

## 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

### GRILLO'S FRIED PICKLES

301 sauce - \$9

### ONION RING TOWER

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

### FRENCH ONION SOUP **GO**

Garlic crouton, Swiss cheese - \$9

### POUTINE

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

### BACON WRAPPED **GF**

BEEF 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

### POPCORN SHRIMP **GO**

Chipotle aioli - \$15

### TOTS, YOUR WAY

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

### YELLOWFIN TUNA

Raw ahi tuna, pickled ginger, spicy mayo, avocado, sweet soy, sesame, crispy wontons, cilantro - \$18

### PUPU PLATTER

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

### NACHOS **GO**

BUILT TO ORDER

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

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!

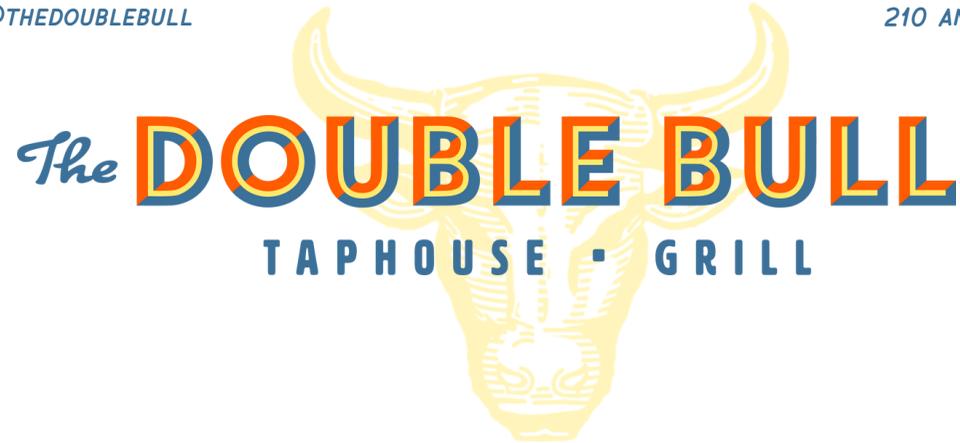
When you're ready to plan your event, email us at: [EventsDB@thedoublebull.com](mailto:EventsDB@thedoublebull.com)



<--BEER

Scan the QR code or go to [thedoublebull.com/beer](http://thedoublebull.com/beer)

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## 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. 4 GO

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

#### BURGER No. 5 GO

Two 4 oz Angus beef patties, guacamole, chipotle aioli, cheddar, sliced tomato, baby greens - \$18

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

#### CRISPY POTATO-CRUSTED HADDOCK GF

Sweet corn & bacon chowder, frisee - \$28

#### 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

#### ATLANTIC SALMON\* GO

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

#### 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

#### BRAISED SHORT RIB GF

Roasted baby carrots, horseradish mashed potato, roasted onion gremolata - \$36



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

#### APPLE CRISP GF

Cinnamon & brown sugar streusel, vanilla ice 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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