

Try Tito's Handmade Vodka or a Gluten Free Substitute

Dirty Oar

Ketel One Vodka, Olive Brine and Blue Cheese Stuffed Olives

Italian Lemon Drop

Lemoncello Liquor, Prosecco, Sweet & Salty Rim

Hot & Dirty

Chili Infused Olive Brine, Vodka or Gin, Blue Cheese Olives

Pink Poodle

Deep Eddy Grapefruit, X Rated Fusion Vodka, Grapefruit, Prosecco Float

The Blood Orange

Tito's Handmade Vodka, Blood Orange Liqueur, Orange Juice

Lake Monster

Hpnotiq, Malibu and Pineapple Juice

Pomegranate Spritzer

Three Olives Pomegranate Vodka, Cointreau Liqueur, Pom Juice and Prosecco

Tequila Refresca

Milagro Silver Tequila, Pineapple Juice, Grapefruit Soda, dash of Campari, Salted Lime Rim

Ruby Red Sunset

Deep Eddy Grapefruit Vodka, Triple Sec, and a splash of Cranberry Juice

Ultimate Cosmo

Grey Goose L'Orange and Citron, Grand Marnier with a splash of Cranberry Juice

Kentucky Manhattan 15.

Woodford Reserve Bourbon, Woodford Reserve Bitters, Fonseca Ruby Port & Luxardo Candied Cherries

Craft Cocktails

Q Mixers - For a truly unique cocktail, try your favorite spirit with Ginger, Ginger Beer or Tonic. 1.

Doctors' Orders 12.

The classic GT made with The Botanist Gin & Q Tonic

Mount Washington Apple 9.

NH Apple Vodka, Lemonade and a splash of Club Soda

Cranberry Fizze 9.

Citrus Vodka, Cointreau Liqueur, Cranberry Juice, Lime Juice, Grenadine & Lemon Lime Soda

Knockout 10.

Remy Martin VSOP, Cointreau Liqueur, Orange Juice & Cranberry Juice

Mark Twain 14.

Bulleit Bourbon, Muddled Orange, Luxardo Cherries, Black Walnut Bitters

Citrus Smash 9.

Muddled Fresh Lemon, Lime & Orange, Absolut Citrus Vodka

Austin Mule 9.

Tito's Handmade Vodka, Lime Juice, Ginger Beer

Tee Time 9.

Ketel One, Ice Tea, Fresh Lemonade

Sazarac 14.

A Big Easy Favorite, Knob Creek Rye Whiskey or Buffalo Trace Bourbon, Sugar, Peychauds Bitters. Absinthe

Blackberry Margarita 10.

Milagro Silver Tequila, Grand Marnier, Fresh Lime Juice, Blackberry Puree

Italian Cocktail 9.

Prosecco, Elderflower Liquor, Soda Water, Lemoncello float

Cucumber "Mojito" 9.

Muddled Fresh Cucumber, Fresh Lime, Simple Syrup Try this with your favorite Vodka or Gin!!

The Starters

Crab & Corn Bisque			6.
Soup of the Day			5.
"RUBBIN BUTTS NACHOS" House Rubbed Chips topped with Pulled Pork, Diced Onions, Jalapei Cheddar Cheese, BBQ Sauce & Cole Slaw	ño,		12.
Chips House Chips, Blue Cheese Sauce, Green Onion, Blue Cheese Crumbl (add Bacon 8.)	les		6.
Ahi Tuna* Blackened w/ a Ginger, Wakamee Salad, Sweet Soy	small 8. Ia	rge	15.
Chicken Pops Chipotle Honey or Sweet BBQ, House Ranch or Blue Cheese			9.
Sweet & Sour Calamari. Thai Chili Paste, Scallions, Sesame Seeds			9.
Pan Fried Shrimp Cake Baby Shrimp Cake, Chipotle Mayo			12.
Smoked Gouda Tater Tots Spicy Ketchup			9.
Crispy Orange Chicken Crispy Fried Chicken, Sweet Chili Orange Sauce, Mandarin Oranges			8.
Flatbreads Buffalo Chicken Spinach & Artichoke BBQ Pork Shrimp Scampi & Art	ugula		12.
The Galads			
	w/ entrée	4.	7.
Garlic & Herb Croutons, Shaved Parmesan Cheese Mixed Greens "Lil Cousins" Balsamic Vinaigrette, Candied Walnuts, Dried Cranberri	w/ entrée ies	4.	7.
Baby Iceberg Wedge Tomatoes, Bacon, Green Onion, Blue Cheese Dressing and Crumbles or Ranch Dressing			7.
Greenless Greek Tomato, Cucumber, Feta Cheese, Olives, Red Onion, Croutons, Greek	k Dressing		7.

Add one of your favorite to your Salad.....

Ahi Tuna* 8. | Chicken Breast 6. | Crispy Orange Chicken 6. Calamari 7. | 7 oz. Grilled Salmon* 14. | House Tenderloin Tips* 10.



"RUBBIN BUTTS E	B'BQ"		
Smoked Baby Back Ribs	Half Rack 16.	Full Rack 28.	
Pulled Pork Sandwich		12.	
Pulled Pork Plate		18.	
Combo Plate, Half Rack Of Ribs & Pulled Pork		24.	
Ribs & Plates Served with Cole Slaw, Corn Bread &	French Fries		
Mac & Cheese 15. Topped w/ Pulled Pork 20.			

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Mac & Cheese w/ Lobster Meat 4 lb. mea	t 24. ½ lb. meat 34. 1	lb. meat 44.		
Tenderloin Tips* House Marinated, Choice of Two Sides 22.				
Prime NY Strip* Choice of Two Sides	12 oz. 30). 16 oz. 38.		
Blackened Ahi*		25.		
Blackened Tuna, Vegetable Fried Rice, Tempura A	\sparagus			
House Meatloaf		18.		
American Kobe & Prime Beef, Mac & Cheese or	Cheddar Mashed & Green			
Chicken Parmesan Dinner or Sandwich		15.		
Linguini Pasta, House Marinara / Sandwich serve	ed with Parmesan-Garlic Fr			
Haddock Rakad Ditz Cracker S Harb Tannad Sautá Spina	ch C Vagatable or Poor Pat	20.		
Baked, Ritz Cracker & Herb Topped, Sauté Spina House Fries, Cole Slaw, Creole Tartar	cii a vegetable oi beel bat	terea,		
Prime Churrasco Steak		24.		
Argentinian Style, Cilantro Chimichurri, Roasted	Corn Salsa, Cheddar Mash			
Mediterranean Scampi		24.		
Shrimp, Artichokes, Tomato, Capers, Olives, Spin	ach, Feta, Garlic, Herbs & I	Linguini		
Roast Half Chicken		17.		
Citrus & Herb Marinated, Choice of Two Sides				
House Smoked Pastrami Rueben		12.		
House Pastrami, Sauerkraut, Swiss Cheese, Russ	ian Dressing, Marbled Rye			
Grilled Salmon*		24.		
Mediterranean Orzo Salad, Grilled Asparagus		4.0		
Garden Vegetable Napoleon	a Froch Daoil Croam Sauce	18.		
Grilled & Marinated Vegetables, Fresh Mozzarello	a, riesii basii Cieaiii Sauce			

Build a Burger or Chicken Sandwich 10.

Burgers are 8 oz. American Kobe, Griddled Kings Hawaiian Bun, Lettuce, Tomato, Pickle choice of Chips or Fries

Bacon | Cheddar | Swiss | Blue Cheese | Mushrooms | Caramelized Onions Jalapeños | Pulled Pork | Cole Slaw (add 1. Per item)



5.

House Fries | Cheddar Mash | Spicy Green Beans | Vegetable Fried Rice Asparagus | Green Beans | Au Gratin Potato | Sautéed Carrots Mac & Cheese | Sauté Spinach | Garlic Mashed | Stir Fry Vegetables Parmesan-Garlic Fries | Our Famous Lobster Mac & Cheese (add 6.)