



WOOD FIRED *Pizza*

14" SERVES 2-3

RED SAUCE

CLASSIC [V] PLAIN CHEESE 15 [PEPPERONI, SAUSAGE 2]

MARGHERITA [V] SAN MARZANO TOMATO, MOZZARELLA, BASIL, EXTRA VIRGIN OLIVE OIL 17

HOT + SWEET ITALIAN SAUSAGE, GARLIC, VINEGAR PEPPERS, RICOTTA 20

HAWAIIAN MOJO PORK, BACON, PINEAPPLE 20

BBQ CHICKEN ROASTED CHICKEN, BBQ SAUCE, BACON, GREEN ONION 20

WHITE SAUCE

CAESAR ROASTED CHICKEN, CAESAR DRESSING, ROMAINE, PARMESAN 18

PICKLE PARTY [V] PICKLES, CALABRIAN CHILI, CRACKED PEPPER CREMA, DILL 18

BUFFALO CHICKEN ROASTED CHICKEN, RED ONION, BLEU CHEESE, BUFFALO SAUCE 19

AVOCADO [V] GOAT CHEESE, HERBS, PARMESAN, LEMON, CHILI CRUNCH 20

BAKED MAC & CHEESE CHEESY MACARONI, BRAISED BACON, SRIRACHA-HONEY, GREEN ONION, LIQUID GOLD 20

GREENS + BOWLS

ADD ONS: GRILLED/CRISPY CHICKEN 6, GRILLED SALMON* 9, STEAK TIPS* 11 GRILLED SHRIMP 10, GRILLED TOFU 5

CAESAR [P] CHOPPED ROMAINE, BRIOCHE CROUTONS, SHAVED PARMESAN 11

GARDEN [V/GF] CARROT, CUCUMBER, TOMATO, RED ONION, VEGGIE PEPPERS, CHAMPAGNE VINAIGRETTE 10

GREEK [V/GF] CUCUMBER, TOMATO, FETA, MARINATED OLIVES, CRISPY SUMAC CHICKPEAS, PEPPERS, ONION 13

HARVEST [V] FARRO, SUNFLOWER SEEDS, GRILLED ASPARAGUS, SHAVED CARROT, SPRING PEAS, GOAT CHEESE, GRILLED ONION 15

EL BURRO [V] CILANTRO RICE, FRESH MANGO, CORN+POBLANO SALSA, GRILLED PEPPER, BEANS, TOSTADA, AVOCADO, CABBAGE, BUTTERMILK-LIME DRESSING, COTIJA 15

POWER [VEGAN/GF] WARM QUINOA, ASPARAGUS & BROCCOLI, SESAME GREEN BEANS, AVOCADO, HEMP HEARTS, LEMON VINAIGRETTE 16

POKE* [P] NAPA SLAW, CUCUMBER, AVOCADO, JASMINE RICE, SPICY MAYO, WASABI PEAS, FURIKAKE WONTON CHIPS 18

BURGERS + SANDWICHES

SERVED WITH: YOUR CHOICE OF HOUSE HAND CUT FRIES OR SEASONAL GREEN SALAD [SUBSTITUTE SWEET POTATO FRIES 2]

BUFFALO CBR CRISPY FRIED CHICKEN, BACON, BUFFALO-RANCH MAYO, L&T 16

BW BURGER* YELLOW AMERICAN, LETTUCE, TOMATO, SECRET SAUCE 15 [ADD BACON 2, EGG OR AVOCADO 3]

SPICY BURGER* FRIED BACON, PEPPERJACK CHEESE, ROASTED JALAPEÑO, SPICY MAYO 16

BROCCOLI SUMMER ROLL [V] BANG BANG BROCCOLI, RICE NOODLES, BIB LETTUCE, CARROT, CUCUMBER, NAPA CABBAGE, CILANTRO, MINT, BASIL 15

CHICKEN SALAD WRAP CUCUMBER, BIB LETTUCE, VEGGIE PEPPERS, RADISH SPROUTS 15

CUBANO MOJO PORK, COUNTRY HAM, GRUYERE, DILL PICKLES, MUSTARD SEED AIOLI 16

MAINS

MAPLE BOURBON STEAK TIPS* STEAMED BROCCOLI, ROASTED ONIONS, HAND CUT FRIES 24

WOOD ROASTED SALMON* [P/GF] THAI CURRY GLAZE, JASMINE RICE, GREEN BEANS, SHAVED RED ONION, CILANTRO, LIME 26

PRIMAVERA PASTA [V] BLISTERED CHERRY TOMATOES, GARLIC, TAGLIATELLE, SHAVED ASPARAGUS, CARROTS, SNAP PEAS, PRESERVED LEMON, PEA SHOOTS, PARMESAN 18

BUTTERMILK FRIED CHICKEN HOT HONEY, BISCUIT, COLESLAW, PICKLES 19

SHRIMP NOODLE BOWL [P/GF] RICE NOODLES, THAI TOMATO BROTH, GRILLED SHRIMP, TOFU, SCALLION, SNAP PEAS, THAI BASIL, RADISH SPROUTS, CHILI CRUNCH, LIME 23

Sides

FRIES 5 SWEET POTATO FRIES 6 JASMINE RICE 5

ASPARAGUS 7 SESAME ROASTED GREEN BEANS 6

STEAMED BROCCOLI 5

[V] VEGETARIAN [P] PESCATARIAN [GF] GLUTEN FREE

* Before placing your order, please inform your server if a person in your party has a food allergy. Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

SMALL BITES

OYSTERS [P] LOCAL OYSTERS, BATCH BEER VINEGAR MIGNONETTE, ACCOUTREMENTS 3

SHRIMP COCKTAIL [P/GF] THAI BASIL-LIME COCKTAIL SAUCE 3

WARM PRETZELS [V] ES PROVISIONS BAVARIAN PRETZEL, HOUSE MUSTARD SAUCE, PICKLES 9

BUFFALO CAULIFLOWER [VEGAN/GF] WHIPPED BLUE CHEESE 9

LOBSTER & CRAB SALAD [P] COCONUT-LIME CREMA, CHARRED SWEET CORN, CORIANDER, RED ONION, TOSTADA 15

BANG BANG BROCCOLI [VEGAN/GF] CHILI GARLIC, WASABI PEAS, TOASTED SESAME 8

STARTERS

GUACAMOLE [VEGAN] TORTILLA CHIPS, SALSA ROJA 11

FRIED CALAMARI [GF] CHERRY PEPPERS, RED ONION, ZUCCHINI, LEMON AIOLI 15

STREET CORN NACHOS [V] POBLANO-CORN SALSA, BEANS, CHIHUAHUA CHEESE, NAPA CABBAGE, LIME CREMA, COTIJA 14 [ADD CHICKEN 3]

ROASTED OYSTERS ½ DOZEN OYSTERS, GARLIC-CHORIZO BUTTER, CHILI CRUMB 15

SAUCY WINGS HABANERO-MANGO SAUCE, FRIED GARLIC, CILANTRO 14

DRY RUB WINGS BLOODY MARY SPICE, LEMON, CELERY 14

LOBSTER TOAST [P] BRIOCHE BREAD, LOBSTER BISQUE, ALEPPPO 15

AL PASTOR TACOS PORK CARNITAS, CRUSHED PINEAPPLE, CILANTRO, RED ONION 14

CRAB CAKES [P] LUMP CRAB CAKES, SAMBAL AIOLI, FRESH MANGO 15

COCKTAILS

FALLIN’ FOR SANGRIA \$11
SAUVIGNON BLANC, ABSOLUT JUICE APPLE, CRANBERRY, ELDERFLOWER, LEMON, FRESH FRUIT

AGAVE & FRIENDS \$12
TEREMANA REPOSADO, PELOTON DE LA MUERTE MEZCAL, BARTLETT PEAR PUREE, LEMON, AGAVE, CRUSHED ICE, CINNAMON SUGAR RIM

ORCHARDS GHOST \$12
SPICY! GHOST TEQUILA, FRESH PRESSED APPLE CIDER, LEMON, GINGER, MALBEC FLOAT

FAVORITE FLANNEL \$12
SAZERAC RYE, CARAMELIZED FIG, BITTERS, BRANDIED CHERRY, ORANGE OIL

TIKI ROB \$12
RUMHAVEN COCONUT RUM, PASSION FRUIT, PINEAPPLE, LIME, BITTERS, DARK RUM FLOAT (12OZ BOTTLE TO GO \$18)

PERSEPHONE \$12
VODKA, ST. GERMAIN, HOUSE SIMPLE, LEMON, PROSECCO, POMEGRANATE, ORCHID ICE

NITRO DRAFT ESPRESSO MARTINI \$12
"BOSTON'S FIRST NITRO ESPRESSO MARTINI ON DRAFT"
(12OZ BOTTLE TO GO \$18, 32OZ BOTTLE TO GO \$45)

LOCAL HARVEST \$13

LOCKS FOR LOCALS COCKTAIL

TRIPLE 8 CRANBERRY VODKA, LOCAL CRANBERRY SYRUP, GINGER, LEMON, CRUSHED ICE



THIS SEASON'S LOCKS FOR LOCALS CHARITY:

COLIN’S JOY PROJECT



FEATURED LOCAL PRODUCT: TRIPLE EIGHT DISTILLERY CRANBERRY VODKA

SELTZERS

SINGLE SERVE OR TABLE TAP (3 OR MORE)

HAND CRAFTED USING QUALITY SPIRITS, FRESH INGREDIENTS, AND NATURAL HARD SELTZER

CUCUMBER & MINT SINGLE \$8 TABLE TAP \$60
KETEL ONE CUCUMBER & MINT BOTANICALS, ST. GERMAIN, FRESH MINT AND CUCUMBER

RASPBERRY LIME SINGLE \$8 TABLE TAP \$60
DEEP EDDY LIME, GIFFARD FRAMBOISE, CITRUS

BLOOD ORANGE SINGLE \$8 TABLE TAP \$60
BLOOD ORANGE VODKA, SOGNO DI SORRENTO BLOOD ORANGE, CITRUS

BLACKBERRY LEMONADE SINGLE \$8 TABLE TAP \$60
PINK WHITNEY LEMONADE VODKA, BLACKBERRY LIQUEUR, CITRUS



SHAREABLES

CLASSIC MARGARITA
PITCHER (2 OR MORE) \$42
TABLE TAP (4 OR MORE) \$85

CAZADORES BLANCO,
ORANGE LIQUEUR, LEMON,
LIME, AGAVE NECTAR

CRANBERRY & BLOOD
ORANGE MARGARITA
PITCHER (2 OR MORE) \$44
TABLE TAP (4 OR MORE) \$85

BLANCO TEQUILA, TRIPLE SEC,
BLOOD ORANGE, CRANBERRY,
AGAVE, CITRUS

TROPICAL MAI TAI PUNCH
TABLE TAP (3 OR MORE) \$80

BLEND OF BACARDI RUMS,
ORANGE LIQUEUR, OJ,
PINEAPPLE, LIME, BITTERS

FALLIN' FOR SANGRIA PITCHER
PITCHER (2 OR MORE) \$40
TABLE TAP (4 OR MORE) \$75

SAUVIGNON BLANC, ABSOLUT
JUICE APPLE, CRANBERRY,
ELDERFLOWER, LEMON, FRESH
FRUIT

WINE

SPARKLING

RUFFINO SPARKLING ROSÉ, ITALY (187ML) \$10
MARTINI & ROSSI PROSECCO, ITALY (187ML) \$10
LA MARCA, PROSECCO, ITALY (750ML) \$32 (MAGNUM 1.5L) \$60
LAURENT PERRIER, CHAMPAGNE, FRANCE (187ML) \$16
PERRIER-JOUET, CHAMPAGNE, FRANCE \$75
MOËT & CHANDON, NECTAR IMPERIAL ROSÉ CHAMPAGNE, FRANCE \$125
DOM PERIGNON, CHAMPAGNE, FRANCE \$300

WHITE

TOMMASI, PINOT GRIGIO, ITALY \$10/34
BRANDL, GRUNER VELTLINER, AUSTRIA \$10/34
GIESEN, SAUVIGNON BLANC, NEW ZEALAND \$10/38
DRY CREEK, SAUVIGNON BLANC, CA \$12/44
VILLA WOLF, RIESLING, GERMANY \$10/34
ANTINORI, BRAMITO, CHARDONNAY, ITALY \$12/42
SONOMA CUTRER, CHARDONNAY, CALIFORNIA \$14/54

ROSE

CARPINETO, DOGAJOLO, ROSÉ, ITALY \$10/34
CLOUD CHASER, ROSÉ, FRANCE, \$14/54

RED

ROCHE DE BELLENE, PINOT NOIR, BOURGOGNE ROUGE, FRANCE \$12/44
LINCOURT, PINOT NOIR, SANTA RITA HILLS, CA \$14/48
LA LINDA, MALBEC, ARGENTINA \$10/34
SASSOREGALE, SANGIOVESE, ITALY \$12/44
DAOU VINEYARDS, "THE PESSIMIST", SYRAH/PETITE SIRAH/ZINFANDEL, PASO ROBLES, CA \$14/50
CRIOS, CABERNET SAUVIGNON, ARGENTINA \$10/34
PEDRONCELLI, CABERNET SAUVIGNON, DRY CREEK, CA \$12/44
ARROWOOD, CABERNET SAUVIGNON, SONOMA, CA \$15/54

ABOUT LOCKS FOR LOCALS



Locks for Locals started in 2017, as our way of building a community within our four walls and giving back to the community that supports us. We highlight local products in a specialty cocktail to raise money for a rotating local charity, chosen by a community member. Each time the cocktails is sold, it comes with a lock to hang, as well as a donation from us to our lock fund. By supporting Locks for Locals, you are supporting local businesses, local non-profits, and each other.

DRAFTS



DRINK LOCAL + SUPPORT OUR NEW ENGLAND BREWERS!

BEER OF THE WEEK-ROTATING SELECTION TO KEEP THINGS FRESH! ASK...

CLEAN AND CRISP

BUD LIGHT MO, \$5
COORS LIGHT CO, \$5
STELLA BELGIUM, \$7
LOCAL JACK'S ABBY HOUSE LAGER, MA, \$6

WHEAT

LOCAL ALLAGASH WHITE, ME, \$7
BLUE MOON CO, \$7
LOCAL SHIPYARD PUMPKINHEAD, MA, \$7
WEIHENSTEPHANER HEFEWEISSBIER, GERMANY, \$7

HOPPY

LOCAL CASTLE ISLAND FIVER HAZY IPA, MA, 13OZ. TULIP \$7.5
LOCAL CISCO BREWERS GRIPAH GRAPEFRUIT IPA, MA \$7
LOCAL FIDDLEHEAD IPA, VT, \$7
LOCAL HARPOON IPA, MA, \$7
LOCAL IDLE HANDS FOUR SEAM IPA, MA, 13OZ. TULIP \$8
LOCAL LORD HOBO BOOM SAUCE, MA, 13OZ. TULIP \$8
LOCAL MAINE BEER CO. LUNCH, ME, 13OZ. TULIP \$9
LOCAL MIGHTY SQUIRREL CLOUD CANDY, MA, 13OZ. TULIP \$7.5
LOCAL NIGHT SHIFT BREWING SANTILLI, MA, \$7
LOCAL VERMONT BEER MAKERS VERD IPA, VT, \$7
LOCAL WORMTOWN BE HOPPY, MA, \$7

AMBER/DARKER

GUINNESS IRISH STOUT, IRELAND, 20 OZ. \$8

CIDERS/OTHER

ANGRY ORCHARD CRISP CIDER, OH, \$7
LOCAL DOWNEAST SEASONAL, MA, \$7
FORE RIVER BREWING PREBBLE RASPBERRY SOUR 13 OZ TULIP \$8.5
LOCAL JACK'S ABBY COPPER LEGEND, MA, \$7
LOCAL SAM ADAMS SEASONAL, MA, \$7

HOPPY LOCALS FLIGHT \$12

A SAMPLING OF SOME OF OUR FAVORITE IPAS
CASTLE ISLAND FIVER, IDLE HANDS FOUR SEAM,
NIGHT SHIFT SANTILLI, VERMONT BEER MAKERS VERD IPA

BOTTLED BEER

BUD LIGHT \$6
BUDWEISER \$6
MILLER LITE \$6
COORS LIGHT \$6
CORONA \$7
CORONA LIGHT \$7
FINISH LONG DRINK \$7
HIGH NOON ROTATING \$7
MAGNERS \$6

MAMITAS ROTATING \$7
MICHELOB ULTRA \$6
NEW PLANET PALE ALE (GLUTEN FREE) \$6.5
TRULY STRAWBERRY LEMONADE SELTZER \$6
WHITE CLAW BLACK CHERRY HARD SELTZER \$6
WHITE CLAW MANGO HARD SELTZER \$6
ATHLETIC BREWING RUN WILD NON-ALCOHOLIC IPA \$6