



FRESH SPECIALS Available 5/19/23 'til we run out!

FLIGHTS ¾ oz each of 3 fine whisk(e)ys

WOODINVILLE WHISKEYS Port Finished Bourbon, Straight Bourbon, Rye **\$13**

MAKER'S MARK BOURBONS 46 Cask Strength, Straight, 101 Bourbon **\$13**

STEVE'S FAVORITES Maker's Mark Private Selection Firefly's BBQ Pitmaster Prime 2.0, Blanton's Single Barrel, Four Roses Single Barrel **\$20**

OUR PRIVATE SELECTION LIQUORS

XICARU MEZCAL REPOSADO

FIREFLY'S PRIVATE SELECTION TEQUILA
80 proof, Mexico 1 1/2oz **\$9**

MAKER'S MARK PRIVATE SELECTION

FIREFLY'S PITMASTER PRIME BOURBON 2.0
109 proof, KY | 3/4 oz **\$8** | 1 1/2oz **\$15**

JOURNEYMAN LAST FEATHER

FIREFLY'S PRIVATE SELECTION RYE
115 proof, MI | 3/4 oz **\$6.50** | 1 1/2oz **\$13**

APPETIZERS & SALAD

TEXAS POUTINE Smoked beef brisket, french fries, cheese curd, brown gravy, scallions **\$13**

BRISKET QUESO Diced smoked brisket blended into our homemade cheesy queso with jalapenos and scallions, served over french fries **\$12**

TEX-MEX POUTINE A dynamic duo of our Texas Poutine and Brisket Queso **\$15**

CRAZY ROO'S CALAMARI Fried calamari tossed in our Crazy Roo's sauce, served with Memphis Ranch for dipping **\$11**

CATFISH FINGERS Flash-fried fresh catfish filet strips, Be Hoppy mustard marinade, Creole remoulade **\$12**

SANDWICH | SALAD

FIREFLY'S HOT CHICKEN SANDWICH Brined and seasoned fried chicken breast, brown sugar cayenne hot sauce, Cajun remoulade, pickled onions, bread 'n butter pickles, lettuce, on a brioche bun, served with french fries and coleslaw **\$18**

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

NEW ENGLAND BAR PIZZAS 10 inches / 8 slices

PITMASTER PYE BBQ sauce, mozzarella, provolone, smoked brisket, scallions, caramelized onions, fried onions, blue cheese **\$18**

ITALIAN STALLION Tomato sauce, mozzarella, provolone, parmesan, ricotta, Italian sausage, caramelized onions, fresh basil **\$18**

MEXICAN STREET CORN PYE Queso fresco, chorizo, roasted corn, jalapeños, chihuahua cheese, avocado sour cream, scallions, cilantro **\$18**

PEPPERONI PYE Our cheese pizza with "cupped" pepperoni slices **\$14**

CHEESE PLEEZE PYE Tomato sauce, plus choose cheddar/mozzarella or provolone/mozzarella cheese blend **\$12**

ENTRÉES

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

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

DESSERTS

CHOCOLATE CREAM PIE Adorable individual whole pie topped with fresh whipped cream and chocolate chips **\$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 **\$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**

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

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

- AERONAUT ATTACK OF THE SKRIMS** abv 6.3%, Massachusetts **\$9**
An exclusive collaboration with Julio's Liquors, available only at Julio's Liquors and Firefly's BBQ
- 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**
- EXHBIT 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**
- 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**
- 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, Pineapple, Watermelon, or Peach (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)

FEATURED COCKTAILS **\$12**

MEZCAL MARGARITAS Made with Firefly's Private Selection Xicaru Mezcal Reposado:

- **MANGO RITA** With triple sec and mango purée
- **SPICY RITA** With Tanteo Jalapeño Tequila, triple sec, jalapeños and habanero hot sauce

SIETE LEGUAS MARGARITAS Made with Siete Leguas Tequila:

- **BIG DADDY RITA** With Grand Marnier
- **COCO RITA** With triple sec, cream of coconut, pineapple juice
- **RASPBERRY RITA** With triple sec and raspberry purée

All Margaritas are made with fresh lime juice, simple syrup, choice of salt or sugar rim, and fresh lime garnish

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</i>	<i>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</i>	<i>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
UNDERWOOD Pinot Gris, Oregon	\$12	\$42
WASHINGTON HILLS Riesling, Washington	\$10	\$36
WHITE SANGRIA	\$9.50	