



## APPETIZERS

<b>CRISPY PICKLE BITES</b> GF 11 crinkle cut dill chips, chipotle dipping sauce	<b>CRISPY POTATO SKINS</b> GFO 13 choice of loaded or French onion add gravy \$2
<b>CRISPY CHICKEN WINGS OR TENDERS</b> GF 17 bone-in or boneless tenders, High Limb Cider brined, choice of house buffalo, Korean BBQ, or plain	<b>SPIN DIP</b> GF 16 creamy spinach dip, melted mozzarella, house made kettle chips
<b>PHILLY EGG ROLLS</b> 12 shaved steak, beer cheese, caramelized onions & peppers, spicy aioli	<b>TATER-TOT POUTINE</b> GF 16 tater tots, roasted pork, home made gravy, melted cheese curds, pickled jalapeño
<b>EVERYTHING BAGEL PRETZELS</b> 12 cheddar cheese fondue	<b>CHIPS &amp; QUESO</b> GF 12 fresh tortilla chips, pico de gallo, jalapeño
<b>BLAZIN' BRUSSELS</b> GF 14 applewood bacon, kimchi, spicy vinaigrette	<b>SPICY EDAMAME</b> 10 garlic chili sauce, sea salt
<b>CHICKEN QUESADILLA</b> 15 fresh pico de gallo, cheddar jack cheese, sour cream, cilantro, lime, napa slaw, chipotle aioli, wheat tortilla	<b>MEDITERRANEAN PLATTER</b> GFO 21 hummus, Kalamata olives, cucumber, roasted red pepper, feta cheese, crispy chickpeas, artichoke, and pita bread
<b>THAI CHILI SHRIMP</b> GF 15 fried shrimp, Thai chili sauce, pickled red cabbage, toasted sesame seeds	<b>G PUB NACHOS</b> GF 15 house made queso sauce, pico de gallo, jalapeño, sour cream add guacamole \$3.5, chili \$5, pork \$5, grilled or fried chicken \$8, buffalo fried shrimp \$15, grilled steak tips* \$15
<b>FRIED MOZZARELLA STICKS</b> 13 served with marinara sauce	

## SOUP & SALADS

add grilled or fried chicken \$8, grilled salmon\* \$15, fried shrimp \$15, steak tips\* \$15

<b>SHORT RIB CHILI</b> GF 14 braised short rib, ground beef, black beans, melted cheddar	
<b>CAESAR SALAD</b> GFO 13 romaine, buttery croutons, Parmesan cheese, Caesar dressing	
<b>SANTA FE SALAD</b> GF 14 romaine, grilled corn, black beans, tomato, red onion, fried tortilla, queso fresco, honey-lime dressing	
<b>COBB SALAD</b> GF 17 romaine, applewood bacon, avocado, cherry tomato, red onion, hard boiled egg, stella Gorgonzola, choice of dressing	
<b>HOUSE SALAD</b> GF 14 romaine, cucumbers, carrots, red onion, cherry tomatoes, choice of dressing	
<b>NEW ENGLAND CLAM CHOWDER</b> 12 baby clams, bacon, red potatoes, chives, oyster crackers	

GF = made without gluten

GFO = can be made without gluten

## HAND HELDS

All hand holds served with Shore Fries.  
Gluten free buns available for an additional \$2.

<b>FRIED FISH SANDWICH</b> <b>GFO</b>	17	<b>VEGGIE WRAP</b>	15.5
High Limb Cider battered cod, tartar sauce, house cole slaw		local roasted veggies, green leaf lettuce, tzatziki, wheat tortilla	
<b>JAMAICAN JERK CHICKEN</b> <b>GFO</b>	16.5	<b>THE CLASSIC G*</b> <b>GFO</b>	17.5
jerk spiced chicken breast, grilled pineapple, pickled purple cabbage, green leaf lettuce, spicy mayo		beef burger, bacon jam, American cheese, green leaf lettuce, red onion, MOB sauce	
<b>TURKEY CLUB</b> <b>GFO</b>	19	<b>THE SMOKE HOUSE*</b>	19
three slices of toasted white bread with mayonnaise, green leaf lettuce, tomato, bacon, and turkey breast, served with sweet potato waffle fries		beef burger, applewood bacon, BBQ sauce, aged cheddar, fried onion rings, green leaf lettuce, tomato	
<b>THE HAVANA</b> <b>GFO</b>	16.5	<b>IT'S GREEK TO ME*</b> <b>GFO</b>	22.5
pulled pork, shaved ham, swiss cheese, dill pickle, High Limb Cider mustard, pretzel roll		lamb and beef burger, tzatziki, feta cheese, tomato, pickled red onion, green leaf lettuce, cucumber	
<b>BBQ PULLED PORK</b> <b>GFO</b>	16.5	<b>THE FENWAY*</b> <b>GFO</b>	19.5
dry rubbed pork butt slow roasted for 14 hours, BBQ sauce, house cole slaw, fried onion		beef burger, sweet Italian sausage, sauteed onions and peppers, Swiss cheese, High Limb Cider mustard, green leaf lettuce	
<b>G PUB CHICKEN SANDWICH</b> <b>GFO</b>	16.5	<b>THE DIRTY DILL*</b> <b>GFO</b>	17
fried chicken breast, corn chowchow, dill pickles, green leaf lettuce, MOB sauce		beef burger, fried pickle chips, house cheese sauce, green leaf lettuce	
<b>1/4 LB. G DOG</b>	10.5	<b>BUFFALO CHICKEN SANDWICH</b> <b>GFO</b>	18
all beef hot dog, relish available topped with mac & cheese \$3, pulled pork \$4, chili \$5, jalapeño slaw \$2, cheese sauce \$2, bacon \$1		fried chicken breast tossed in buffalo sauce, green leaf lettuce, tomato, and bleu cheese dressing	

### THE FAME OR SHAME

2 leaning towers compiled of 4 double cheeseburgers stacked between grilled cheese sandwiches, topped with house cheese sauce, applewood bacon, fried onion rings, lettuce, tomato, MOB sauce and 4 buffalo chicken sliders set amid of 1 lb of chili & cheese topped fries (GFO)

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COMPLETELY FINISH WITHIN 30 MINUTES AND RECEIVE THIS MEAL FREE ALONG WITH YOUR NAME FOREVER HONORED ON THE WALL OF FAME. CAN'T FINISH? BE FOREVER RIDICULED ON OUR WALL OF SHAME! TO WIN, THE MEAL MUST BE COMPLETED BY ONE PERSON. PARTICIPANT MUST REMAIN AT TABLE FOR THE ENTIRETY OF THE 30 MINUTES.

## ENTREES

<b>ROASTED CHICKEN DINNER</b> <b>GF</b>	26	<b>HOUSE BOURBON STEAK TIPS*</b> <b>GF</b>	32
High Limb brined roasted half chicken, mashed potato, green beans, house gravy		hand cut in-house, bourbon sauce, mashed potatoes, green beans	
<b>CRISPY CHICKEN N' WAFFLES</b>	25	<b>G PUB SHORT RIB</b> <b>GF</b>	33
butter milk chicken thighs, sugar waffle, jalapeño butter, peach-maple syrup		Burgundy braised short rib, mashed potato, baby carrots, red wine-herb demi	
<b>FISH N' CHIPS</b> <b>GF</b>	21	<b>STEAK FRITES*</b> <b>GF</b>	32
High Limb Cider battered cod loin, shore fries, spicy tartar, house coleslaw		Picanha steak, yucca fries, garlic-herb aioli	
<b>THAI GLAZED SALMON*</b> <b>GF</b>	27	<b>G MAC &amp; CHEESE</b>	17
grilled Atlantic salmon, Thai glaze, sushi rice, baby carrots, pickled red cabbage		Tillamook cheddar cheese sauce, cavatappi pasta, Parmesan breadcrumbs	

### PIZZAS

all pizzas come with a marinara base  
cheese \$13, pepperoni \$15, buffalo chicken \$16

### SIDES

FRENCH FRIES	7	COLE SLAW	7
MASHED POTATOES	7	ONION RINGS	7
CARROTS	7	GREEN BEANS	7
WHITE RICE	7	TATER TOTS	7



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\* Eating raw or undercooked meat, poultry, seafood, shellfish or unpasteurized eggs may increase your risk of food borne illness. Allergens are handled and prepared in the kitchen. Please inform your server or bartender of any allergies prior to placing your order. Any questions regarding allergies should be directed to the Manager.

A 20% gratuity is included for parties of 6 or more.

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