



Mardi Gras Celebration

Available 2/9/24 'til we run out!



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

FIREFLY'S PRIVATE SELECTION FLIGHT Makers Mark Firefly's Pitmaster Prime 3.0, Makers Mark Firefly's/Loch & K(e)y "Rock' Round Town," Knob Creek Single Barrel Select Firefly's/Loch & K(e)y "T&J Hammer" **\$19.50**

FOUR ROSES Bourbon, Loch & K(e)y Barrel Strength, Small Batch Select **\$15**

HIGH WEST Bourbon, Campfire Bourbon, Double Rye **\$16**

LOCH & K(E)Y Buffalo Trace "Bodacious," Old Forester "Golly Gee," Russell's Reserve "Camp Killer" **\$19.50**

PENELOPE 2.0 Architect French Oak Bourbon, Straight Bourbon, Toasted Rye **\$16.50**

RYE Elijah Craig, Mad River, Michter's Single Barrel **\$13**

FEATURED COCKTAIL

STEVE'S SPECIAL SMOKED OLD FASHIONED Makers Mark Firefly's Pitmaster Prime 3.0 Bourbon, burnt brown sugar 'n vanilla simple syrup, orange bitters, orange peel 'n cherry garnish, applewood smoke **\$15**

APPETIZERS

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

TEX-MEX CHILI MAC With panko crust and scallions **\$12**

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

ENTRÉE

SMOKED PRIME RIB DINNER 12-oz. prime rib, dry rubbed 'n smoked, served with choice of 2 sides **\$28**

NEW ENGLAND BAR PIZZAS 10 inches / 8 slices
Choose homemade wheat crust or gluten-free cauliflower crust **+\$2**

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

ITALIAN STALLION Tomato sauce, mozzarella, ricotta, provolone, parmesan, 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**

LOADED BAKED POTATO PYE Mashed potatoes, smoked bacon, mozzarella, cheddar, scallions, sour cream **\$16**

DESSERTS

CARLY & RACHEL'S COOKIE SUNDAE Chocolate chip cookies, vanilla bean ice cream, hot fudge, whipped cream **\$8**

ICE CREAM SUNDAE Vanilla bean ice cream, hot fudge, whipped cream **\$7**

I WANT S'MORE CAKE Chocolate cake, marshmallow frosting, graham cracker crumbles, hot fudge, whipped cream **\$8**

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.

Les Bon Temps Cocktails

KING CAKE MARTINI Stoli Vanilla Vodka, Bailey's, triple sec, cinnamon and simple syrups, milk **\$12**

ROSE GOLD Buffalo Trace Loch & K(e)y Bodacious Bourbon, Campari, honey, lemon juice **\$12**

SAZERAC COCKTAIL Sazerac Rye Whiskey, Herbsaint Liqueur, bitters, sugar **\$12**

WHITE CHOCOLATE RASPBERRY TRUFFLE Stoli Razz, white chocolate liqueur, Razzmatazz, raspberry puree, ice cream **\$12**

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

MARDI GRAS APPETIZERS

JUMBO CRAB CAKE Served with Cajun remoulade **\$17**

CRAWFISH HUSHPUPPIES With bacon, onion, and cheddar cheese, served with Cajun remoulade **\$12**

BAYOU GUMBO Shrimp, crab, Andouille sausage, chicken, okra, Cajun spice, rice **Cup \$8 | Bowl \$15**

CRACKLIN BREAD Flatbread, Vidalia and green onions, bacon cracklin's, smoked mozzarella, three cheese dip **\$12**

MARDI GRAS ENTRÉES

LOUISIANA CRAWFISH ETOUFFÉ With tomato, thyme, trinity, scallions, cayenne pepper, rice, French bread **\$20**

CRAB CAKE DINNER 2 jumbo crab cakes, choice of 2 sides, homemade corn bread **\$32**

CRABBY PIG Jumbo crab cake, 3 St. Louis Ribs, choice of 2 sides, homemade corn bread **\$32**

LOUISIANA PO'BOY SANDWICH Choose either Cajun fried shrimp *or* oysters, with Cajun remoulade, lettuce, tomato, and pickles, on a genuine Leidenheimer roll from New Orleans, served with french fries and cole slaw **\$20**

MARDI GRAS DESSERTS

KING CAKE Joe Gambino's cake with New City Microcreamery Vanilla Bourbon ice cream and bourbon caramel sauce **\$10**

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

WINTER STRAWBERRY CAKE Almond vanilla cake, strawberry puree, strawberry liqueur, strawberry buttercream, with strawberry ice cream and fresh whipped cream **\$9**

BEVERAGE MENU *Please drink responsibly!*



DRAFT BREWS

- ALLAGASH WHITE BELGIAN WITBIER** 16 oz., abv 5.1%, Maine **\$8.25**
- BISELL BROS. THE SUBSTANCE ALE** 16 oz., abv 6.6%, Maine **\$10**
- BLUE MOON BELGIAN WHITE** 16 oz., abv 5.4%, Colorado **\$7.25**
- CARLSON ORCHARDS HARD CIDER GF** 16 oz., abv 5%, Massachusetts **\$8**
- COLD HARBOR JUICE FREAK** 16 oz., abv 6.5%, Massachusetts **\$9**
- COORS LIGHT** 16 oz., abv 4.2%, Colorado **\$5.75**
- EXHIBIT A CAT'S MEOW IPA** 16 oz., abv 6.5%, Massachusetts **\$8.50**
- FIDDLEHEAD IPA** 16 oz., abv 6.2%, Vermont **\$8**
- FOAM BREWERS BUILT TO SPILL DOUBLE IPA** 12 oz., abv 8%, Vermont **\$10**
- GUINNESS STOUT** 20 oz., abv 4.2%, Ireland **\$10**
- MAINE LUNCH AIPA** 12 oz., abv 7.0%, Maine **\$10**
- MIGHTY SQUIRREL CLOUD CANDY** 16 oz., abv 6.5%, Massachusetts **\$8.50**
- MODELO ESPECIAL** 16 oz., abv 4.4%, Mexico **\$8**
- OTHER HALF GREEN CITY IPA** 12 oz., abv 7%, New York **\$9**
- PABST BLUE RIBBON** 16 oz., abv 4.8%, Wisconsin **\$3**
- SAM ADAMS SEASONAL** 16 oz., Massachusetts **\$8**
- SCHILLING ALEXANDR CZECH-STYLE PILSNER** 16 oz., abv 5%, New Hampshire **\$7**
- WACHUSETT BLUEBERRY ALE** 16 oz., abv 4.5%, Massachusetts **\$8**
- WACHUSETT WALLY** 16 oz., abv 7%, Massachusetts **\$8**
- WORMTOWN BE HOPPY IPA** 16 oz., abv 6.5%, Massachusetts **\$8**

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**
- CERVEZA PACIFICO CLARA** abv 4.4%, Mexico **\$6.50**
- 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**
- CORONA PREMIER** abv 4%, Mexico **\$6.75**
- GLUTENBERG IPA GF** 16-oz. can, abv 6%, Quebec **\$10**
- GLUTENBERG PALE ALE 5.5 GF** 16-oz. can, abv 6%, Quebec **\$10**
- 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**
- TRULY BERRY GF** abv 5%, California **\$6.75**
- WHITE CLAW HARD SELTZER GF** abv 5%, Illinois **\$6.75**
Black Cherry or Raspberry (as available)

WINTER COCKTAILS **\$12**

- APEROL CRANBERRY SPRITZ** Aperol, prosecco, cranberry juice, simple syrup, soda water, fresh cranberries
- APPLE CRANBERRY MARTINI** Cranberry Vodka, Apple Brandy, triple sec, lime juice, simple syrup
- BLACKBERRY BOURBON MULE** Bourbon, blackberry brandy, muddled blackberries, lime juice, ginger beer, lime wedge
- CINNAMON APPLE SANGRIA**
- DANTE'S BOURBON COFFEE COCKTAIL** Buffalo Trace Bourbon Cream, coffee liquor, peppermint schnapps, ice, peppermint candy rim
- DANTE'S CHOCOLATE MARTINI** Wheatley Vodka, chocolate liqueur, dark crème de cocoa, chocolate bitters, chocolate drizzle, whipped cream
- FIREFLY'S OLD FASHIONED** Knob Creek Firefly's Pitmaster Prime 3.0 Bourbon, Wood's Bourbon Barrel Aged Maple Syrup, orange bitters, fresh orange, Bordeaux cherry
- MAPLE BOURBON PUNCH** House bourbon, apple cider, maple syrup, ginger beer
- MARGARITAS** Made with fresh lime juice, simple syrup, choice of salt or sugar rim, and fresh lime garnish
- **MANGO RITA** Firefly's Private Selection Xicaru Mezcal Reposado, triple sec, mango purée
 - **BIG DADDY RITA** Siete Leguas Tequila, Grand Marnier
- MY HILLBILLY HOG TAI** Light and dark rums, apricot liqueur, triple sec, orange and pineapple juices
- RENSPRESSO MARTINI** Stoli Vanilla, Irish Cream, kahlua, fresh espresso, espresso bean garnish
- SUGAR COOKIE MARTINI** Vanilla Vodka, Amaretto, Irish Cream, vanilla cream

- VANILLA BOURBON CREAM** Knob Creek Firefly's Pitmaster Prime 3.0 Bourbon, milk, burnt brown sugar 'n vanilla simple syrup, nutmeg
- VOODOO JUICE** Bacardi Banana, Coconut, Mango and Pineapple Rums, orange and cranberry juices

RED WINES

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

WHITE WINES

	Glass	Bottle
ALLEN SCOTT Sauvignon Blanc, New Zealand	\$12	\$42
BACKHOUSE Chardonnay, California	\$7.25	\$27
BEACH HOUSE Pinot Grigio, Italy	\$9	\$32
BREAD & BUTTER Chardonnay, California	\$12	\$42
CIELO Pinot Grigio, Italy	\$8	\$30
CUPCAKE Prosecco (sparkling wine), Italy	\$12	
STOLLER FAMILY ESTATE VINTAGE 2021 Chardonnay, Oregon	\$12	\$50
UNDERWOOD Pinot Gris, Oregon	\$12	\$42
WASHINGTON HILLS Riesling, Washington	\$10	\$36
WHITE SANGRIA	\$9.50	