT WHIRLPOOL** abv 4.5%, Massachusetts **\$8**
- PABST BLUE RIBBON** abv 4.8%, Wisconsin **\$2.50**
- SAM ADAMS SEASONAL** Massachusetts **\$8**
- WACHUSETT BLUEBERRY ALE** abv 4.5%, Massachusetts **\$8**
- WACHUSETT WALLY** abv 7%, Massachusetts **\$8**
- WORMTOWN BE HOPPY IPA** abv 6.5%, Massachusetts **\$8**

## BOTTLES & CANS

- BUD LIGHT** abv 4.2%, USA **\$4.75**
- BUDWEISER** abv 5%, USA **\$4.75**
- COORS LIGHT** 16-oz. can, abv 4.4%, USA **\$5.50**
- CORONA EXTRA** abv 4.5%, Mexico **\$6.25**
- CORONA LIGHT** abv 4.1%, Mexico **\$6.25**
- CORONA PREMIER** abv 4%, Mexico **\$6.25**
- GLUTENBERG IPA GF** 16-oz. can, abv 6%, Quebec **\$9.50**
- GLUTENBERG PALE ALE 5.5 GF** 16-oz. can, abv 6%, Quebec **\$9.50**
- HEINEKEN** abv 5%, Netherlands **\$6.75**
- HEINEKEN 0.0** non-alcoholic, Netherlands **\$6.75**
- HIGH NOON HARD SELTZER GF** abv 5%, Tennessee **\$6.25**  
*Passion Fruit, Black Cherry, Pineapple, Watermelon, or Peach (as available)*
- KALIBER** abv 0.5%, Ireland **\$6.25**
- MICHELOB ULTRA** abv 4.2%, Missouri **\$5.50**
- MIKE'S HARD LEMONADE** abv 5%, Massachusetts **\$4**
- MILLER LITE** 16-oz. can, abv 4.4%, USA **\$5.50**
- SAM ADAMS BOSTON LAGER** abv 5%, Massachusetts **\$8**
- SHINER BOCK** abv 4.4%, Texas **\$6**
- TRULY BERRY GF** abv 5%, California **\$6.25**
- WHITE CLAW HARD SELTZER GF** abv 5%, Illinois **\$6.25**  
*Black Cherry or Raspberry (as available)*

## FEATURED COCKTAILS \$12

**MEZCAL MARGARITAS** Made with Firefly's Private Selection Xicaru Mezcal Reposado:

- **MANGO RITA** With triple sec and mango purée
- **SPICY RITA** With Tanteo Jalapeño Tequila, triple sec, jalapeños and habanero hot sauce

**SIETE LEGUAS MARGARITAS** Made with Siete Leguas Tequila:

- **BIG DADDY RITA** With Grand Marnier
- **COCO RITA** With triple sec, cream of coconut, pineapple juice

*All Margaritas are made with fresh lime juice, simple syrup, choice of salt or sugar rim, and fresh lime garnish*

**BERRY REFRESHER** Blueberry Stoli Vodka, lemonade, lemon-lime soda, strawberries, blueberries

**ESPRESSO MARTINI** Wheatley Vodka, Kahlua, espresso, simple syrup, espresso beans

**FIREFLY'S MOJITO** Bacardi Rum, simple syrup, soda water, mint leaves, lime

**FIREFLY'S OLD FASHIONED** Maker's Mark Private Selection Firefly's BBQ Pitmaster Prime Bourbon 2.0, Wood's Bourbon Barrel Aged Maple Syrup, orange bitters, fresh orange, Bordeaux cherry

**GEORGIA PEACH** Deep Eddy Peach Vodka, lemon juice, passion fruit juice, unsweetened iced tea, peach ring candy garnish

**LAVENDER LEMONADE** Wheatly Vodka, lemonade, lemon juice, homemade lavender simple syrup

**MAD RIVER RUM PUNCH** Mad River Vanilla and first run rums, grenadine, pineapple and orange juices, flaming orange garnish

**MY HILLBILLY HOG TAI** Light and dark rums, apricot liqueur, triple sec, orange and pineapple juices

**PASSION FRUIT MULE** Tito's vodka, lime juice, passion fruit juice, ginger beer, lime garnish

**RASPBERRY LIME RICKEY** Raspberry Vodka, simple syrup, soda water, raspberry garnish

**TOPLESS MELONS** Bacardi Coconut Rum, melon liqueur, pineapple juice, pina colada mix

**VOODOO JUICE** Bacardi Banana, Coconut, Mango and Pineapple Rums, orange and cranberry juices

**WATERMELON SANGRIA** Cielo Pinot Grigio, Wheatley Vodka, Peachtree, watermelon, simple syrup, watermelon wedge garnish

## RED WINES

	<i>Glass</i>	<i>Bottle</i>
<b>LINE 39 Cabernet, California</b>	<b>\$9</b>	<b>\$33</b>
<b>LINE 39 Pinot Noir, California</b>	<b>\$12.50</b>	<b>\$50</b>
<b>VIU MANENT GRAN RESERVA Malbec, Chile</b>	<b>\$11</b>	<b>\$38</b>
<b>RED SANGRIA</b>	<b>\$9.50</b>	

## WHITE WINES

	<i>Glass</i>	<i>Bottle</i>
<b>ALLEN SCOTT Sauvignon Blanc, New Zealand</b>	<b>\$12</b>	<b>\$42</b>
<b>BACKHOUSE Chardonnay, California</b>	<b>\$7.25</b>	<b>\$27</b>
<b>BEACH HOUSE Pinot Grigio, Italy</b>	<b>\$9</b>	<b>\$32</b>
<b>BREAD &amp; BUTTER Chardonnay, California</b>	<b>\$12</b>	<b>\$42</b>
<b>CIELO Pinot Grigio, Italy</b>	<b>\$8</b>	<b>\$30</b>
<b>CUPCAKE Prosecco (sparkling wine), Italy</b>	<b>\$12</b>	
<b>RAEBURN Chardonnay, California</b>	<b>\$16</b>	<b>\$60</b>
<b>ROSÉ ALL DAY Rosé, France</b>	<b>\$10</b>	<b>\$38</b>
<b>UNDERWOOD Pinot Gris, Oregon</b>	<b>\$12</b>	<b>\$42</b>
<b>WASHINGTON HILLS Riesling, Washington</b>	<b>\$10</b>	<b>\$36</b>
<b>WHITE SANGRIA</b>	<b>\$9.50</b>	