

BRICK OVEN FLATBREADS

Gluten-free dough available on request!

MARGHERITA **GO**

Red sauce, basil, fresh mozzarella - \$14

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 - \$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

Haddock, citrus slaw, chipotle aioli, pico de gallo, cotija, cilantro, lime - \$18

SHREDDED CHICKEN **GO**

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

VEGETARIAN **GO**

Black bean, poblano + sweet potato, salsa verde, pickled red onion, guac, cilantro, lime - \$15

CARNITAS **GO**

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

SNACKS

SPICY CANDIED BACON **GF**

Sweet heat - \$9

FRENCH ONION SOUP **GO**

Garlic crouton + Swiss cheese - \$9

POPCORN SHRIMP

Chipotle aioli - \$15

GRILLO'S FRIED PICKLES

301 sauce - \$9

BACON WRAPPED **GF**

BEEF SKEWERS

House steak sauce - \$16

PUPU PLATTER

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

ONION RING TOWER

Chipotle aioli - \$10

GENERAL TSO

CAULIFLOWER BITES
Sriracha lime cream, toasted sesame - \$10

WARM PRETZELS

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

NACHOS **GO**

BUILT TO ORDER

Corn tortilla chips, jack cheese & house queso, pickled jalapeño, black beans, pico de gallo, guacamole, sour cream - \$15

HOUSE CHILI **GF**

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

CHICKEN WINGS X 8 **GO**

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

POUTINE

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

TOTS, YOUR WAY **GO**

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

ADD:
Shredded Chicken - \$6
Pork Carnitas - \$6
Chili - \$6

WIFI--> Network: "The Double Bull - Guest"
Password: Bull,123

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.

GAMES

Grab a drink and play!

DARTS & SHUFFLEBOARD

Darts & Shuffleboard are complimentary and available to play before or after your meal. We have 5 dart boards and 1 shuffleboard, all available on a first come first serve basis. Please check in at the host stand when you're ready to play!

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

CORNHOLE & BOCCE

Our Cornhole & Bocce green is located outside, next to our patio. These games are available seasonally, on a first come, first served basis, but can be reserved for private events.

Trade in your ID for a set of sand bags or bocce balls.

TRIVIA

Come join us for Stump! Trivia on Tuesday nights at 7pm and 8pm. Free to play, plus prizes are awarded for first and second place.

Reservations are not required but are strongly encouraged!

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.

EVENTS

Join us for your next celebration!

PRIVATE EVENTS AT DOUBLE BULL

Our private & semi-private event spaces can accommodate group sizes of 15-45 guests. The unique spaces have varied offerings and are perfect for any type of event. Whether it's a birthday, a work outing, a rehearsal dinner, or even a bachelor/bachelorette party, we have a space for your group!

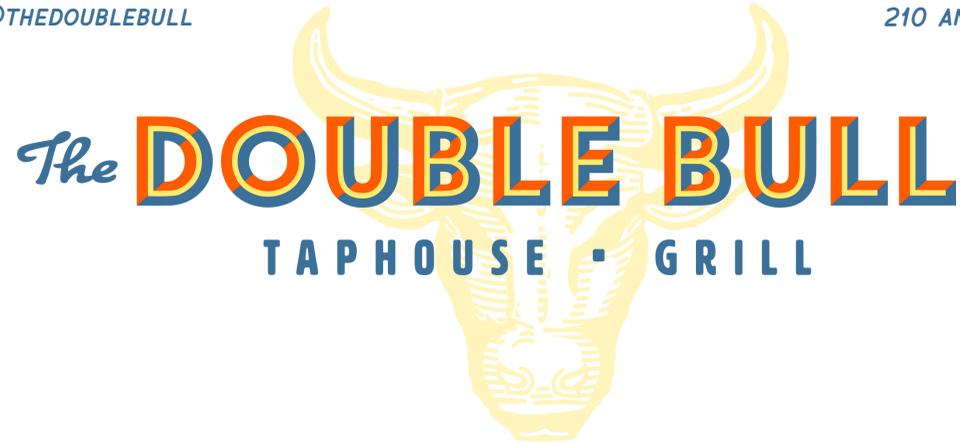
When you're ready to plan your event, email us at: EventsDB@thedoublebull.com



<--BEER

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

FLIP OVER-->



HANDHELDS

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

BURGERS

BURGER No. 1 GO

Two 4 oz Angus beef patties, American cheese, 301 sauce, lettuce, tomato, red onion, Grillo's pickles - \$16

BURGER No. 2 GO

Two 4 oz Angus beef patties, chili, cheddar, pickled jalapeños, Fritos, spicy ketchup - \$18

BURGER No. 3 GO

Two 4 oz Angus beef patties, BBQ pork belly, pickles, classic coleslaw, cheddar, mixed greens, bacon aioli - \$19

BURGER No. 4 GO

Two 4 oz Angus beef patties, wild mushrooms, swiss, caramelized onions, roasted garlic aioli, arugula - \$17

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

SANDWICHES

FRIED CHICKEN

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

BBQ PULLED PORK GO

Citrus slaw, Grillo's pickles, garlic aioli, crispy shallots, sesame seed bun - \$16

STEAK TIP BOMB* GO

Chopped steak tips, salami, griddled peppers & onions, mushrooms, Swiss, garlic aioli, toasted brioche - \$22

TRUFFLE GRILLED CHEESE GO

Truffle cheddar, prosciutto, arugula, roasted tomatoes, fig vincotto, truffle aioli, griddled sourdough, tomato bisque - \$20

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ENTREES

PAN-ROASTED STATLER CHICKEN GF

Skin-on pan-seared breast, crispy herb potatoes, Cipollini onions, green beans, lemon-tarragon pan jus - \$26

ATLANTIC SALMON* GO

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

DAY BOAT CASSEROLE

Shrimp, scallops, & lobster, sherry cream sauce, buttered ritz cracker crumble, mesclun greens salad - \$29

FISH + CHIPS

Beer-battered haddock, citrus slaw, fries, tartar - \$22

MUSSELS GO

German pilsner, toasted baguette - \$19

BBQ PORK RIBS GO

Half rack, collard greens, classic coleslaw, smoked cheddar & jalapeno cornbread, molasses butter - \$27

RIGATONI BOLOGNESE

Beef, pork & veal, parmesan, whipped ricotta, basil - \$21

CHICKEN POT PIE

Potato, carrots, peas, flaky crust - \$22

STEAKS & CHOPS

8 OZ FILET MIGNON* GO

Blue cheese crusted, truffle mashed potatoes, grilled asparagus, roasted Cipollini onions, Pinot Noir reduction - \$38

16 OZ BONE-IN N.Y. STRIP* GO

Mashed Yukon potatoes, green beans, Béarnaise compound butter, crispy shallots, demi-glace - \$44

GRILLED STEAK TIPS* GO

House marinade, fries, mesclun salad - \$27

HERB ROASTED PORK CHOP* GF

Lemon-thyme brined, smoked cheddar grits, summer succotash, sweet & sour peppers, smoked ham hock-tomato jus - \$27



Whenever available, our chefs use Gibbet Hill Farm vegetables & greens.

GREENS

GARDEN SALAD GF

Romaine & mesclun, 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, 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 jalapeños, pico de gallo, guacamole, buttermilk ranch dressing - \$14

HYDRO BIBB WEDGE GF

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

ADD-ONS:

Grilled Herb Chicken - \$7 Seared Salmon - \$12
Spice-Grilled Shrimp - \$8 Pork Carnitas - \$6
White anchovies - \$1 Steak Tips - \$13

DESSERTS

BROWNIE SUNDAE

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

MASON JAR SHORTCAKE

Sliced strawberry champagne sauce, sponge cake, house whipped cream - \$12

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, & seasonal sorbet - \$4

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