

KID'S CORNER

Smaller portions for our guests age 12 and under.

MEALS

SINGLE CHEESEBURGER **GO**

French Fries

CHICKEN FINGERS

French Fries

RIGATONI

Red sauce or butter + parmesan

ROTISSERIE CHICKEN DINNER **GF**

Mashed potatoes + carrots

PIZZA **GO**

Cheese or Pepperoni

MAC N' CHEESE

All kid's meals - \$10

KID'S DRINKS

Fountain Soda - \$2

IBC Root Beer - \$3

Lemonade - \$3

Milk & Chocolate Milk - \$3

SWEETS

CHOCOLATE CHIP COOKIE

Served warm - \$3

SCOOP OF ICE CREAM OR SORBET

Chocolate, vanilla, caramel & seasonal sorbet - \$2

GAMES

Grab a drink and play!

COMPLIMENTARY GAMES

Darts & Shuffleboard. (plus Bocce & Cornhole seasonally)
Please check in at the host stand when you're ready to play!

Trade in your ID for a set of darts or shuffle pucks.

COIN-OP GAMES

We have a rotating selection of vintage & new pinball machines, Bruins bubble hockey, & arcade games.

The change machine and ATM are located on the second floor.

SNACKS

SPICY CANDIED BACON **GF**

Sweet heat - \$9

GRILLO'S FRIED PICKLES

301 sauce - \$9

ONION RING TOWER

Spicy ketchup + chipotle aioli - \$10

WARM PRETZELS

Beer pub cheese, smoked sea salt
Single - \$7 Two - \$12

HOUSE CHILI **GF**

Beef + bean, pickled red onion,
Fritos, jack cheese - \$11

POUTINE

Maple glazed pork belly, cheese
curds, house gravy, fries - \$13

FRENCH ONION SOUP **GO**

Garlic crouton + Swiss cheese - \$9

BACON WRAPPED **GF**

FILET SKEWERS

House steak sauce - \$16

GENERAL TSO

CAULIFLOWER BITES

Sriracha lime cream, toasted
sesame - \$10

CHICKEN WINGS X 8 **GO**

Sauces: Buffalo, spicy Asian, or
Double Bull BBQ - served w/ carrot,
celery + blue cheese dressing - \$15

TOTS, YOUR WAY **GO**

Classic w/ sea salt, Heinz - \$6
Mexican street tots - \$9

POPCORN SHRIMP

Remoulade, lemon - \$15

PUPU PLATTER

Spicy candied bacon, fried pickles,
bacon wrapped filet skewers, BBQ +
Buffalo chicken wings, cauliflower
bites, assorted dipping sauces - \$39

NACHOS **GF**

BUILT TO ORDER

Corn tortilla chips, cheddar cheese,
pickled jalapeño, beans, pico de gallo,
guacamole, avocado cream,
sour cream - \$15

ADD:

Shredded Chicken - \$5

Pork Carnitas - \$6

Chili - \$7

WINE

WHITE WINES	6OZ	9OZ	BOTTLE
Gran Campo Viejo Sparkling	\$8		\$31
Torre di Luna Pinot Grigio	\$8	\$11.50	\$31
St Margherita Pinot Grigio			\$50
Twin Islands Sauv Blanc	\$9	\$12.50	\$35
Kim Crawford Sauv Blanc			\$43
Bogle Phantom Chardonnay	\$10	\$14.50	\$38
Landmark Chardonnay			\$50
Chalk Hill Chardonnay			\$43
Laurent Miquel Rosé			\$29
Dr. L Riesling			\$31

RED WINES	6OZ	9OZ	BOTTLE
Pavette Pinot Noir	\$8	\$10	\$31
Averaen Pinot Noir			\$45
Ancient Peaks Merlot	\$11	\$15	\$42
Requiem Cabernet Sauv	\$12	\$16	\$46
Aerena Cabernet Sauv			\$50
Stag's Leap Hands of Time			\$60
Oxford Landing Shiraz			\$29
La Lastra Chianti			\$35
Valravv Zinfandel			\$43
Banshee Mordecai			\$49

BEER-->

Scan the QR code or go to
thedoublebull.com/beer

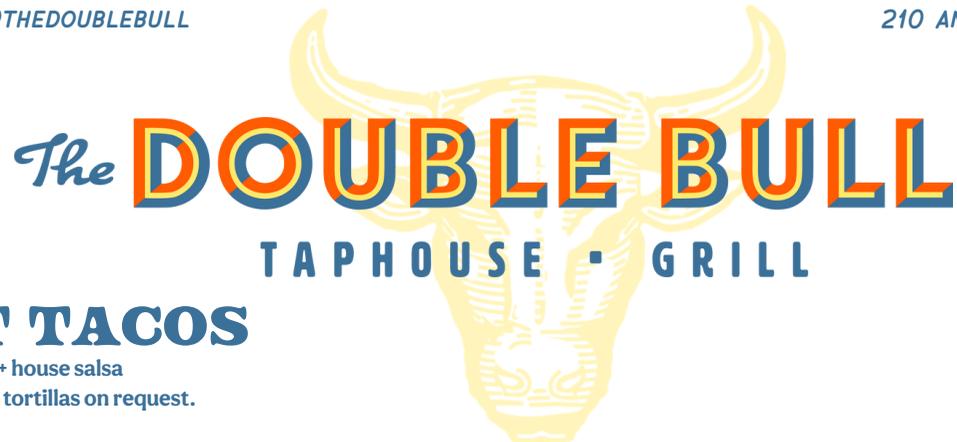


GF = Gluten-free

GO = Gluten-free option on request

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
Please inform your server of any food allergies or dietary restrictions.

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BRICK OVEN PIZZA

Gluten-free pizza dough available on request.

MARGHERITA GO

Red sauce, basil, fresh mozzarella - \$13

MUSHROOM GO

Arugula, roasted garlic cream sauce, mozzarella, caramelized onion - \$15

BUFFALO CHICKEN

Crispy chicken, buffalo-blue cheese sauce, pickled red onion, jack cheese, scallion - \$14

DOUBLE MAC GO

Angus beef burger, american cheese, 301 sauce, fries, shredded lettuce, tomatoes, Grillo's pickles, red onion, sesame seeds - \$15

SAUSAGE + PEPPERONI GO

Red sauce, mozzarella, roasted peppers - \$15

BACON & FIG GO

Goat cheese, fig, caramelized onion, aged balsamic, arugula - \$15

SOFT TACOS

3 tacos w/ chips + house salsa
Gluten-free corn tortillas on request.

FRIED FISH

Beer battered haddock, radish, shredded lettuce, pickled jalapeño-avocado tartar - \$18

VEGETARIAN GO

Black bean, poblano + sweet potato, salsa verde, pickled red onion, guac, cilantro, lime - \$14

SHREDDED CHICKEN GO

Cotija, citrus slaw, pickled jalapeño, avocado cream, cilantro, lime - \$16

CARNITAS GO

Shredded braised pork, citrus slaw, pickled red onion, salsa verde, cotija, cilantro, lime - \$16

BURGERS + SANDWICHES

Includes fries--> sub garden salad or caesar salad - \$3
gluten-free fries + breads available upon request

BURGERS: "THE DOUBLE DOUBLE"

2 x 4oz Angus Beef patties *

BURGER No. 1 GO

American cheese, 301 sauce, lettuce, tomato, red onion, Grillo's pickles - \$15

BURGER No. 2 GO

Chili, cheddar, pickled jalapeños, Fritos, spicy ketchup - \$18

BURGER OF THE MONTH GO

Hash brown, sunny egg, mayo, cheddar, bacon-shallot jam - \$18

BURGER No. 4 GO

Mushrooms, swiss, caramelized onions, roasted garlic aioli, arugula - \$17

Add bacon to any burger - \$2
Sub meatless Impossible Burger (V) - \$4

SANDWICHES

BUTTERMILK FRIED CHICKEN

Buttermilk brined chicken thighs, whole grain honey mustard, cheddar, bacon, Grillo's pickles, fried shallots - \$16

FRIED GREEN TOMATO B.L.T GO

Crisp-fried green tomatoes, candied bacon, shredded lettuce, remoulade - \$15

CUBANO GO

Braised pork, ham, Swiss, Grillo's pickles, grain mustard aioli - \$15

BBQ PULLED PORK GO

Citrus slaw, Grillo's pickles, garlic aioli, sesame seed bun - \$15

GRILLED CHEESE + TOMATO SOUP GO

Local sourdough, American cheese, cheddar, Parmesan crisp + basil - \$12

Add tomato - \$1 Add bacon - \$2

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PLATTERS

ROTISSERIE CHICKEN GO

Whole for two - \$36
½ for one - \$18

Sage + apple roasted butternut squash, stuffing, gravy, cranberry sauce

FISH + CHIPS

Beer-battered haddock, citrus slaw, fries, tartar - \$20

MUSSELS + FRIES GO

Pilsner, Virgilio's bread, roasted garlic aioli - \$19

GRILLED STEAK TIPS* GO

House marinade, fries, mesclun salad - \$27

BACON WRAPPED MEATLOAF

Loaded smashed potatoes, peas, carrots, pearl onion, BBQ glaze - \$22

ATLANTIC SALMON*

Ancient grain pilaf, golden beets, Swiss chard, mustard cream + currant jam - \$25

RIGATONI BOLOGNESE

Parmesan, ricotta, basil - \$20

SEAFOOD CHOWDER BOULE*

Virgilio's bread boule, cod, clams, bay scallops, bacon - \$24

SIRLOIN PUB STEAK* GO

Yukon whipped potatoes, creamed spinach, steakhouse butter, fried shallots - \$33

CHICKEN POT PIE

Potato + veg - \$20

ROASTED PORK CHOP* GF

Cider brined, sweet potato puree, maple glazed pork belly, roasted brussels & bacon, tabasco craisins, apple butter, pork jus - \$26

BIG GREEN BOWLS

GARDEN SALAD GF

Romaine, cucumber, radish, red onion, cherry tomatoes, carrots, avocado, white balsamic vinaigrette - \$12

CAESAR* GO

Romaine lettuce, garlic croutons, parmesan crisp - \$12

BURRATA & PROSCIUTTO GO

Maplebrook Farms burrata, tuscan prosciutto, arugula, crostini, fig vincotto - \$18

QUINOA BOWL GF

Kale, roasted sweet potatoes, dried blueberries, toasted seeds, smoked maple yogurt - \$14

TACO SALAD GF

Romaine, tortilla strips, black bean + corn salsa, jack cheese, pickled jalapenos, pico de gallo, guacamole, cilantro buttermilk dressing - \$14

HYDRO BIBB WEDGE GF

North Country bacon, tomato, blue cheese, pickled red onion, green goddess - \$13

ADD-ONS: GF

Prime white anchovies - \$1

Grilled herb chicken - \$7

Spice-grilled shrimp - \$8

Seared salmon - \$12

Pork carnitas - \$7

Steak tips - \$13

DESSERTS

BROWNIE SUNDAE

Fudge sauce, caramel, whipped cream, ice cream - \$9

NEW ENGLAND FRIED DOUGH

Powdered sugar, chocolate sauce, raspberry sauce - \$9

CARROT CAKE

Cream cheese frosting - \$9

COOKIES & MILK

Chocolate chip - \$9

ICE CREAM GF

Two scoops: Chocolate, vanilla, caramel & seasonal sorbets - \$4

Wi-Fi: "The Double Bull - Guest"

Password: Bull,123

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