

# The DOUBLE BULL

## TAPHOUSE - GRILL

## FLATBREADS

Baked in our brick oven. Gluten-free dough upon request!

### MARGHERITA **GO**

Red sauce, basil, fresh mozzarella, parmesan - \$15

### BUFFALO CHICKEN

Crispy chicken, buffalo-blue cheese sauce, pickled red onion, jack cheese, scallion - \$16

### MUSHROOM **GO**

Arugula, roasted garlic cream sauce, mozzarella, caramelized onion - \$15

### CHICKEN PARM

Crispy chicken, provolone, mozzarella, grated & shaved parmesan, red sauce - \$16

### SAUSAGE & PEPPERONI **GO**

Red sauce, mozzarella, roasted peppers - \$16

### BBQ CHICKEN **GO**

BBQ sauce, grilled chicken, pickled red onion, scallion, jack & cheddar, ranch drizzle - \$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

## SNACKS

### SPICY CANDIED BACON **GF**

Sweet heat - \$9

### CHICKEN WINGS **GF**

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

### BONELESS WINGS

5 chicken tendies, tossed in choice of: Buffalo, Spicy Asian, BBQ, or get them plain with tendie sauce. All 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

### SPICY BULLSEYE SHRIMP

Cherry peppers, lemon-garlic sauce, fresh tomato, pickled peppers - \$18

### 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

### 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 PRETZEL BITES

Basket of bites, warm beer cheese, sea salt - \$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

### POUTINE **GO**

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

### TOTS! **GF**

Mexican street corn tots - \$9  
Truffle & Parmesan - \$10  
Classic with Heinz - \$6

### YELLOWFIN TUNA

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

### TANDOORI CHICKEN SKEWERS

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

### 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

### HALF SALAD

Half size of our Baby Greens or Caesar Salad - \$7

### 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

## MUG CLUB

Amazing perks for beer enthusiasts!

### WHY JOIN?

The Club is a fun way to explore brews while connecting with a community of like-minded beer lovers. You'll have your drafts served to you in your own, personalized 23oz mug, plus larger pours, discount days, and muggier parties! Cheers to great beer and even better benefits!

Space in the club is LIMITED, join now to reserve your mug!

### BENEFITS

- Limited Annual Membership - Unlimited Bragging Rights!
- Custom 23oz Mug - Personalize it with up to 20 characters: nickname, slogan, favorite band, etc... have fun with it!
- Recognition at the bar, drinking out of your large, personalized mug.
- Members receive a larger pour for beers (14oz, 18oz, 23oz)
- Half priced appetizers on Wednesdays
- Invitation to two Mug Club Appreciation parties per year with complimentary food and beer swag.
- Take your mug home if you choose not to renew!

## 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.

### 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](http://www.thedoublebull.com/private-events)



<--BEER

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

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# BURGERS

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

## 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

## BURGER No. 10 GO

Two 4 oz Angus beef patties, fried onion strings, house BBQ, pickles, bacon & cheddar - \$19

## 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

Add bacon or fried egg - \$2  
Sub a pretzel bun - \$1  
Meatless Impossible Burgers  
> Sub Single 5oz - Included  
> Sub Double 10oz - \$4

# SANDWICHES

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

## FRIED CHICKEN

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

## BBQ PULLED PORK GO

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

## CAPRESE GO

Heirloom tomato, basil pesto, fresh mozzarella, tomato aioli, balsamic reduction, ciabatta roll - \$15  
Add chicken or prosciutto - \$4

## TAPHOUSE REUBEN GO

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

## TRUFFLE & PROSCIUTTO GRILLED CHEESE GO

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

**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.

# 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.

# FRY SHACK

## FRIED CLAM BASKET

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

## FISH & CHIPS

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

# 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 GO

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

## BBQ PORK RIBS

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

# 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, poblano ranch dressing - \$15

## PANZANELLA

Balsamic garlic bread, basil pesto, heirloom & cherry tomato, torn fresh mozzarella, balsamic reduction - \$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 APPLE CRISP GF

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

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

## TAPHOUSE CHIP-WITCH

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

## CHURRO DONUTS

Cinnamon-sugar, vanilla ice cream, caramel drizzle - \$9 {TRIPLES IS BEST}

## STATE FAIR FUNNEL CAKE

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

## CANNOLI TRIO

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

## ICE CREAM GF

Two scoops: Vanilla or sorbet - \$4

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