

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 - \$16

SAUSAGE & PEPPERONI **GO**

Red sauce, mozzarella, roasted peppers - \$16

BACON & FIG **GO**

Goat cheese, fig, caramelized onion, aged balsamic, arugula - \$16

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

BUTTERNUT CIDER BISQUE **GF**

Spiced pepitas, cider gastrique - \$8

FRENCH ONION SOUP **GO**

Garlic crouton, Swiss cheese - \$9

POUTINE **GO**

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

LOBSTER ROLL SLIDERS **GO**

3 New England style sliders, fresh shucked Maine lobster, bibb lettuce, mini potato rolls - \$24

GENERAL TSO CAULIFLOWER BITES

Sriracha lime cream, toasted sesame - \$11

CHICKEN WINGS **GF**

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

FRIED CHICKEN & WAFFLES

NH maple syrup, honey sriracha aioli, candied baby peppers, Belgian waffle wedges, scallions blackberries & strawberries - \$16

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 **GF**

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

GAMES

Grab a drink and play!

DARTS, SHUFFLEBOARD, CORNHOLE, BOCCE

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 & modern Pinball machines, Golden Tee, & 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

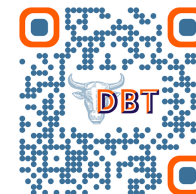
Come join us for Stump! Trivia every Tuesday night at 7pm and 8pm. Free to play, plus prizes for first and second place.

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



<--BEER

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

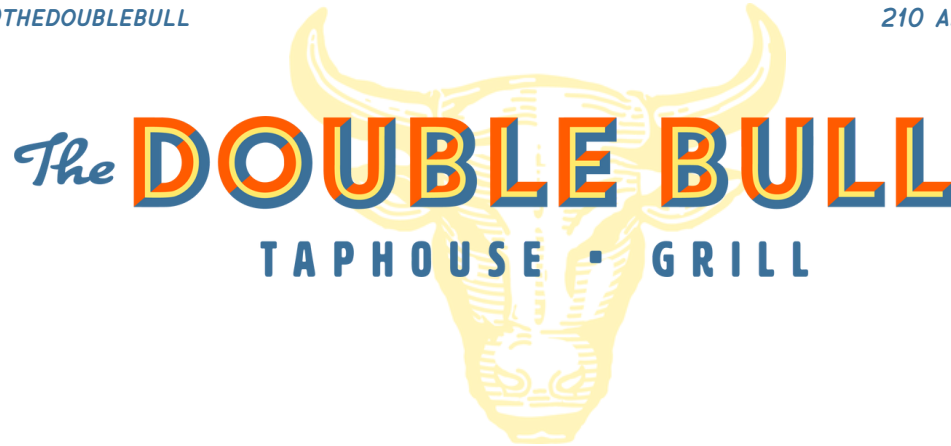
WIFI--> Network: "The Double Bull - Guest"
Password: Bull,123

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.

FLIP OVER-->



HANDHELDS

Includes fries --> sub baby greens 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. 4 GO

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

Add bacon to any burger - \$2

Add a fried egg to any burger - \$2

Sub a Single 5 oz meatless Impossible Burger - Included

Sub Double 5 oz Impossible Burgers - \$4

BURGER No. 5 GO

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

BURGER No. 7 GO

Two 4 oz Angus beef patties, cheddar, garlic aioli, baby greens, tomato, pickled red onion, toasted pretzel bun, side of warm beer cheese - \$18

SANDWICHES

FRIED CHICKEN

Buttermilk brined fried chicken, Grillo's pickles, shredded lettuce honey sriracha aioli - \$16

TRUFFLE GRILLED CHEESE GO

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

TAPHOUSE REUBEN GO

Hand-cut house corned beef, marble rye, sauerkraut, swiss, 301 sauce - \$18

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, spiced butternut squash & cranberries, shaved brussels, toasted pepitas, sweet potato puree, lemon chicken jus - \$26

CHICKEN POT PIE

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

FRIED CLAM BASKET

Ipswich whole belly clams, red cabbage slaw, fries, tartar - \$26

CILANTRO-LIME SWORDFISH* GF

Chimichurri purple potato, poblano cream, roasted cauliflower, avocado salad - \$26

CRISPY HADDOCK GF

Potato crusted fillet, sweet corn & bacon chowder, frisee - \$28

FISH & CHIPS

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

SOY GLAZED SALMON* GF

Sweet & spicy broccoli, baby bok choy, pickled ginger vinaigrette, sesame, sriracha-lime cream - \$26

BBQ PORK RIBS GO

Half rack, creamy mac & cheese, cornbread, molasses butter - \$27

RIGATONI BOLOGNESE

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

House marinade, parmesan fries, baby greens, roasted tomato & truffle aioli - \$29

BRAISED SHORT RIB GF

White cheddar & yellow chile polenta, parsley & chive butter, herb roasted parsnips & carrots, charred onion salsa verde - \$36

GREENS

BABY GREENS GF

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

TACO SALAD GF

Romaine, tortilla strips, black bean & corn salsa, jack cheese, pickled jalapenos, pico de gallo, guacamole, buttermilk ranch dressing - \$15

ADD-ONS:

Grilled Herb Chicken - \$7

Steak Tips - \$13

Spice-Grilled Shrimp - \$8

Seared Salmon - \$12

Pork Carnitas - \$6

Herb Falafel - \$5

BLACK LENTIL BOWL GF

Baby kale, beluga lentils, spicy feta, beet hummus, cucumber, tomato, pickled red onion, tzatziki, harissa-tahini vin, herb falafel - \$18

BURRATA & PROSCIUTTO GO

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

HYDRO BIBB WEDGE GF

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

CAESAR* GO

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

DESSERTS

BROWNIE SUNDAE FOR TWO

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

CARAMEL APPLE SHORTCAKE

Maple cinnamon shortcake, caramel apple filling, whipped cream - \$10

CITRUS PANNA COTTA GF

Citrus custard, lime curd, fresh berries - \$10

COCONUT CARAMEL TORTE GF

Coconut shortbread crust, caramel, chocolate, sea salt, vanilla ice cream - \$12

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



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

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