



Available 11/24/23 'til we run out!

### FEATURED WHISK(E)YS

- HEAVEN'S DOOR DON'T THINK TWICE BOURBON**  
120 proof, TN 3/4 oz \$6 | 1 1/2 oz \$12
- HUDSON WHISKEY BRIGHT LIGHTS BIG BOURBON**  
92 proof, NY 3/4 oz \$5 | 1 1/2 oz \$10
- MAKER'S MARK PRIVATE SELECTION FIREFLY'S AND LOCH & K(EY) "ROCK 'ROUND TOWN" BOURBON**  
110 proof, KY 3/4 oz \$6 | 1 1/2 oz \$10
- PENELOPE ROSE CASK** 94 proof, IN 3/4 oz \$5 | 1 1/2 oz \$10

### FLIGHTS 3/4 oz each of 3 fine whisk(e)ys

- GARRISON FLIGHT** Bourbon, Honey Dew, Small Batch **\$19.50**
- FOUR ROSES FLIGHT** Bourbon, Loch & K(e)y Barrel Strength, Small Batch Select **\$15**
- LOCH & K(EY) FLIGHT** Knob Creek "C U Later," Old Forester "Golly Gee," Russell's Reserve "Camp Killer" **\$19.50**
- PENELOPE FLIGHT 2.0** Architect French Oak Bourbon, Straight Bourbon, Toasted Rye **\$16.50**
- FIREFLY'S PRIVATE SELECTION FLIGHT** Makers Mark Firefly's Pitmaster Prime 3.0, Makers Mark Firefly's and Loch & K(e)y Rock' Round Town, Knob Creek Single Barrel Select Firefly's and Loch & K(e)y T&J Hammer **\$19.50**

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

### FIREFLY'S PRIVATE SELECTION

- XICARU MEZCAL REPOSADO FIREFLY'S TEQUILA**  
80 proof, Mexico 1 1/2oz \$9
- MAKER'S MARK FIREFLY'S PITMASTER PRIME BOURBON 1.0** 108 proof | **2.0** 109 proof | **3.0** 110 proof, KY | 3/4 oz \$8 | 1 1/2oz \$15
- JOURNEYMAN LAST FEATHER FIREFLY'S RYE**  
115 proof, MI | 3/4 oz \$6.50 | 1 1/2oz \$13

### FEATURED COCKTAILS

- STEVE'S SPECIAL SMOKED OLD FASHIONED** Firefly's Pitmaster Prime Bourbon, burnt brown sugar 'n vanilla simple syrup, orange bitters, orange peel 'n cherry garnish, applewood smoke **\$15**
- APPLE BLACKBERRY SIDECAR** Mad River Apple Brandy, blackberry brandy, triple sec, lime juice, apple slice **\$12**

### APPETIZERS

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

### NEW ENGLAND BAR PIZZAS 10 inches / 8 slices

- LOADED BAKED POTATO PYE** Mashed potatoes, smoked bacon, mozzarella, cheddar, scallions, sour cream **\$16**
- KICKIN' CHICKEN** Buttermilk fried chicken tenders, honey cayenne pepper sauce, banana peppers, mozzarella, cheddar, scallions, buttermilk blue cheese drizzle **\$18**
- CHEESE PLEEZE** Tomato sauce, choose cheddar/mozzarella or provolone/mozzarella **\$12** Add "cupped" **PEPPERONI** slices **\$14**

### ENTRÉES

- BONELESS PASTRAMI BEEF RIBS** House cured and smoked, with homemade corn bread and choice of 2 sides **\$28**
- COUNTRY FRIED STEAK** 12-oz. cube steak, buttermilk 'n seasoned flour batter, fried 'n served with white cream gravy, mashed potatoes, green beans, homemade corn bread **\$18**
- CRAB CAKE DINNER** 2 jumbo crab cakes, choice of 2 sides, homemade corn bread **\$30**
- CRABBY PIG** Jumbo crab cake, 3 St. Louis Ribs, choice of 2 sides, homemade corn bread **\$32**

### DESSERTS

- APPLE CRISP A LA MODE** Our homemade apple crisp, vanilla bean ice cream, caramel drizzle, whipped cream **\$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 **\$7**
- ICE CREAM SUNDAE** Vanilla bean ice cream, hot fudge, whipped cream **\$6**
- I WANT S'MORE CAKE** Chocolate cake, marshmallow frosting, graham cracker crumbles, hot fudge, whipped cream **\$7**
- RED VELVET CAKE** A traditional Southern favorite **\$8**

*Certain items are cooked to order and may be served raw or under-cooked. Consuming raw or under-cooked meat, fish, poultry, sea food or eggs may increase 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**  
**BISELL BROS. THE SUBSTANCE ALE** 16 oz., abv 6.6%, Maine **\$10**  
**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 **\$5.75**  
**EXHIBIT A CAT'S MEOW IPA** 16 oz., abv 6.5%, Massachusetts **\$8.50**  
**FIDDLEHEAD IPA** abv 6.2%, Vermont **\$8**  
**GUINNESS STOUT** 20 oz., abv 4.2%, Ireland **\$10**  
**LEXINGTON BREWING KENTUCKY BOURBON BARREL ALE**  
abv 8.2%, Kentucky **\$9**  
**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**  
**PABST BLUE RIBBON** abv 4.8%, Wisconsin **\$3**  
**SAM ADAMS SEASONAL** Massachusetts **\$8**  
**SIERRA NEVADA HAZY LITTLE THING** abv 6.7%, California **\$7.50**  
**WACHUSETT BLUEBERRY ALE** abv 4.5%, Massachusetts **\$8**  
**WACHUSETT WALLY** abv 7%, Massachusetts **\$8**  
**WORMTOWN BE HOPPY IPA** abv 6.5%, Massachusetts **\$8**  
**WORMTOWN FRESH PATCH PUMPKIN ALE** 16 oz., abv 4.6%,  
Massachusetts **\$7.50**

## 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**  
**DRAGON'S MILK RESERVE OATMEAL COOKIE STOUT**, abv 11%,  
Michigan **\$14**  
**GLUTENBERG IPA** **GF** 16-oz. can, abv 6%, Quebec **\$10**  
**GLUTENBERG PALE ALE 5.5** **GF** 16-oz. can, abv 6%, Quebec **\$10**  
**HEADY TOPPER THE ALCHEMIST** abv 8%, Vermont **\$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)*  
**KALIBER** abv 0.5%, Ireland **\$6.50**  
**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)*

## FALL COCKTAILS **\$12**

- APPLE BLACKBERRY SIDECAR** Mad River Apple Brandy, blackberry  
brandy, triple sec, lime juice, apple slice  
**BLACKBERRY BOURBON SMASH** Elijah Craig Bourbon, blackberries,  
basil leaves, honey, lemon juice  
**CINNAMON APPLE SANGRIA**  
**DANTE'S CHOCOLATE MARTINI** Wheatley Vodka, Godiva Chocolate  
Liqueur, crème de cacao, dark chocolate bitters, chocolate shavings  
**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  
**LEMON BASIL MARTINI** Deep Eddy Lemon Vodka, simple syrup,  
elderflower liqueur, fresh basil  
**MAD APPLE MULE** Mad River Apple Brandy, Angostura bitters, lime  
juice, ginger beer, lime wedge  
**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  
**PUMPKIN SPICE WHITE RUSSIAN** Wheatley Vodka, pumpkin spice  
liqueur, Kahlua, whipped cream, nutmeg  
**RENSPRESSO MARTINI** Stoli Vanilla, Irish Cream, kahlua, fresh  
espresso, espresso bean garnish  
**VOODOO JUICE** Bacardi Banana, Coconut, Mango and Pineapple  
Rums, orange and cranberry juices

## RED WINES

*Glass | Bottle*

- |  |                |             |
|--|----------------|-------------|
| <b>LINE 39 Cabernet, California</b>          | <b>\$9</b>     | <b>\$33</b> |
| <b>LINE 39 Pinot Noir, California</b>        | <b>\$12.50</b> | <b>\$50</b> |
| <b>VIU MANENT GRAN RESERVA Malbec, Chile</b> | <b>\$11</b>    | <b>\$38</b> |
| <b>RED SANGRIA</b>                           | <b>\$9.50</b>  |             |

## WHITE WINES

*Glass | Bottle*

- |  |               |             |
|--|---------------|-------------|
| <b>ALLEN SCOTT Sauvignon Blanc, New Zealand</b>  | <b>\$12</b>   | <b>\$42</b> |
| <b>BACKHOUSE Chardonnay, California</b>          | <b>\$7.25</b> | <b>\$27</b> |
| <b>BEACH HOUSE Pinot Grigio, Italy</b>           | <b>\$9</b>    | <b>\$32</b> |
| <b>BREAD &amp; BUTTER Chardonnay, California</b> | <b>\$12</b>   | <b>\$42</b> |
| <b>CIELO Pinot Grigio, Italy</b>                 | <b>\$8</b>    | <b>\$30</b> |
| <b>CUPCAKE Prosecco (sparkling wine), Italy</b>  | <b>\$12</b>   |             |
| <b>RAEBURN Chardonnay, California</b>            | <b>\$16</b>   | <b>\$60</b> |
| <b>ROSÉ ALL DAY Rosé, France</b>                 | <b>\$10</b>   | <b>\$38</b> |
| <b>UNDERWOOD Pinot Gris, Oregon</b>              | <b>\$12</b>   | <b>\$42</b> |
| <b>WASHINGTON HILLS Riesling, Washington</b>     | <b>\$10</b>   | <b>\$36</b> |
| <b>WHITE SANGRIA</b>                             | <b>\$9.50</b> |             |