



FRESH SPECIALS

Available 7/26/24 'til we run out!

BEER BY THE BUCKET!

FIDDLEHEAD IPA Vermont, abv 6.2%
4 12-oz cans **\$26**
.....

SUN CRUISER HARD TEA LEMONADE
Massachusetts, abv 4.5%
4 12-oz cans **\$29**

FEATURED COCKTAIL

FIREFLY'S SIGNATURE STRAWBERRY BUCK Firefly's BBQ/Loch & K(e)y Maker's Mark "Rock Round Town" Bourbon, muddled strawberries, lemon juice, ginger beer **\$15**

WHISK(E)Y FLIGHTS $\frac{3}{4}$ oz each of 3 fine whisk(e)ys

PAPARAZZI FLIGHT Heaven's Door 'Don't Think Twice', Traveler, Longbranch **\$17**

WOMEN OF WHISKEY FLIGHT Uncle Nearest 1884, Wyoming Small Batch, Putnam Rye **\$16**

FIREFLY'S PRIVATE SELECTION FLIGHT Knob Creek Single Barrel Select Firefly's / Loch & K(e)y "T&J Hammer," Makers Mark Firefly's / Loch & K(e)y "Rock 'Round Town," Journeyman "Flock Together" Rye **\$21**

LOCH & K(e)Y FLIGHT Angels Envy, "Lost & Found," Old Forester "Golly Gee," Wilderness Trail "High Road" **\$20**

FINISH STRONG FLIGHT Basil Hayden Red Wine Finish, Sagamore Maple Cask, Penelope Valencia **\$21**

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

APPETIZERS

CRACKLIN' BREAD Flatbread, Vidalia and green onions, bacon cracklin's, smoked mozzarella, three-cheese dip **\$13**

FRIED CALAMARI Rhode Island style, flash-fried with hot red and green peppers, served with garlic butter and Creole remoulade **\$14**

ENTRÉES

FIREFLY'S TACO TRIO Flour tortillas, Monterey jack cheese, lettuce, pico de gallo, jalapeños, avocado crema, served with red beans 'n dirty rice | Choice of one meat: Pulled Pork or Pulled Chicken **\$18** | Steak or Brisket **\$20**

N'AWLINS SHRIMP Jumbo shrimp, Cajun shrimp broth, steamed rice, served with garlic crostini for dipping' **\$20**

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**

MEXICAN STREET CORN Queso fresco, bacon, roasted corn, jalapeños, cheddar/mozzarella and cojita cheese, avocado crema, scallions, cilantro **\$18**

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

DESSERTS

OLD FASHIONED BANANA SPLIT Scoops of vanilla, chocolate, and strawberry ice cream atop sliced banana, crowned with pineapple, strawberry sauce, hot fudge, whipped cream, confetti sprinkles, and a cherry **\$9**

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**

AFTER DINNER DRINKS

RUMSPRESSO MARTINI Everyone's favorite dessert cocktail with a Vanilla Rum twist **\$13**

BUFFALO TRACE BOURBON CREAM **\$10** | **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.



BEVERAGE MENU

Please drink responsibly!

DRAFT BREWS

- BLUE MOON BELGIAN WHITE** 16 oz., abv 5.4%, Colorado \$8
- BURLINGTON BEER CO. LIGHTHOUSE PILSNER** 16 oz., abv 5%, Vermont \$10
- CARLSON ORCHARDS HARD CIDER GF** 16 oz., abv 5%, Massachusetts \$9
- COLD HARBOR JUICE FREAK** 16 oz., abv 6.5%, Massachusetts \$9
- COORS LIGHT** 16 oz., abv 4.2%, Colorado \$6
- FIDDLEHEAD IPA** 16 oz., abv 6.2%, Vermont \$9
- FIDDLEHEAD WHITE WHEAT** 16 oz., abv 6.2%, Vermont \$9
- GUINNESS STOUT** 20 oz., abv 4.2%, Ireland \$10
- HERO95 LOW-CAL LAGER** 16 oz., abv 4%, Massachusetts \$7.50
- JACK'S ABBY HOUSE LAGER** 16 oz., abv 5.2%, Massachusetts \$7
- JACK'S ABBY BLOOD ORANGE WHEAT** 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 AMERICAN LIGHT LAGER** 16 oz., abv 4.2%, Massachusetts \$7
- SAM ADAMS SEASONAL** 16 oz., Massachusetts \$8
- SLOOP JUICE BOMB IPA** 16 oz., abv 6.5%, New York \$9
- TWO ROADS ROAD 2 RUIN DIPA** 12 oz., abv 8%, Connecticut \$9.50
- WACHUSETT STRAWBERRY ALE** 16 oz., abv 4.5%, Massachusetts \$8
- WORMTOWN BE HOPPY IPA** 16 oz., abv 6.5%, Massachusetts \$9

BOTTLES & CANS

- ALCHEMIST FOCAL BANGER IPA** 16 oz., abv 7%, Vermont \$14
- ALCHEMIST HEADY TOPPER DIPA** 16 oz., abv 8%, Vermont \$14
- 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
- FIDDLEHEAD IPA** 12 oz. can, abv 6.2%, Vermont \$7 | Bucket of 4 \$26
- GLUTENBERG IPA GF** 16 oz. can, abv 6%, Quebec \$10
- GLUTENBERG PALE ALE 5.5 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
Passion Fruit, Black Cherry, Pineapple, Watermelon, or Peach (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
Black Cherry or Raspberry (as available)

FIREFLY'S SIGNATURE COCKTAIL

STEVE'S SPECIAL SMOKED OLD FASHIONED

Makers Mark Firefly's Pitmaster Prime 4.0 Bourbon, burnt brown sugar 'n vanilla simple syrup, orange bitters, orange peel 'n cherry garnish, applewood smoke \$15

FIREFLY'S OLD FASHIONEDS \$14

CREOLE'D FASHIONED Maker's Mark 46 French Oak Bourbon, burnt brown sugar, Creole bitters

FRONT PORCH Penelope Toasted Rye, sweet tea syrup, lemon bitters

SWEET LIKE HONEY Russell's Reserve 10 Yr Bourbon, Wild Turkey American Honey Bourbon, sugar, bitters

SPRING COCKTAILS \$13

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

BLOOD ORANGE COSMO Vodka, blood orange liqueur, cranberry

GINDIGO GIRL Lavender and peaflower-infused Sipsmith Gin, lemon, sugar

GOLDEN BUFFALO Buffalo Trace Bourbon, lemon, honey

KENTUCKY TEA Firefly's BBQ/Loch & K(e)y Woodford Reserve "Brisket Man" Bourbon, peach, sweet tea

VOODOO JUICE A fruity and refreshing summer sipper with Banana, Pineapple and Coconut Rum

NEW YORK SOUR Whiskey sour made with Sazerac Rye and a touch of red wine (*Allergen note: contains egg whites*)

SMOKY MANGO RITA Smoky Los Vecinos Mezcal, orange liqueur, lime juice, mango, choice of salt or sugar rim, fresh lime

RED WINES

Glass | Bottle

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

WHITE WINES

Glass | Bottle

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