

The
DOUBLE BULL
TAPHOUSE • GRILL

STARTERS

SPICY CANDIED BACON **GF**

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**

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

GARLIC-SOY STICKY RIBS

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

LOBSTER ROLL SLIDERS **GO**

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 **GF**

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 PLATTER

YES, YOU CAN HAVE IT ALL!

Spicy candied bacon, Grillo's fried pickles, Mexican street tots, BBQ & 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 **GF**

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

GRILLED SHRIMP **GF**

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

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

GREENS

BABY GREENS **GF**

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

TACO SALAD **GF**

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:

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, 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**

BBQ sauce, grilled chicken, pickled red onion, scallion, jack & cheddar, ranch drizzle - \$16

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

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

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

BBQ & 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

BBQ PULLED PORK GO

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

CHICKEN & AVOCADO GO

Grilled chicken, tomato aioli, Grillo's pickles, melted cheddar, sliced avocado, ciabatta - \$17

NASHVILLE HOT CHICKEN

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

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

CAPRESE GO

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

ENTREES

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

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

CRISPY HADDOCK GF

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

BRAISED SHORT RIB GF

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

CHICKEN POT PIE

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

CILANTRO-LIME SWORDFISH* GF

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

SEARED FAROE ISLAND SALMON* GO

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

BBQ 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

CAJUN 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 & monterey jack, garlic & herb bread crumbs - \$19

CARNITAS

Slow roasted pork, pico de gallo, pickled jalapeno, 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

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FLIP FOR DESSERTS & BEVS

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

COCKTAILS

PINBALL PUNCH

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

BERRY BLOSSOM SOUR*

Bourbon, orange blossom honey, raspberry, lemon, egg white - \$14

CRYSTAL LAKE

Strawberry-thyme infused vodka, elderflower, lime, cava - \$13

WHITE CLOUD

Bully Boy Boston rum, coconut, falernum, Cointreau, lime - \$13

WHIRLYBIRD

Vanilla vodka, house-made Irish cream, espresso liqueur, cold brew - \$13

TITUBA'S REVENGE

Spicy chili & cilantro infused tequila, agave, lime, grapefruit, tajin rim - \$13

BLOOD ORANGE SANGRIA

White wine, blood orange, elderflower, brandy, sparkling wine - \$12

RUBY SOHO

Gin, rhubarb-strawberry-basil shrub, blood orange, lemon, rhubarb bitters - \$13

BULLSEYE MAI TAI*

Caribbean aged & dark rums, orgeat, lime, orange curacao, passion fruit foam - \$15

BROOKSBY MARGARITA

Tequila, triple sec, blackberry, lime - \$13

MEZCAL MULE

Mezcal Rosaluna, passion fruit, lime, honey, ginger beer - \$13

ZERO PROOF

MANGO MULE

Mango, lime, ginger beer - \$8

BLACKBERRY LIME RICKEY

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

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

TROUBLEMAKER - 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 VIEJO CAVA - SPARKLING

6 oz - \$9 / Bottle - \$34

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

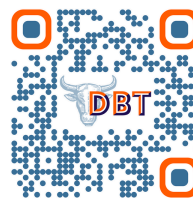
Drip Coffee - \$3

Hot Tea - \$3

ENGLISH BREAKFAST, EARL GREY, GREEN, CHAMOMILE

Fresh brewed iced tea - \$3

Hot chocolate - \$3



< BEER

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

WIFI >

Network: "The Double Bull - Guest"

Password: Bull,123

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

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 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 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!

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