

STARTERS.

SPICY CANDIED BACON GE

Sweet heat - \$9

CHICKEN WINGS GO

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 plain with tendie sauce. All served with carrot, celery, & blue cheese dressing - \$15

SPICY BULLSEYE SHRIMP

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

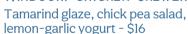
POUTINE GO

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

SPREADS & BREADS GO

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

TANDOORI CHICKEN SKEWERS GF



GARLIC-SOY STICKY RIBS

Glazed ribs, crispy garlic & shallot, sesame broccoli slaw. cilantro & mint - \$16

SOUPS

NEW ENGLAND CLAM CHOWDER

Smoked bacon, potatoes, fresh thyme, oyster crackers - \$10

BUTTERNUT CIDER BISQUE GF

Spiced pepitas, apple cider gastrique - \$9

FRENCH ONION GO

Garlic crouton, Swiss cheese - \$10

LOBSTER ROLL SLIDERS



3 New England style sliders. fresh shucked Maine lobster, bibb lettuce. mini potato rolls - \$26

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

HERB ROASTED BRUSSELS SPROUTS

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



LETTUCE WRAPS GF

Thai grilled pork, bibb lettuce, red onion, shredded carrot, cucumber, tomato, bell pepper, scallion, cilantro & mint, sweet chili & Thai sesame sauces - \$18

ONION RING TOWER

Chipotle aioli - \$12

TOTS! GO

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

CHIMICHURRI SHRIMP GF



5 grilled shrimp, guacamole, poblano ranch, cilantro - \$15

GRILLO'S FRIED PICKLES

301 sauce - \$10

HALF SALAD GO

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

*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.

PUPU PLATITION.

YES, YOU CAN HAVE IT ALL!

Spicy candied bacon, Grillo's fried pickles. Mexican street tots. BBO & Buffalo chicken wings, General Tso's cauliflower bites, assorted dipping sauces - \$39

YELLOWFIN TUNA

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

GENERAL TSO'S CAULIFLOWER BITES

Sriracha lime cream, toasted sesame - \$12

NACHOS G



BUILT TO ORDER

Corn tortilla chips, jack cheese & house queso, pickled jalapeño, black beans, pico de gallo, guac, sour cream, pickled red onion - \$16

ADD-ONS:

Shredded Chicken or Pork Carnitas - \$6

SOFT TACOS

3 tacos on soft corn tortillas. Served with chips & house salsa.

FRIED FISH

Haddock, citrus slaw. chipotle aioli, pico de gallo, cotija, cilantro, lime - \$18

CHICKEN GF

Cotija, citrus slaw, pickled jalapeño, avocado cream, cilantro, lime - \$16

VEGETARIAN GF

Black bean, salsa verde, guac poblano & sweet potato, lime, pickled red onion, cilantro - \$15

CARNITAS GF

Shredded braised pork, citrus slaw, pickled red onion, cotija, salsa verde, cilantro, lime - \$16

GRILLED SHRIMP GF



Colossal shrimp, salsa verde, guac, creamy slaw - \$18

GREENS

BABY GREENS GF



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

TACO SALAD GE



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

PANZANELLA

Balsamic garlic bread, basil pesto. heirloom & cherry tomato, torn fresh mozzarella, balsamic reduction - \$15

ADD-ONS:

Herb Falafel - \$5

Grilled Herb Chicken - \$7 Steak Tips - \$13 Spice-Grilled Shrimp - \$8 Seared Salmon - \$12 Pork Carnitas - \$6

BLACK LENTIL BOWL GF



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

BURRATA & PROSCIUTTO GO



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

HYDRO BIBB WEDGE GF



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

COBB GF



Grilled chicken, egg, bacon, blue cheese, avocado, tomato. romaine, ranch - \$19 with spice grilled shrimp - \$20 with pan seared salmon - \$24

CAESAR* GO



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

FLATBREADS

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

MARGHERITA GO



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

BACON & FIG GO



Goat cheese, fig jam, caramelized onion, aged balsamic, arugula - \$17

MUSHROOM GO



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

CHICKEN PARM

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

GRANDMA PIZZA GO



Pesto & red sauce, fresh ricotta, mozzarella, grated parmesan - \$16

SAUSAGE & PEPPERONI GO

Red sauce, mozzarella, roasted peppers - \$16

BBQ CHICKEN GO



BUFFALO CHICKEN

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

SAUSAGE & RICOTTA GO



Crumbled sausage, fresh ricotta, broccolini, provolone & mozzarella, red sauce - \$17

BURGERS

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

THE TAPHOUSE GO

Two 4 oz Angus beef patties, American cheese, 301 sauce, lettuce, tomato, red onion, Grillo's pickles - \$17

MUSHROOM & SWISS GO

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

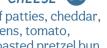
BBO & BACON GO

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

TACO GO

Two 4 oz taco spiced Angus beef patties, guac, chipotle aioli, pickled jalapeno, tomato, cheddar, tortilla strips - \$18

PRETZEL & BEER CHEESE GO



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

POBLANO RANCH GO



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

VEGETARIAN GO



One 5oz Meatless Impossible patty, harissa tahini. fresh mozzarella tomato, onion, pickles, chipotle aioli - \$16

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

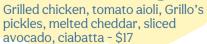
Buttermilk brined fried chicken. Grillo's pickles, shredded lettuce, honey sriracha aioli - \$17

BBO PULLED PORK GO



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

CHICKEN & AVOCADO GO



NASHVILLE HOT CHICKEN

Seriously hot & spicy. Fried chicken tossed in Nashville spiced hot butter, Grillo's pickles, creamy slaw - \$17



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

CAPRESE GO

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

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

HERBED ROTISSERIE CHICKEN GD

spiced butternut squash, cranberries,

potato puree, garlic chicken jus - \$26

CRISPY HADDOCK

chowder, frisee - \$28

CHICKEN POT PIE

BRAISED SHORT RIB GD

shaved brussels, toasted pepitas, sweet

Potato crusted fillet, sweet corn & bacon

White cheddar & yellow chile polenta, herb

roasted parsnips & carrots, parsley & chive

butter, charred onion salsa verde - \$36

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

Sage & thyme brined half rotisserie chicken,



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

CILANTRO-LIME SWORDFISH* GF

SEARED FAROE ISLAND SALMON*

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

BBO PORK RIBS GO



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

GLAZED SALMON NOODLE BOWL

Garlic-soy glaze, bok choy, napa cabbage, red pepper, carrot, scallions, thick udon noodles. Asian sesame sauce - \$27

CAIUN SHRIMP PASTA

Sauteed spiced shrimp, smoked linguica, pickled peppers, heirloom cherry tomato, spicy cajun cream, rigatoni, scallions - \$26

BOLOGNESE

Traditional meat sauce, shaved parmesan. burrata, rigatoni, micro basil - \$26

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

THE GRILL

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 - \$31

ADULT MACS

THE CLASSIC

House creamy cheese sauce, cheddar & monterev jack. garlic & herb bread crumbs - \$19

CARNITAS

Slow roasted pork, pico de gallo, pickled ialapeno, salsa verde. crispy tortilla - \$23

CHICKEN - BACON - RANCH

Grilled chicken, crispy bacon, cheddar, cool ranch crunch - \$23

SHORT RIB

Braised short rib. mushroom. caramelized onion, balsamic reduction, crispy garlic - \$24

FRY SHACK

FRIED CLAM BASKET

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

FISH & CHIPS

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

FRIED SHRIMP BASKET

7 battered & fried colossal shrimp. red cabbage slaw, fries, 301 sauce - \$22





GF = Gluten-free GO = Gluten-free option on request

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FLIP FOR DESSERTS & BEV



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

WINES

WHITE & ROSE

ACK CÔTES DE PROVENCE - ROSÉ 6 oz - \$12 / 9oz - \$17 / Bottle - \$46

LE MONDE - PINOT GRIGIO

6 oz - \$11 / 9 oz - \$15.5 / Bottle - \$42

TOHU - SAUVIGNON BLANC

6 oz - \$10 / 9 oz - \$14 / Bottle - \$38

MACROSTIE - SONOMA CHARDONNAY

6 oz - \$13.5 / 9 oz - \$19 / Bottle - \$52

RED

DOUGH - PINOT NOIR

6 oz - \$12.5 / 9 oz - \$18 / Bottle - \$48

MCBRIDE SISTERS - CALIFORNIA RED

6 oz - \$11 / 9 oz - \$15.5 / Bottle - \$42

PENFOLDS - MAX'S CABERNET SAUVIGNON

6 oz - \$13.5 / 9 oz - \$19 / Bottle - \$52

BUBBLES

CAMPO VIEIO CAVA - SPARKLING 6 oz - \$9 / Bottle - \$34

DVDNUS

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

COCKTAILS

PINBALL PUNCH

House-bottled rum punch made with our Webber Restaurant Group select Bully Boy Rum, large enough for seconds - \$21

CAPE ANN SOUR*

Bourbon, Nux Alpina walnut liqueur,

CRYSTAL LAKE

HENRY HALL SPRITZ

GlenPharmer Bog Cranberry vodka,

UP AND AT 'EM

WHIRLYBIRD

Vanilla vodka, house-made Irish cream,

*Consuming raw or undercooked eggs may increase your risk of foodborne illness. Some cocktalls may contain nuts. Please inform your server of any food allergies or dietary restrictions.

TITUBA'S REVENGE

Spicy chili & cilantro infused tequila,

SPICED APPLE SANGRIA

orange & lemon - \$12

BROOKLYN COCKTAIL

Rye, dry vermouth, China-China Amer,

BULLSEYE MAI TAI*

Caribbean aged & dark rums, orgeat, lime,

BROOKSBY MARGARITA

MEZCAL MULE

BEVERAGES

SODAS & JUICES

Fountain Soda - \$3 COKE. DIET COKE. SPRITE. GINGER ALE. SHIRLEY TEMPLE

Juices - \$3.5

APPLE JUICE, ORANGE JUICE, PINEAPPLE JUICE IBC Root Beer Bottle - \$4

Lemonade - \$4

COFFEE & TEA

Cold Brew Coffee - \$6 ETHIOPIAN DARK ROAST. 48 HOUR BREW

Drip Coffee - \$3

Hot Tea - \$3

ENGLISH BREAKFAST, EARL GREY, GREEN. CHAMOMILE

Fresh brewed iced tea - \$3

Hot chocolate - \$3





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



Network: "The Double Bull - Guest"

Password: Bull,123

MUG CLUB

Amazing perks for beer enthusiasts!

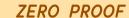
WHY IOIN?

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 mugger parties! Cheers to great beer and even better benefits!

Space in the club is LIMITED, if we fill up you can add your name to our wait list. We'll reach out when a spot opens up!

BENEFITS

- Limited Annual Membership Unlimited Bragging Rights!
- Custom 23oz Mug Personalize it with up to 20 characters: nickname, slogan, favorite band, etc... have
- Recognition at the bar, drinking out of your large, personalized mug.
- Members receive a larger pour for beers (14oz, 18oz,
- 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!



MANGO MULE

Mango, lime, ginger beer - \$8

BLACKBERRY LIME RICKEY

Blackberry, lime, club & lime soda - \$8





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