



FRESH SPECIALS

Available 1/10/25 'til we run out!

**FIREFLY'S
BODACIOUS BARREL
TASTE OF THE WEEK!**

**Hirsch Single Barrel
Straight Bourbon**

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**104 Proof | 1.5 oz
\$10**

FEATURED COCKTAIL

YULE MULE Wheatly Vodka, lime juice, simple syrup, cranberry juice, ginger beer **\$13**

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

FATHER OF BOURBON FLIGHT Elijah Craig Small Batch Private Barrel, Elijah Craig Private Barrel Loch & K(e)y "Drum Machine," Elijah Craig Private Barrel Loch & K(e)y "Bad Bond" **\$17**

FIREFLY'S PRIVATE SELECTION FLIGHT Knob Creek Single Barrel Select Firefly's / Loch & K(e)y "Decadence" 10yr, Maker's Mark Firefly's / Loch & K(e)y "Rock 'Round Town," Journeyman "Flock Together" Rye **\$22**

LOCH & K(e)Y FLIGHT Woodford Reserve "The Brisket Man," Old Forester "1910," Wilderness Trail "High Road" **\$20**

WELLER IN WINTER FLIGHT Weller 12yr Bourbon, Weller 12yr Wheated Bourbon, Weller Special Reserve Wheated **\$19**

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

APPETIZERS

TEX-MEX CHILI Smoked brisket, sirloin, pork, 5 fresh chilis and 5 dried chilis, tomato, onion, garlic, Shiner Bock beer, simmered for 3 hours **Cup \$7 | Bowl \$12**

TEX-MEX CHILI MAC Our Tex-Mex Chili tossed with mac 'n cheese, baked with panko crust, topped with scallions **\$12.50**

TEX-MEX CHILI NACHOS Rachel's Rockin' Nachos with queso blanco, grilled corn, jalapeños, roasted tomato salsa, pico de gallo, and avocado crema, topped with our Tex-Mex Chili **\$14 | Add BBQ Beans +\$1**

JUMBO CRAB CAKE Served with Cajun remoulade **\$16**

SOUTHERN FRIED SHRIMP Served with Cajun remoulade **\$16**

ENTRÉES

TEX-MEX CHILI BBQ BOWL Mac 'n cheese **or** dirty rice, topped with our Tex-Mex Chili, BBQ beans, coleslaw, jalapeños, onion straws, and homemade corn bread **\$20**

CHIMICHURRI RIBEYE 12-oz. steak with chimichurri sauce, choice of two sides, and homemade corn bread **\$28**

CRAB CAKE DINNER 2 jumbo crab cakes, choice of 2 sides, homemade corn bread **\$33**

CRABBY PIG Jumbo crab cake, 3 St. Louis Ribs, choice of 2 sides, homemade corn bread **\$34**

SOUTHERN FRIED SHRIMP DINNER Southern fried shrimp served with french fries and coleslaw **\$23**

NEW ENGLAND BAR PIZZAS *10 inches / 8 slices | Substitute gluten-free cauliflower crust + \$3*

CHEESE PLEEZE Tomato sauce, choose cheddar/mozzarella or provolone/mozzarella **\$12** Add "cupped" **PEPPERONI** slices **\$14**

PITMASTER BBQ sauce, mozzarella, provolone, smoked brisket, scallions, caramelized onions, fried onions, blue cheese **\$18**

ITALIAN STALLION Tomato sauce, mozzarella, provolone, ricotta, Italian sausage, caramelized onions, fresh basil **\$18**

KICKIN' CHICKEN Buttermilk fried chicken tenders, honey cayenne pepper sauce, banana peppers, mozzarella, cheddar, scallions, buttermilk blue cheese drizzle **\$18**

EDGY VEGGIE Tomato sauce, mozzarella, cheddar, roasted red peppers, banana peppers, red onions, mushrooms, black olives **\$14**

DESSERTS

APPLE CRISP A LA MODE Our homemade apple crisp, vanilla bean ice cream, caramel drizzle, whipped cream **\$8**

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 **\$8**

I WANT S'MORE CAKE Chocolate cake, marshmallow frosting, graham cracker crumbles, hot fudge, whipped cream **\$9**

RED VELVET CAKE A traditional Southern favorite **\$9**

DESSERT DRINKS

BUFFALO TRACE BOURBON CREAM \$11 | GRAND MARNIER \$10 | WILD TURKEY AMERICAN HONEY BOURBON \$11

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.



BEVERAGES *PLEASE DRINK RESPONSIBLY!*

DRAFT BREWS

- BISSELL BROS. THE SUBSTANCE ALE** 16 oz., abv 6.6%, Maine **\$10**
- BLUE MOON BELGIAN WHITE** 16 oz., abv 5.4%, Colorado **\$8**
- BURLINGTON BEER CO. BUFFALO TREKS STOUT** 12 oz., abv 11.6%, Vermont **\$13**
- CARLSON ORCHARDS HARD CIDER GF** 16 oz., abv 5%, Massachusetts **\$9**
- COLD HARBOR JUICE FREAK** 16 oz., abv 6.5%, Massachusetts **\$9**
- COLD HARBOR – JULIO'S 50TH ANNIVERSARY COLLABORATION "In A Pinch" DOUBLE NEIPA** 16 oz., abv 7%, Massachusetts **\$9.50**
- COORS LIGHT** 16 oz., abv 4.2%, Colorado **\$6**
- DOUBLE DOWN BREWING SUBCONSCIOUS HAZE** 16 oz., abv 7%, Massachusetts **\$9**
- FIDDLEHEAD IPA** 16 oz., abv 6.2%, Vermont **\$9**
- GREATER GOOD PULP DOUBLE IPA** 12 oz., abv 8%, Massachusetts **\$10**
- GUINNESS STOUT** 20 oz., abv 4.2%, Ireland **\$10**
- JACK'S ABBY HOUSE LAGER** 16 oz., abv 5.2%, Massachusetts **\$7**
- MAINE LUNCH AIPA** 16 oz., abv 7%, Maine **\$12**
- MODELO ESPECIAL** 16 oz., abv 4.4%, Mexico **\$8**
- PABST BLUE RIBBON** 16 oz., abv 4.8%, Wisconsin **\$4**
- SAM ADAMS COLD SNAP** 16 oz., abv 5.3%, Massachusetts **\$8**
- SUPER BOCK LAGER** 16 oz., abv 5.2%, Portugal **\$9**
- TRUE NORTH BOG MOON RISING CRANBERRY SOUR** 16 oz., abv 6.2%, Massachusetts **\$10**
- WACHUSETT BLUEBERRY ALE** 16 oz., abv 4.5%, Massachusetts **\$8**
- WORMTOWN BE HOPPY IPA** 16 oz., abv 6.5%, Massachusetts **\$9**

BOTTLES & CANS

- ATHLETIC RUN WILD IPA** abv 0.5% (low alcohol), Connecticut **\$7**
- BUD LIGHT** abv 4.2%, USA **\$5.25**
- BUDWEISER** abv 5%, USA **\$5.25**
- COORS BANQUET LAGER** 12 oz. bottle, abv 5%, Colorado **\$6**
- COORS LIGHT** 16 oz. can, abv 4.4%, USA **\$5.50** | Bucket of 4 **\$18**
- CORONA EXTRA** abv 4.5%, Mexico **\$6.50**
- CORONA LIGHT** abv 4.1%, Mexico **\$6.50**
- GLUTENBERG IPA GF** 16 oz. can, abv 6%, Quebec **\$10**
- GUINNESS ZERO** abv 0.5% low alcohol, Ireland **\$8.50**
- HEINEKEN** abv 5%, Netherlands **\$7**
- HEINEKEN 0.0** non-alcoholic, Netherlands **\$7**
- HEINEKEN SILVER** abv 4%, Netherlands **\$7**
- HIGH NOON HARD SELTZER GF** abv 5%, Tennessee **\$8**
Black Cherry, Passion Fruit, Peach, Pineapple, or Watermelon (as available)
- HIGH NOON VODKA ICED TEA GF** abv 4.5%, Tennessee **\$8**
Original, Peach, or Pineapple (as available)
- MICHELOB ULTRA** abv 4.2%, Missouri **\$6**
- 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 **\$6.25**
- SUN CRUISER HARD TEA LEMONADE** 12 oz. can, abv 4.5%, Massachusetts **\$8** | Bucket of 4 **\$29**
- TRULY BERRY GF** abv 5%, California **\$6.75**
- WHITE CLAW HARD SELTZER GF** abv 5%, Illinois **\$6.75**
Lime, Mango, or Raspberry (as available)

FIREFLY'S SIGNATURE COCKTAIL

STEVE'S SPECIAL SMOKED OLD FASHIONED **\$15**

Maker's Mark Firefly's Pitmaster Prime 4.0 Bourbon, burnt brown sugar 'n vanilla simple syrup, orange bitters, orange peel, cherry, applewood smoke

FIREFLY'S OLD FASHIONEDS **\$14**

CREOLE'D FASHIONED Woodford Reserve "The Brisket Man," burnt brown sugar, Creole bitters

WINTER COCKTAILS **\$13**

APEROL CRANBERRY SPRITZ Aperol, prosecco, cranberry juice, simple syrup, fresh cranberries, rosemary sprig

BIG DADDY RITA Tequila, Grand Marnier, fresh lime juice, simple syrup, choice of salt or sugar rim, fresh lime garnish

BLACKBERRY BOURBON SMASH Loch & K(e)y Woodford Reserve "The Brisket Man," blackberries, basil, honey, lemon juice

BUCK UP Loch & K(e)y Buffalo Trace "Barbeque Helper," lemon juice, simple syrup, cranberry juice, soda water, lemon twist

MAPLE BOURBON PUNCH Bourbon, apple cider, homemade maple syrup, ginger beer, apple slice

RENSPRESSO MARTINI Fresh espresso, Kahlua, Carolina Cream, Stoli Vanilla Vodka, espresso beans

SUGAR COOKIE MARTINI Vanilla Vodka, Amaretto, Irish Cream, vanilla cream

THE STOLEN RITA Tequila, triple sec, Midori, lime juice, simple syrup with red salt or sugared rim

VOODOO JUICE A fruity and refreshing sipper with banana, pineapple, and Coconut Rum

WINTER MOJITO Bacardi Rum, simple syrup, lime wedges, soda water, fresh cranberries, mint sprig

YULE MULE Wheatly Vodka, lime juice, simple syrup, cranberry juice, ginger beer

RED WINES

Glass | Bottle

FRONTERRA <i>Red Blend, Chile</i>	\$6	
MEOMI <i>Pinot Noir, California</i>	\$10	\$36
ROBERT MONDAVI <i>Bourbon Barrel Aged Cabernet, California</i>	\$11	\$38
ROBERT MONDAVI VINT <i>Cabernet, California</i>	\$9	\$33
TRIVENTO <i>Malbec, Argentina</i>	\$9	\$33
SPARKLING RED SANGRIA	\$10	

WHITE WINES

Glass | Bottle

BREAD & BUTTER <i>Chardonnay, California</i>	\$12	\$42
CAPOSALDO <i>Pinot Grigio, Italy</i>	\$12	\$42
FRONTERRA <i>Pinot Grigio, Chile</i>	\$6	
CUPCAKE <i>Prosecco (sparkling wine), Italy</i>	\$12	
KIM CRAWFORD <i>Sauvignon Blanc, New Zealand</i>	\$10	\$36
STELLA ROSA <i>Moscato, Italy</i>	\$8	\$30
SPARKLING WHITE SANGRIA	\$10	