



FRESH SPECIALS *Available 1/20/23 'til we run out!*

**MAKER'S MARK PRIVATE SELECTION FIREFLY'S BBQ
PITMASTER PRIME** 108 proof, KY | 3/4 oz **\$8** | 1 1/2oz **\$15**

FEATURED WHISK(E)YS

BOOKER'S 2022-02 LUMBERYARD BATCH BOURBON 125 proof, KY | 3/4 oz **\$8** | 1 1/2oz **\$16**

CALUMET FARMS 10-YEAR STRAIGHT BOURBON 100 proof, KY | 3/4 oz **\$7.50** | 1 1/2oz **\$15**

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*

FIREFLY'S FLIGHT Maker's Mark Private Selection Firefly's BBQ Pitmaster Prime Bourbon, Journeyman Last Feather Firefly's Private Selection Rye, Nelson Brothers Classic Blend Bourbon **\$16**

STEVE'S FAVORITES Maker's Mark Private Selection Firefly's BBQ Pitmaster Prime, Blanton's Single Barrel, Elijah Craig Barrel Proof **\$20**

JACK DANIEL'S BOURBONS Bonded, Gentleman Jack, Sinatra Select **\$20**

WIDOW JANE FLIGHT Aged 10-Year Bourbon, Lucky 13 Bourbon, Rye Mash Apple & Applewood Aged Rye **\$20**

[Seasonal Cocktails](#) | [Brews](#) | [Wine List](#)

ROYAL MANDARIN

Chinese New Year

S P E C I A L S

COCKTAILS

FIREFLY'S SCORPION BOWL for TWO
Gin, vodka, light and dark rums, triple sec, pineapple and orange juices, and grenadine, served in a fishbowl with flaming dried orange garnish **\$20**

GINGER MARTINI
Wheatley vodka, ginger liqueur and ginger syrup, Midori, bitters, lemon juice, cherry garnish **\$12**

APPETIZERS

BONELESS ROYAL MANDARIN RIBS
Boneless pork ribs, Chinese style marinade, smoked 'n sliced, drizzled with plum glaze and served with homemade duck sauce and hot mustard on the side **\$12**

DUCK DUCK BAO
Pair of bao buns stuffed with slow-cooked pulled duck, hoisin glaze, spicy Kewpie mayo, cilantro, pickled vegetables **\$16**

ENTRÉE

ROYAL MANDARIN RIBS DINNER
Our award-winning St. Louis ribs marinated in sherry, hoisin, garlic, ginger, and Chinese five-spice, then smoked, drizzled with plum glaze and served with homemade duck sauce and hot mustard on the side, plus choice of two sides
Half slab **\$23.50** | Full slab **\$39**

SALAD

ROSE'S BBQ COBB Crisp greens, applewood-smoked bacon, hardboiled egg, cucumber, jack 'n cheddar cheese, avocado, roasted corn niblets, green goddess dressing, choice of smoked white meat BBQ chicken salad or grilled chicken breast **\$18**

ENTRÉES

CAJUN FRIED CATFISH PLATTER Served with Cajun remoulade, french fries, and cole slaw **\$20**

FRIED CATFISH PO' BOY SANDWICH Cajun fried catfish, shredded lettuce, tomato, and pickles on a roll, served with Cajun remoulade, french fries or homemade potato chips, and coleslaw or cucumber salad **\$18**

DESSERTS

COCONUT CREAM PIE **\$8**

CHOCOLATE BEIGNETS Chocolate-filled New Orleans style fried dough, sprinkled with powdered sugar, served with chocolate, caramel and strawberry dipping sauces **\$10**

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 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 WHITE BELGIAN WITBIER abv 5.1%, Maine **\$8.25**
- ALLAGASH NORTH SKY STOUT abv 7.5%, Maine **\$8.50**
- 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**
- 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**
- NEW BELGIUM VODOO RANGER JUICY HAZE abv 7%, Louisiana **\$8**
- NIGHT SHIFT WHIRLPOOL abv 4.5%, Massachusetts **\$8**
- PABST BLUE RIBBON abv 4.8%, Wisconsin **\$2.50**
- 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**

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**
- 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 WINTER COCKTAILS

\$12

- BIG DADDY RITA** Siete Leguas Tequila, Grand Marnier, fresh lime juice, simple syrup
- CINNAMON APPLE SANGRIA** Fireball Cinnamon Whisky, Cielo Pinot Grigio, apple cider, cinnamon simple syrup
- ESPRESSO MARTINI** Wheatley Vodka, Kahlua, espresso, simple syrup, espresso beans
- FIREFLY'S CIDER** Fireball Cinnamon Whisky, apple cider, club soda
- FIREFLY'S OLD FASHIONED** Maker's Mark Straight Bourbon, Wood's Bourbon Barrel Aged Maple Syrup, orange bitters, fresh orange, Bordeaux cherry
- GOLDRUSH** Bourbon, honey syrup, lemon juice, simple syrup, lemon peel
- MAPLE MARGARITA** Patron Tequila, Grand Marnier, maple syrup, lime juice
- MY HILLBILLY HOG TAI** Light and dark rums, apricot liqueur, triple sec, orange and pineapple juices
- NAUGHTY BUT NICE** Journeyman Last Feather Firefly's Private Selection Rye, orange and cranberry juices, ginger syrup, club soda
- RASPBERRY WHITE CHOCOLATE TRUFFLE** Raspberry Stoli, Godiva White Chocolate, Razzmatazz, raspberry puree, ice cream mix, whipped cream
- SUGAR 'N SPICE** Jefferson's Small Batch Bourbon, ginger liqueur, cream, nutmeg sprinkle — **DO SOMETHING NICE! Proceeds benefit the Greg Hill Foundation with a \$1 donation for each Sugar 'n Spice cocktail served!**
- TOPLESS MELONS** Bacardi Coconut Rum, melon liqueur, pineapple juice, pina colada mix
- VODOO JUICE** Bacardi Banana, Coconut, Mango and Pineapple Rums, orange and cranberry juices
- YULE MULE** Wheatley Vodka, lime and cranberry juices, ginger beer, simple syrup, cranberry garnish

RED WINES

Glass | Bottle

LINE 39 Cabernet, California	\$9	\$33
LINE 39 Pinot Noir, California	\$12.50	\$50
ZOLO Malbec, Argentina	\$9	\$33
RED SANGRIA	\$9.50	

WHITE WINES

Glass | Bottle

ALLEN SCOTT Sauvignon Blanc, New Zealand	\$11	\$40
BACKHOUSE Chardonnay, California	\$7.25	\$27
BEACH HOUSE Pinot Grigio, Italy	\$8	\$29
BREAD & BUTTER Chardonnay, California	\$9.50	\$35
CIELO Pinot Grigio, Italy	\$7.25	\$27
CUPCAKE Prosecco (sparkling wine), Italy	\$10	
ROSÉ ALL DAY Rosé, France	\$8	\$30
WASHINGTON HILLS Riesling, Washington	\$10	\$36
WHITE SANGRIA	\$9.50	