



FRESH SPECIALS

Available 11/29/24 'til we run out!

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

**Weller Full Proof
Loch & K(e)y "Blackjack"**

114 Proof | 1.5 oz \$10

FEATURED COCKTAIL

APPLE BLACKBERRY SIDECAR Mad River Apple Brandy, blackberry brandy, triple sec, lime juice, apple slice **\$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 "T&J Hammer," Makers Mark Firefly's / Loch & K(e)y "Rock 'Round Town," Journeyman "Flock Together" Rye **\$21**

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

AUTUMN RYE FLIGHT Loch & K(e)y Pinhook "Clubhouse Turn," Sagamore Maple Cask, Rittenhouse Straight Bottled-in-Bond **\$21**

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

APPETIZER

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

ENTRÉES

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

FRIED SHRIMP PO' BOY Fried shrimp, shredded lettuce, tomato, pickles, served on a Po' Boy roll with Cajun remoulade, french fries, and coleslaw **\$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**

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

RENSPRESSO MARTINI Fresh espresso, Kahlua, Carolina Cream, Stoli Vanilla Vodka, espresso beans **\$13**

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

HOST THE BEST HOLIDAY PARTY EVER — AT OUR PLACE OR YOURS!
PLEASE CONTACT OUR CATERING TEAM TO RESERVE YOUR EVENT DATE A.S.A.P.

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

SUPER BOCK LAGER 16 oz., abv 5.2%, Portugal \$9

*** "Draft Tower" for 2 Drinkers: 50-oz \$25 | for 3 Drinkers: 85-oz \$40 ***

BISSELL BROS. THE SUBSTANCE ALE 16 oz., abv 6.6%, Maine \$10

BLUE MOON BELGIAN WHITE 16 oz., abv 5.4%, Colorado \$8

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

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

GREATER GOOD POWDER SEASON 12 oz., abv 8%, Massachusetts \$10

GUINNESS STOUT 20 oz., abv 4.2%, Ireland \$10

HILL FARMSTEAD EDWARD PALE ALE 16 oz., abv 5.2%, Vermont \$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

PROCLAMATION PROC IPA 16 oz., abv 6.5%, Rhode Island \$8

SAM ADAMS WINTER 16 oz., abv 5.6%, Massachusetts \$8

WACHUSETT BLUEBERRY ALE 16 oz., abv 4.5%, Massachusetts \$8

WORMTOWN BE HOPPY IPA 16 oz., abv 6.5%, Massachusetts \$9

BOTTLES & CANS

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

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
Black Cherry, 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

APPLE CIDER OLD FASHIONED Firefly's BBQ / Loch & K(e)y
Maker's Mark "Rock 'Round Town" Bourbon, apple cider simple syrup, chocolate bitters, orange peel

CREOLE'D FASHIONED Heaven Hill Bourbon, burnt brown sugar, Creole bitters

PUMPKIN OLD FASHIONED Loch & K(e)y Woodford Reserve
"The Brisket Man" Bourbon, pumpkin simple syrup, orange bitters, orange peel, cherry

FALL SPICED OLD FASHIONED Firefly's BBQ/Loch & K(e)y
Maker's Mark "Rock 'Round Town" Bourbon, cinnamon thyme simple, cardamom bitter, orange peel \$12

FALL COCKTAILS \$13

APPLE CINNAMON SANGRIA Fireball Whiskey, Pinot Grigio, cinnamon simple syrup, apple cider

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

BUTTERSCOTCH PUMPKIN WHITE RUSSIAN Butterscotch Schnapps, Kahlua, Pumpkin Liqueur, Stoli Vanilla, milk, topped with whipped cream and nutmeg

FIRESIDE SMORES'TINI Whipped Cream Vodka, Baileys, Drambuie, heavy cream, chocolate syrup, marshmallow graham cracker rim, toasted marshmallow

FLAMING FALL PUNCH... FOR 1 \$13 | OR FOR 2 \$25
Mad River Vanilla and Maple Rums, Triple Sec, orange juice, cranberry juice, Sierra Mist, topped with a flaming orange slice

GINGER APPLE MOSCOW MULE Wheatley Vodka, ground ginger, lime juice, simple syrup, apple cider, ginger beer

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

SWEET TEA SMASH Wilderness Trail Bourbon, homemade sweet tea, mint leaves, lemon wedges, simple syrup

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

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