

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
7 chicken tendies, battered to order and tossed in choice of: Buffalo, Spicy Asian, BBQ, or plain with tendie sauce. 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, garlic parmesan focaccia, toasted garlic baguette ... \$13

TANDOORI CHICKEN **GF**
SKEWERS
Tamarind glaze, chickpea salad, lemon-garlic yogurt ... \$16

SALADS

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

HARVEST LENTIL BOWL **GF**
Baby kale, beluga lentils, spiced sweet potato & roasted brussels, pickled onion, toasted pepitas, cranberries, white balsamic & lemon maple yogurt, carrot chip ... \$16

COBB SALAD **GF**
Egg, bacon, crumbled blue cheese, avocado, tomato, romaine, ranch ... \$14

CAESAR SALAD **GO**
Romaine lettuce, garlic croutons, shaved parmesan ... \$12

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

SALAD ADD-ONS

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

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 brioche 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

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 Grilled Chicken or BBQ Pulled Pork ... \$6

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

BUFFALO CAULIFLOWER **GF**
Buffalo sauce, chives, crumbled blue cheese, blue cheese dressing ... \$13

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

GRILLO'S FRIED PICKLES
301 Sauce ... \$11

HALF SALAD **GO**
Baby greens or Caesar Salad ... \$7

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

SOUPS

BUTTERNUT CIDER BISQUE **GF**
Spiced pepitas, apple cider gastrique ... \$9

FRENCH ONION
Garlic crouton, Swiss cheese ... \$10

FRY SHACK

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

FRIED FISH TACOS

3 soft corn tortillas, haddock, citrus slaw, chipotle aioli, pico de gallo, cotija, cilantro, lime, chips & house salsa ... \$18

FRIED CLAM BASKET
Local whole belly clams, red cabbage slaw, fries, tartar ... \$26

FISH & CHIPS

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

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

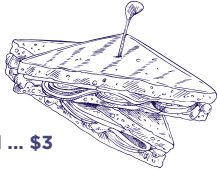
THE TAPHOUSE GO

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

SANDWICHES



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

FRIED CHICKEN

Hand-breaded & 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

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

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

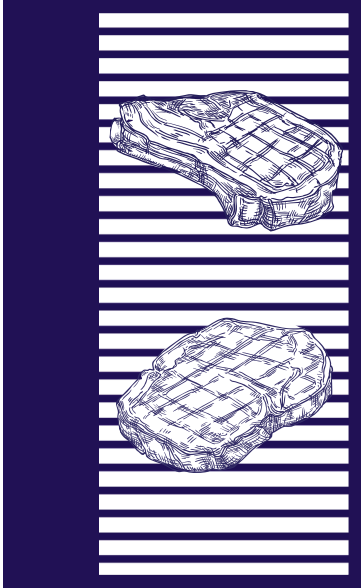
One 5oz meatless Impossible patty, harissa tahini, fresh mozzarella, tomato, onion, pickles, chipotle aioli ... \$16

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



THE GRILL



GRILLED STEAK TIPS* GF

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

200Z BONE-IN RIBEYE* GO

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

12OZ NEW YORK SIRLOIN* GF

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

MAKE IT A SURF & TURF

Add Spice-Grilled Shrimp ... \$8



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

BRAISED SHORT RIB GF

White cheddar & yellow chile polenta, herb roasted carrots & brussels sprouts, 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, roasted spiced sweet potato, cranberries, shaved brussels, toasted pepitas, frisée, 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*

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

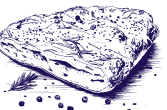
GARLIC PARMESAN RIGATONI

Shaved brussels sprouts, cipollini onions, roasted carrots & cauliflower, shaved parmesan, garlic cream ... \$22

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

BREAD BASKET

Garlic parmesan focaccia, corn bread, maple butter, serves two ... \$5



ENTREES

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

GF = Gluten-free

GO = Gluten-free option upon request

WIFI
PASSWORD Bull,123

SAVE ROOM FOR DESSERT...

*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.

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

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

CHURRO DONUTS

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

ICE CREAM

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

 = Gluten-free

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EVENTS

YOUR NEXT CELEBRATION STARTS HERE.

For more information or to make an inquiry, visit: thedoublebull.com/private-events



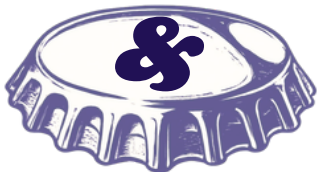
LIVE MUSIC

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.

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**

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**

FALL-SPICED SANGRIA

Cinnamon & clove, cabernet, brandies, orchard cider, orange & lemon, *isalud!* ... **\$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**

ZERO PROOF COCKTAILS

PASSION-POM FIZZ

Passion fruit, pomegranate, lemon, soda ... **\$9**

STRAWBERRY BASIL SPRITZ

Fresh basil, strawberry, lime, ginger soda ... **\$9**

MANGO MULE

Mango, lime, ginger beer ... **\$9**

COCONUT COOLER

OJ, pineapple, coconut, lime ... **\$9**

BLACKBERRY LIME RICKEY

Blackberry, lime, club & lime soda ... **\$9**

FAUX-RITA

Ritual NA, agave nectar, lime ... **\$11**



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**

DID SOMEONE SAY

BEER?



Scan the QR or visit thedoublebull.com/beer

COFFEE & TEA

COLD BREW

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

DRIP COFFEE ... \$3

HOT CHOCOLATE ... \$3

HOT TEA

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

ICED TEA ... \$3

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