



BRICK OVEN FLATBREADS

Gluten-free dough available on request!

MARGHERITA **GO**

Red sauce, basil, fresh mozzarella - \$15

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 - \$17

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

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

GF = Gluten-free

GO = Gluten-free option on request

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

*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.

SNACKS

SPICY CANDIED BACON **GF**

Sweet heat - \$9

CHICKEN WINGS **GF**

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

ONION RING TOWER

Chipotle aioli - \$12

SPREADS & BREADS **GO**

Roasted garlic hummus, beet tzatziki, harissa tahini, grilled pita, toasted garlic baguette - \$13

CHIMICHURRI GRILLED SHRIMP **GF**

Guacamole, poblano ranch, cilantro - \$15

BUTTERNUT CIDER BISQUE **GF**

Spiced pepitas, cider gastrique - \$9

FRENCH ONION SOUP **GO**

Garlic crouton, Swiss cheese - \$10

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 - \$26

THAI RED CURRY MUSSELS **GO**

Spicy coconut broth, Thai basil, cilantro, ginger, crusty bread - \$18

WARM PRETZELS

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

FRIED CHICKEN & WAFFLES

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

GRILLO'S FRIED PICKLES

301 sauce - \$10

HERB ROASTED BRUSSELS SPROUTS **GF**

Apple cider gastrique, pickled peppers, spicy garlic sauce - \$12

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

TANDOORI CHICKEN SKEWERS **GF**

Tamarind glaze, chick pea salad, lemon-garlic yogurt - \$16

GENERAL TSO CAULIFLOWER BITES

Sriracha lime cream, toasted sesame - \$12

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 - \$16

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, 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 15-80 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

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 - \$17

BURGER No. 4 GO

Two 4 oz Angus beef patties, wild mushrooms, arugula, caramelized onions, swiss, roasted garlic aioli - \$18

Add bacon to any burger - \$2

Add a fried egg to any burger - \$2

Sub a pretzel bun on any burger - \$1

Sub a Single 5 oz meatless Impossible Burger - Included

Sub Double 5 oz Impossible Burgers - \$4

BURGER No. 7 GO

Two 4oz Angus beef patties, cheddar, garlic aioli, baby greens, tomato, pickled red onion, toasted pretzel bun, side of warm beer cheese - \$19

BURGER No. 8 GO

Two 4 oz Angus beef patties, roasted poblanos, cheddar, arugula, bacon jam, poblano ranch - \$18

SANDWICHES

FRIED CHICKEN

Buttermilk brined fried chicken, Grillo's pickles, shredded lettuce, honey sriracha aioli - \$17

TRUFFLE GRILLED CHEESE GO

White cheddar & mozzarella, black truffle, prosciutto, arugula, fig vincotto, roasted tomato aioli, griddled sourdough, cup of 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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THE GRILL

8 OZ FILET MIGNON* GF

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

GRILLED STEAK TIPS* GF

House marinade, parmesan fries, baby greens, roasted tomato & truffle aioli - \$31

20 OZ BONE-IN RIBEYE* GO

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



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

ENTREES

AVAILABLE ANYTIME ON SATURDAYS & SUNDAYS AND AFTER 4PM ON WEEKDAYS

HERBED ROTISSERIE CHICKEN GF

Sage & thyme brined half rotisserie chicken, spiced butternut squash, cranberries, shaved brussels, toasted pepitas, sweet potato puree, garlic chicken jus - \$26

SEARED FAROE ISLAND SALMON* GO

Apple braised Swiss chard & kale, roasted beets, chive farro, caper pesto - \$26

CRISPY HADDOCK GF

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

BRAISED SHORT RIB GF

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

CILANTRO-LIME SWORDFISH* GF

Chimichurri purple potato, poblano cream, roasted cauliflower, avocado salad - \$27

CHICKEN POT PIE

Potato, carrots, peas, flaky crust - \$23

BBQ PORK RIBS GO

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

RIGATONI & VODKA SAUCE

Shaved brussels sprouts, peas & asparagus, cipollini onions, roasted tomato, melted leeks, shaved parmesan - \$22

Add Spice Grilled Shrimp - \$8

Add Seared Salmon - \$12

Add Grilled Herb Chicken - \$7

FRY SHACK

FRIED CLAM BASKET

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

FISH & CHIPS

Beer-battered haddock, fries, tartar - \$23

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

TAPHOUSE CHIP-WITCH

House chocolate chip cookie, vanilla ice cream - \$8

STATE FAIR FUNNEL CAKE

Your choice of topping: Classic powdered sugar, Chocolate chip, or Churro style - \$9

APPLE CRISP GF

Spiced apple, streusel, caramel drizzle, vanilla ice cream - \$11

CHURRO DONUTS

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

CANNOLI TRIO {TRIPLES IS BEST}

Chocolate chip, fruity pebbles, & red velvet - \$11

ICE CREAM GF

Two scoops: Vanilla or sorbet - \$4

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