



FRESH SPECIALS

Available 10/25/24 'til we run out!

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

**Hibiki "Japanese Harmony"
Japan 86 Proof**

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1.5 oz \$10

FEATURED COCKTAIL

GINGER APPLE MOSCOW MULE Wheatley Vodka, ground ginger, lime juice, simple syrup, apple cider, ginger beer **\$13**

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

TATER FLIGHT Buffalo Trace "Bodacious," Eagle Rare "El Ray," Blanton's Single Barrel **\$15**

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 "Golly Gee," Wilderness Trail "High Road" **\$20**

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

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APPETIZER

BACON 'N CHEDDAR HUSHPUPPIES With a little jalapeño "kick," served with Cajun remoulade **\$10**

SALAD

GORGONZOLA SALAD Mixed greens, Granny Smith apples, candied pecans, maple bourbon vinaigrette, gorgonzola cheese **\$14**

Pile on Some Protein: Grilled Chicken **or** Buttermilk Fried Chicken Tenders **or** Pulled Pork **or** Pulled Chicken **+\$6**
Grilled Salmon **or** Steak Tips **+\$10**

ENTRÉES

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

BONELESS PORK CHOPS Apple cider brined, served with spiced apple chutney, choice of 2 sides, and homemade corn bread **\$18**

NEW ORLEANS BBQ SHRIMP 'N GRITS Jumbo barbecued shrimp atop grits, served with crusty french bread **\$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

PUMPKIN BREAD PUDDING Vanilla bean ice cream, bourbon caramel drizzle **\$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

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**

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!

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

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**
- 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 5.3%, Vermont **\$9**
- GREATER GOOD PULP DOUBLE IPA** 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**
- SHIPYARD PUMPKINHEAD ALE** 16 oz., abv 4.5%, Maine **\$8**
- SUPER BOCK LAGER** 16 oz., abv 5.2%, Portugal **\$9**
- 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**
Passion Fruit, Peach, Black Cherry, 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, or Raspberry (as available)

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

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**