



*****SPECIALS*****

1/6 - 1/12

Clam and Chowder Cup!!

Clam Strips fried to golden brown and paired with a cup of New England clam chowder....12.99

Pesto Chicken Cauliflower Flat Bread Pizza!! (Gluten Free)

Gluten free cauliflower pizza crust topped with pesto sauce, grilled chicken and diced tomatoes....\$13.99

Crispy Chicken Sliders!!

Golden fried boneless chicken tenders on toasted sliders rolls with lettuce, tomato, mayo and bacon. Served with fries....\$12.99

Shrimp Po'boy!!!

Fried shrimp in a toasted sub roll topped with tomatoes, coleslaw and chipotle aioli. Served with sweet potato fries....\$13.99

Prime Rib and Beer Cheese Ciabatta!!!

Our slow cooked prime rib thinly sliced and served on a grilled ciabatta roll with beer cheese and sautéed onions
Served with potato wedges....\$13.99

Swedish Meatball's

4-Swedish style meatballs served over a bed of egg noodles. Topped with a creamy beef and onion sauce....\$14.99

Grilled BBQ Pork Dinner!!

Grilled boneless pork chops smothered in baby rays honey BBQ sauce and grilled to perfection. Served with fries and Cole slaw`....\$15.99

Chicken and Mushroom Pesto!

Sautéed chicken and mushrooms tossed with bowtie pasta and pesto sauce. Served with a warm garlic knot....\$16.99

Cajun Salmon and Grits!!

Salmon dredged in Cajun seasoning and sautéed served over a bed of buttery grits and Brussel sprouts....18.99

Winter Wonderland Salad!!

Flame grilled all white chicken breast brushed with a balsamic fig glaze, served over mixed greens with gingerbread croutons, pears, cucumbers, grape tomatoes, sugar plums, toasted hazelnuts and blue cheese snowflakes!!

We recommend poppy seed dressing!! ...\$14.99

Also available with.....

Balsamic fig glazed turkey tips...\$17.99

Balsamic fig glazed steak tips...\$17.99

Balsamic fig glazed grilled salmon...\$17.99

***Apple Cobbler!!**

Served with vanilla iced cream then topped with whipped cream and caramel sauce!!!!

NEW IN BOTTLES/CANS!!!

*Whalers The Rise American Pale Ale 5.5%

*Night Shift Whirlpool NE Pale Ale 4.5%

*Naturday Strawberry Lemonade

*New Phone Who Dis? Carmel Macchiato

Porter 6%

DRAFT BEERS

Beers	ABV
<i>Allagash Bean & Barrel, Barrel Aged Coffee</i>	
<i>Blonde</i>	10.0
<i>Exhibit A, Wondering Thoughts DDH DIPA</i>	7.7
<i>Jack's Abby, Red Tape Amber Lager</i>	5.0
<i>Lawson's, Fayston Maple Imperial Stout</i>	10.0
<i>Lawson's, Sip of Sunshine IPA</i>	8.0
<i>Lawson's Session #7 IPA</i>	4.8
<i>Lord Hobo, Meat & Potatoes Nitro Stout</i>	7.5
<i>Lord Hobo, 617 IPA</i>	6.17
<i>Night Shift Gravitas Triple IPA</i>	9.6
<i>Maine Brewing Co, Lunch IPA</i>	7.0
<i>Wormtown, Blizzard 78 Coffee Brown Ale</i>	6.0
<i>Samuel Adams Cold Snap</i>	5.3
<i>Blue Moon Belgian White</i>	5.4
<i>Bud Light, Lager</i>	4.6
<i>Café Brew, Lager</i>	4.3
<i>Café IPA</i>	5.9

BEER FLIGHTS!!!!!!!

OYA

Gravitas, Lunch, Wondering Thoughts, Sip of Sunshine

Somewhat Hopy

Red Tape, 617, Session #7, Blizzard 78

Somewhat Seasonal

Blizzard 78, Bean & Barrel, Maple Stout, Meat & Potatoes

Beers.....**ABV**

<i>Allagash White, Witbier</i>	5.1
<i>Amstel Light, Lager</i>	3.5
<i>Angry Orchard Cider</i>	5.0
<i>Bud Light, Lager</i>	4.6
<i>Budweiser, Lager</i>	5.0
<i>Coors Light, Lager</i>	4.2
<i>Corona Extra, Lager</i>	4.6
<i>Corona Light, Lager</i>	4.1
<i>Downeast Cider</i>	5.1
<i>Downeast Cider Aloha Friday</i>	5.1
<i>Fat Tire, Belgian Style Ale</i>	5.2
<i>Harpoon IPA</i>	5.9
<i>Heineken, Euro Pale Ale</i>	5.0
<i>Jack's Abby, Post Shift</i>	4.7
<i>Mich Ultra, Lager</i>	4.2
<i>Naturdays, Strawberry Lemonade</i>	4.2
<i>Night Shift, Nite Lite</i>	4.3
<i>Miller Light, Lager</i>	4.1
<i>Sam Adams Boston, Lager</i>	4.9
<i>Stella Artois, Pale Lager</i>	5.0
<i>White Claw, Mango or Black Cherry</i>	5.0
<i>O'Doul's (Non-Alc)</i>	

Try one of our Delicious Featured Wines

Red

Freakshow Cab 2017 (90 points)

Big and spicy, this full-bodied wine is plump, mouth filling and packed with ripe fruit flavors. It has a rounded, soothing feel on the palate despite firm tannins, no doubt due to the extra-ripe plum, cherry and milk chocolate flavors that follow aromas of maple syrup, vanilla and cedar

White

Phantom Chardonnay 2017 (91 points)

Phantom Chardonnay entices with its rich layers. Green apple and pear transform into spicy flavors of freshly baked apple pie, while barrel fermentation imparts a creamy, luscious mouthfeel. This is produced by Bogle Vineyards

Check Out Our New Winter Drinks Menu!!!