



FRESH SPECIALS Available 3/17/23 'til we run out!

MAKER'S MARK PRIVATE SELECTION FIREFLY'S BBQ PITMASTER PRIME BOURBON

ORIGINAL 108 proof, KY | 3/4 oz **\$8** | 1 1/2oz **\$15**

NEW! 2.0 109 proof, KY | 3/4 oz **\$8** | 1 1/2oz **\$15**

HAPPY ST. PADDY'S!

Seasonal Cocktails | Brews | Wine List

SPECIAL HOLIDAY BEVERAGES

- SHAMROCK SHAKE** Peppermint schnapps, vanilla ice cream, milk, whipped cream, sprinkles **\$12**
- WORMTOWN IRISH RED ALE** abv 5.5%, Massachusetts **\$8**

FEATURED WHISK(E)YS

- JAMESON 18 YEAR IRISH WHISKEY** 92 proof, Ireland | 3/4 oz **\$12** | 1 1/2oz **\$24**
- TEELING SINGLE MALT POT STILL IRISH WHISKEY** 117 proof, Ireland | 3/4 oz **\$9** | 1 1/2oz **\$18**
- JOURNEYMAN LAST FEATHER FIREFLY'S PRIVATE SELECTION RYE** 115 proof, MI | 3/4 oz **\$6.50** | 1 1/2oz **\$13**

WHISK(E)Y FLIGHTS ¾ oz each of 3 varieties

- "SIP ME! I'M IRISH!" FLIGHT** Jameson, Limavady Single Barrel, Roe & Co. Irish Whiskeys **\$10**
- FIREFLY'S FLIGHT** Maker's Mark Private Selection Firefly's BBQ Pitmaster Prime Bourbon — Original and new 2.0, Journeyman Last Feather Firefly's Private Selection Rye **\$19**
- MAKER'S MARK BOURBONS** 46 Cask Strength, Straight, 101 Bourbon **\$13**

APPETIZERS

- CATFISH FINGERS** Flash-fried fresh catfish filet strips, Be Hoppy mustard marinade, Cajun remoulade **\$12**
- PRETZEL BITES** Bite-size chunks with sweet 'n spicy mustard dip **\$6**

ENTRÉES

- GUINNESS STEW** Smoked sirloin of beef, beef stock, Guinness, potatoes, carrots, onion, tomato, thyme, bay leaves, served with crusty bread **\$18**
- SMOKED CORNED BEEF 'N CABBAGE** Served with carrots, turnips, rutabaga, red bliss potatoes, and Irish soda bread **\$22**
- PASTRAMI BEEF RIBS** House cured and smoked, with homemade corn bread and choice of 2 sides | 1 bone **\$20** | 2 bones **\$36**
- CAJUN FRIED CATFISH PLATTER** Served with Cajun remoulade, french fries, and cole slaw **\$20**
- THE McREUBEN** Sliced house-cured and smoked pastrami short rib, bacon-caraway-Guinness sauerkraut, swiss cheese, thousand island dressing, marble rye, served with french fries and coleslaw **\$18**

DESSERTS

- BAILEY'S CHOCOLATE CREAM PIE** Bailey's Irish Cream chocolate pudding, Oreo crust, chocolate chips, Bailey's whipped cream **\$9**
- COCONUT CREAM PIE** With fresh 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**
- 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.



BEVERAGE MENU *Please drink responsibly!*

DRAFT BREWS

- ALLAGASH NORTH SKY STOUT** abv 7.5%, Maine **\$8.50**
- ALLAGASH WHITE BELGIAN WITBIER** abv 5.1%, Maine **\$8.25**
- BLUE MOON BELGIAN WHITE** abv 5.4%, Colorado **\$7.25**
- CARLSON ORCHARDS HARD CIDER** GF abv 5%, Massachusetts **\$8**
- COLD HARBOR JUICE FREAK** abv 6.5%, Massachusetts **\$9**
- COORS LIGHT** abv 4.2%, Colorado **\$5.50**
- EXHIBIT A CAT'S MEOW IPA** 16 oz., abv 6.5%, Massachusetts **\$8.50**
- FIDDLEHEAD IPA** abv 6.2%, Vermont **\$8**
- GREATER GOOD PULP DADDY** 12 oz., abv 8%, Massachusetts **\$10**
- GUINNESS STOUT** 20 oz., abv 4.2%, Ireland **\$10**
- LAWSON'S FINEST SIP OF SUNSHINE** 12 oz., abv 8%, Vermont **\$10**
- MAINE LUNCH AIPA** 12 oz., abv 7.0%, Maine **\$10**
- MIGHTY SQUIRREL CLOUD CANDY** abv 6.5%, Massachusetts **\$8.50**
- MODELO ESPECIAL** abv 4.4%, Mexico **\$8**
- NIGHT SHIFT WHIRLPOOL** abv 4.5%, Massachusetts **\$8**
- SAM ADAMS SEASONAL** Massachusetts **\$8**
- WACHUSETT BLUEBERRY ALE** abv 4.5%, Massachusetts **\$8**
- WACHUSETT WALLY** abv 7%, Massachusetts **\$8**
- WORMTOWN BE HOPPY IPA** abv 6.5%, Massachusetts **\$8**
- WORMTOWN IRISH RED ALE** abv 5.5%, Massachusetts **\$8**

BOTTLES & CANS

- BUD LIGHT** abv 4.2%, USA **\$4.75**
- BUDWEISER** abv 5%, USA **\$4.75**
- COORS LIGHT** 16-oz. can, abv 4.4%, USA **\$5.50**
- CORONA EXTRA** abv 4.5%, Mexico **\$6.25**
- CORONA LIGHT** abv 4.1%, Mexico **\$6.25**
- CORONA PREMIER** abv 4%, Mexico **\$6.25**
- GLUTENBERG IPA** GF 16-oz. can, abv 6%, Quebec **\$9.50**
- GLUTENBERG PALE ALE 5.5** GF 16-oz. can, abv 6%, Quebec **\$9.50**
- HEINEKEN** abv 5%, Netherlands **\$6.75**
- HEINEKEN 0.0** non-alcoholic, Netherlands **\$6.75**
- HIGH NOON HARD SELTZER** GF abv 5%, Tennessee **\$6.25**
Passion Fruit, Black Cherry, or Pineapple (as available)
- KALIBER** abv 0.5%, Ireland **\$6.25**
- MICHELOB ULTRA** abv 4.2%, Missouri **\$5.50**
- MIKE'S HARD LEMONADE** abv 5%, Massachusetts **\$4**
- 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**
- TRULY BERRY** GF abv 5%, California **\$6.25**
- WHITE CLAW HARD SELTZER** GF abv 5%, Illinois **\$6.25**
Black Cherry or Raspberry (as available)

SPECIAL SPRING COCKTAILS **\$12**

- BIG DADDY RITA** Siete Leguas Tequila, Grand Marnier, fresh lime juice, simple syrup
- BLUE BONNET** Siete Leguas Tequila, Cointreau, Blue Curaçao, simple syrup, lime juice, fresh lime garnish
- DEEP CLEANSE** Tanqueray Gin, cucumber, simple syrup, lime juice
- ESPRESSO MARTINI** Wheatley Vodka, Kahlua, espresso, simple syrup, espresso beans
- FIREFLY'S MOJITO** Bacardi Rum, simple syrup, soda water, mint leaves, lime
- FIREFLY'S MULE** Wheatley Vodka, lime and cranberry juices, ginger beer, simple syrup, cranberry garnish
- FIREFLY'S OLD FASHIONED** Maker's Mark Private Selection Firefly's BBQ Pitmaster Prime Bourbon 2.0, Wood's Bourbon Barrel Aged Maple Syrup, orange bitters, fresh orange, Bordeaux cherry
- MAD RIVER RUM PUNCH** Mad River Vanilla and first run rums, grenadine, pineapple and orange juices, flaming orange garnish
- MY HILLBILLY HOG TAI** Light and dark rums, apricot liqueur, triple sec, orange and pineapple juices
- PROPER PEACHES** Journeyman Last Feather Firefly's Private Selection Rye, peaches, simple syrup, mint leaves
- SWEET TEA WHISKEY SMASH** Bourbon, sweet tea, simple syrup, mint leaves, lemon wedge
- TEQUILA HONEYSUCKLE** Siete Leguas Tequila, honey simple syrup, honey, lime juice
- TOPLESS MELONS** Bacardi Coconut Rum, melon liqueur, pineapple juice, pina colada mix
- VOODOO JUICE** Bacardi Banana, Coconut, Mango and Pineapple Rums, orange and cranberry juices

RED WINES

	<i>Glass Bottle</i>
LINE 39 Cabernet, 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

	<i>Glass Bottle</i>
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
RAEBURN Chardonnay, California	\$16 \$60
ROSÉ ALL DAY Rosé, France	\$10 \$38
WASHINGTON HILLS Riesling, Washington	\$10 \$36
WHITE SANGRIA	\$9.50