

## 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

Warm beer cheese, smoked sea salt  
Single - \$7 Double - \$12

### WINTER VEGETABLE BISQUE **GF**

Roasted sweet potato, parsnip, butternut squash, celeriac, pepitas, cayenne - \$10

### FRENCH ONION SOUP **GO**

Garlic crouton, Swiss cheese - \$9

### POUTINE **GO**

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

### LOBSTER ROLL SLIDERS **GO**

3 New England style sliders, fresh shucked Maine lobster, bibb lettuce, mini potato rolls - \$23

### GENERAL TSO

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

### CHICKEN WINGS **GO**

8 wings, your choice:  
Buffalo, spicy Asian, or BBQ.  
Served with carrot, celery, & blue cheese dressing - \$15

### WINTER BRUSCHETTA

Toasted ciabatta, roasted root veg, dried cranberries, lemon - maple ricotta, pickled red onions - \$13

### TOTS! **GF**

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

### YELLOWFIN TUNA

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

### PUPU PLATTER

Spicy candied bacon, fried pickles, Mexican street tots, 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, pickled red onion, guacamole, sour cream - \$15

### ADD-ONS:

Shredded Chicken - \$6  
Pork Carnitas - \$6

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

**GF** = Gluten-free

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\*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, CORNHOLE, BOCCIE

Darts & Shuffleboard are complementary and available to play before or after your meal. Our Cornhole & Bocce green is located outside, next to our patio and is available seasonally. All games are 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 darts, shuffle pucks, sand bags or bocce balls.

### COIN-OP GAMES

We have a rotating selection of vintage & new Pinball machines, Bruins Bubble Hockey, & arcade games.

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

## EVENTS

Join us for your next celebration!

### LIVE MUSIC

We now feature live music every Thursday night, from 7pm - close, featuring a mixture of alternative, classic rock & pop played by a rotation of popular local bands.

### TRIVIA

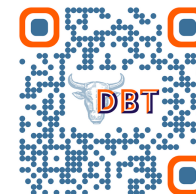
Come join us for Stump! Trivia every Tuesday night at 7pm and 8pm. Free to play, plus prizes for first and second place.

Reservations are not required but are strongly encouraged!

### 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!

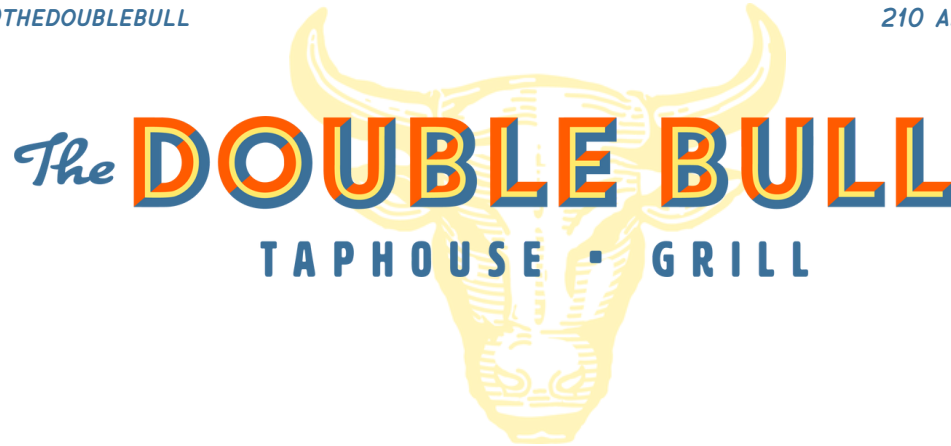
For more information and to make an inquiry, check out our events page: [www.thedoublebull.com/private-events](http://www.thedoublebull.com/private-events)



**<--BEER**

Scan the QR code or go to [thedoublebull.com/beer](http://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. 5 GO

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

#### BURGER No. 4 GO

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

#### BURGER No. 6 GO

One 4 oz Angus beef patty, 4 oz hand-cut house corned beef, cheddar, sweet pickled red cabbage, whiskey mustard - \$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 fried chicken, Grillo's pickles, shredded lettuce honey sriracha aioli - \$16

#### TAPHOUSE REUBEN GO

Hand-cut house corned beef, marble rye, sauerkraut, swiss, 301 sauce - \$17

#### TRUFFLE GRILLED CHEESE GO

White cheddar & mozzarella, prosciutto, arugula, fig vincotto, roasted tomato & truffle aioli, griddled sourdough, tomato bisque - \$20

#### BBQ PULLED PORK GO

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

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## ENTREES

#### HERBED ROTISSERIE CHICKEN GF

Sage & thyme brined half rotisserie chicken, roasted root vegetables, crispy baby yukon potatoes & chicken drippings, red wine braised cabbage - \$26

#### CRISPY POTATO-CRUSTED HADDOCK GF

Sweet corn & bacon chowder, frisee - \$28

#### MISO GLAZED COD\* GO

Sesame lo mein noodles, chili-garlic broccolini, bell peppers & bean sprouts, broccoli slaw, honey-sesame vin - \$28

#### FISH + CHIPS

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

#### PAN SEARED SALMON\* GF

Red beet hummus, grilled artichoke, roasted fennel, preserved lemon, golden beets - \$26

#### BBQ PORK RIBS GO

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

#### RIGATONI BOLOGNESE

Beef, pork & veal, parmesan, whipped ricotta, basil - \$22

#### CHICKEN POT PIE

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

## STEAKS & CHOPS

#### 8 OZ FILET MIGNON\* GF

Bone marrow butter, truffle mashed potatoes, grilled asparagus, roasted Cipollini onions, Pinot Noir reduction - \$38

#### 20 OZ BONE-IN RIBEYE\* GO

Mashed Yukon potatoes, roasted brussels, apple cider gastrique, Béarnaise compound butter, crispy shallots, demi-glace - \$46

#### GRILLED STEAK TIPS\* GO

House marinade, parmesan fries, baby greens, roasted tomato & truffle aioli - \$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

#### BABY GREENS GF

Mesclun, toasted pepitas, goat cheese, shaved shallot, golden raisins, white balsamic - \$12

#### CAESAR\* GO

Romaine lettuce, garlic croutons, shaved parmesan - \$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 jalapenos, 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  
Steak Tips - \$13    Pork Carnitas - \$6  
Spice-Grilled Shrimp - \$8

## DESSERTS

#### BROWNIE SUNDAE FOR TWO

Fudge brownie chunks, vanilla ice cream, caramel & chocolate sauce, whipped cream, sprinkles - \$12

#### APPLE CRISP GF

Cinnamon & brown sugar streusel, vanilla ice cream - \$12

#### FRIED DOUGH

Powdered sugar, chocolate sauce - \$9

#### CHOCOLATE CAKE

Dark chocolate ganache, blackberries, whipped cream - \$11

#### CHURRO DONUTS

Cinnamon-sugar, vanilla ice cream, caramel drizzle - \$9

#### WARM COOKIES & MILK

Chocolate chip - \$9

#### ICE CREAM GF

Two scoops: Vanilla or seasonal sorbet - \$4

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