

# 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 ... \$16

#### BONELESS WINGS

Jumbo chicken tendies tossed in choice of: Buffalo, Spicy Asian, BBQ, or plain with tendie sauce. All served with carrot, celery, & blue cheese dressing ... \$16

#### 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 **GF** SKEWERS

Tamarind glaze, chickpea salad, lemon-garlic yogurt ... \$16

### SOUPS

#### NEW ENGLAND CLAM CHOWDER

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

#### FRENCH ONION

Garlic crouton, Swiss cheese ... \$10

### SOFT TAGOS

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

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.*

*Please inform your server of any food allergies or any dietary restrictions.*

#### GARLIC-SOY STICKY RIBS **GF**

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 **GF** SPROUTS

Apple cider gastrique, pickled peppers, spicy garlic sauce ... \$14

#### 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 ... \$13

#### CHIMICHURRI SHRIMP **GF**

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

### SALADS & BOWLS

#### BABY GREENS **GF**

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

#### BLACK LENTIL BOWL **GF**

Baby kale, beluga lentils, spicy feta, beet hummus, cucumber, tomato, pickled red onion, tzatziki, harissa-tahini vin ... \$16

#### COBB SALAD **GF**

Egg, bacon, crumbled blue cheese, avocado, tomato, romaine, ranch ... \$14

#### CAESAR SALAD **GO**

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

#### YELLOWFIN TUNA\* **GO**

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

#### GENERAL TSO'S CAULIFLOWER BITES **GF**

Sriracha lime cream, toasted sesame ... \$12

#### TOTS! **GO**

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

#### 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 Shredded Chicken or Pork Carnitas ... \$6

#### HALF SALAD **GO**

Half size of our Baby greens or Caesar Salad ... \$7

#### GRILLO'S FRIED PICKLES

301 Sauce ... \$11

### PUPU PLATTER

YOU CAN HAVE IT ALL!

\$39

Spicy candied bacon, Grillo's fried pickles, Mexican street tots, BBQ & Buffalo chicken wings, General Tso's cauliflower bites, assorted dipping sauces



#### ADD-ONS

Grilled Herb Chicken ... \$7

Steak Tips ... \$13

Spice-Grilled Shrimp ... \$8

Seared Salmon ... \$12

Pork Carnitas ... \$6

#### PANZANELLA

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

#### HYDRO BIBB WEDGE **GF**

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

#### TACO SALAD **GF**

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

#### BURRATA & PROSCIUTTO **GO**

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

### FLATBREADS

#### 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

#### SAUSAGE & RICOTTA **GO**

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

#### GRANDMA PIZZA **GO**

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

#### BBQ CHICKEN **GO**

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

#### BUFFALO CHICKEN

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

#### SAUSAGE & PEPPERONI **GO**

Red sauce, mozzarella, roasted peppers ... \$16

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

# BURGERS



Includes fries ... sub baby greens or caesar salad ... \$3  
GF Fries & breads available upon request

## THE TAPHOUSE GO

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

## TACO BURGER GO

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

## POBLANO RANCH GO

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

## BBQ & BACON GO

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

## ADD-ONS:

Bacon ... \$2  
Fried Egg ... \$2

## SUBSTITUTIONS:

Pretzel Bun ... \$1  
(Double) Impossible Meatless Patty (10oz) ... \$4  
(Single) Impossible Meatless Patty (5oz) ... \$0

## MUSHROOM & SWISS GO

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

## VEGETARIAN GO

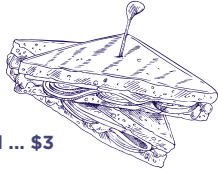
One 5oz meatless Impossible patty, harissa tahini, fresh mozzarella, tomato, onion, pickles, chipotle aioli ... \$16

## 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



# SANDWICHES



Includes fries ... sub baby greens or caesar salad ... \$3  
GF Fries & breads available upon request

## FRIED CHICKEN

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

## CHICKEN & AVOCADO GO

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

## TAPHOUSE REUBEN GO

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

## CAPRESE GO

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

## BBQ PULLED PORK GO

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

## NASHVILLE HOT CHICKEN

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

## TRUFFLE & PROSCIUTTO GRILLED CHEESE GO

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

# MAC & CHEESE

## THE CLASSIC

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

## CHICKEN, BACON, & RANCH

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

## BBQ PULLED PORK

Slow roasted BBQ pork, chives, onion strings, pickled jalapeños, ranch drizzle ... \$24

## BUFFALO CHICKEN

Fried buffalo chicken, crumbled blue cheese, pickled red onion, chives ... \$24

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GF = Gluten-free

GO = Gluten-free option upon request

**WIFI**  
PASSWORD Bull,123



# FRY SHACK

## FISH & CHIPS

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

# THE GRILL

## GRILLED STEAK TIPS\* GF

House marinade, parmesan fries, baby greens, roasted tomato & truffle aioli ... \$32

## 20OZ BONE-IN RIBEYE\* GO

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

## 12OZ NEW YORK SIRLOIN\* GF

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

## FRIED SHRIMP BASKET

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

## FRIED CLAM BASKET

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

# ENTREES

Available after 4pm on weekdays & anytime on Saturdays & Sundays

## BRAISED SHORT RIB GF

White cheddar & yellow chile polenta, sautéed baby carrots & haricot verts, parsley & chive butter, charred onion salsa verde ... \$36

## BBQ PORK RIBS GO

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

## CHICKEN POT PIE

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

## HERB ROTISSERIE CHICKEN GF

Sage & thyme brined half rotisserie chicken, garlic roasted potato, roasted beets & wilted spinach salad, garlic chicken jus ... \$26

## CILANTRO-LIME SWORDFISH\* GF

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

## CRISPY HADDOCK GF

Potato crusted fillet, sweet corn & bacon chowder, frisée ... \$28

## GLAZED SALMON NOODLE BOWL\* GF

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

## BOLOGNESE

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

## CAJUN SHRIMP PASTA

Sautéed spiced shrimp, smoked linguica, pickled peppers, heirloom cherry tomato, spiced cajun cream, rigatoni, scallions ... \$26

## GARLIC PARMESAN RIGATONI

Cherry tomatoes, haricot verts, cipollini onions, peas, shaved parmesan, garlic cream ... \$22

Add Spice-Grilled Shrimp ... \$8  
Add Seared Salmon ... \$12  
Add Grilled Herb Chicken ... \$7



# SAVE ROOM FOR DESSERT...

# 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: Powdered sugar, Chocolate chip, or Churro style ... \$9

## CANNOLI TRIO

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

## APPLE CRISP **GF**

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

## CHURRO DONUTS

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

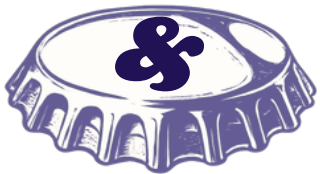
## ICE CREAM **GF**

Two scoops: Vanilla or sorbet ... \$4

**GF** = Gluten-free

**GO** = Gluten-free option upon request

# SODAS



# JUICES

COKE ... \$3.5

DIET COKE ... \$3.5

SPRITE ... \$3.5

GINGER ALE ... \$3.5

SHIRLEY TEMPLE ... \$3.5

IBC ROOT BEER ... \$4

APPLE JUICE ... \$3.5

ORANGE JUICE ... \$3.5

PINEAPPLE JUICE ... \$3.5

LEMONADE ... \$4

# COFFEE

## COLD BREW

Ethiopian dark roast, 48 hour brew ... \$6

DRIP COFFEE ... \$3

HOT CHOCOLATE ... \$3

# TEA

## HOT TEA

English Breakfast, Earl Grey, Green, Chamomile ... \$3

ICED TEA ... \$3



# EVENTS



## YOUR NEXT CELEBRATION STARTS

HERE. [thedoublebull.com/private-events](https://thedoublebull.com/private-events)

## LIVE MUSIC

Live music every Thursday night, featuring a mix of alternative, classic rock, & pop played by a rotation of popular local bands

## PRIVATE EVENTS

Our private & semi-private event spaces can accommodate groups of 15-80 guests. Whether it's a birthday, work outing, or rehearsal dinner, we've got you covered.



## BY THE BOTTLE

### VEUVE CLICQUOT

NV Champagne, FR | Bottle ... \$105

### SANTA MARGHERITA PINOT GRIGIO

2024 Valdadige, IT | Bottle ... \$49

### CAKEBREAD CHARDONNAY

2023 Napa Calley, CA | Bottle ... \$81

### FLOWERS SONOMA COAST PINOT NOIR

2023 Sonoma Coast, CA | Bottle ... \$83

### JORDAN CABERNET SAUVIGNON

2021 Alexander Valley, CA | Bottle ... \$92

### CAYMUS CABERNET SAUVIGNON

2023 Napa Valley, CA | Bottle ... \$130

### LE VOLTE DELL'ORNELLAIA

2023 Toscana, IT | Bottle ... \$53

# WINE LIST

## SPARKLING

### CAMPO VIEJO CAVA | SPARKLING

6oz ... \$9 | Bottle ... \$34

## WHITE & ROSÉ

### SOULEIL VIN DE BONTÉ | ROSÉ

6oz ... \$11 | 9oz ... \$15.5 | Bottle ... \$42

### ERATH | PINOT GRIS

6oz ... \$11 | 9oz ... \$15.5 | Bottle ... \$42

### TOHU | SAUVIGNON BLANC

6oz ... \$10 | 9oz ... \$14 | Bottle ... \$38

### MACROSTIE | SONOMA CHARDONNAY

6oz ... \$13.5 | 9oz ... \$19 | Bottle ... \$52

## REDS

### DOUGH | PINOT NOIR

6oz ... \$12.5 | 9oz ... \$18 | Bottle ... \$48

### TROUBLEMAKER | CALIFORNIA RED

6oz ... \$11 | 9oz ... \$15.5 | Bottle ... \$42

### PENFOLDS | MAX'S CABERNET SAUVIGNON

6oz ... \$13.5 | 9oz ... \$19 | Bottle ... \$52

# COCKTAILS

## PINBALL PUNCH

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

## CRYSTAL LAKE

Strawberry-thyme infused vodka, elderflower, lime, cava, Cheers to Giles & Martha Corey ... \$13

## NASCAR SPRITZ

The Champagne of Beers, Aperol, beer chaser, pit vipers not included ... \$9

## TITUBA'S REVENGE

Offering to Iwa, bird's eye chili & cilantro, tequila, citrus, red salt ... \$13

## RUBY SOHO

Hayman's dry gin, lemon, strawberry-rhubarb-basil shrub, elderflower, blood orange, rhubarb bitters, where to? destination unknown ... \$14

## THE LOW ROAD

Rittenhouse bonded rye, Carpano Antica & Cocchi Americano, amontillado sherry, Angostura & orange bitters, the high road is overrated ... \$15

## WHIRLY BIRD

Vanilla vodka, Ethiopian cold brew, house Irish cream, espresso liqueur, con la mosca for health & happiness ... \$13

## PEACH-ROSE SANGRIA

Dry rosé, Ketel One Peach & Orange Blossom Botanical, citrus, brandy, slay ... \$12

## BROOKSBY MARGARITA

Tequila, triple sec, blackberry, lime, over 400 years in the making ... \$13 (available with zero proof Ritual Tequila!)

## TIME BANDIT

Privateer New England reserve aged rum, falernum, coconut, pineapple & orange, grated nutmeg, Lasers, Eight - O'clock, DAY ONE! ... \$13

## BULLSEYE MAI TAI\*

Caribbean aged & dark rums, orgeat, lime, orange curacao, passion fruit foam, "Maita'i roa ae!" ... \$15

## DID SOMEONE SAY BEER?



Scan the QR or visit [thedoublebull.com/beer](https://thedoublebull.com/beer)

## ZERO PROOF COCKTAILS

### FAUX-RITA

Ritual NA, agave nectar, lime ... \$10

### BLACKBERRY LIME RICKEY

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

### MANGO MULE

Mango, lime, ginger beer ... \$8

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