

Appetizers

P.E.I Mussels

P.E.I Mussels cooked with garlic, shallots, red wine and Arrabiata sauce. Served with grilled crostinis. \$13.95

Farmer's Platter

Assorted meats and cheeses with house-made honey butter fig jam, house mustard, garlic crostini, crackers, candied nuts and olives. \$18.95

Pulled Pork Nachos

House-made tortilla chips, melted cheddar jack cheese, tomatillo salsa, sriracha sour cream, black olives, shredded cabbage and pico de gallo. \$12.95
Substitute; Chili, Chicken or Vegetarian

Boneless Buffalo Tenders

Fried boneless chicken strips tossed in buffalo sauce, served with carrots, celery sticks and a side of ranch or bleu cheese dressing. \$11.95

Filet Wrapped Asparagus

Asparagus wrapped in tenderized filet. Grilled and served with bearnaise sauce. \$11.95

Chips and Salsa

House-made tortilla chips. Served with fresh salsa. \$5.95

Veggie Quesadilla

Pico de gallo, black olives and cheddar jack cheese folded in a garlic and herb tortilla. Served with a side of salsa and sour cream. \$9.95 *Add Chicken \$3.95 or Steak \$5.95*

Dueling Hummus

House-made roasted red pepper hummus and white bean hummus. Served with fresh vegetables and warm crostini. \$10.95

Poutine

French fries and cheddar cheese curds covered in a piping hot gravy, topped with an over easy egg and chives. \$10.95

Deconstructed Poppers

Pickles, artichokes, cheese curds, and jalapenos lightly fried. Served with chipotle ranch. \$11.95

Beer Battered Chicken Fingers

Fried until golden brown and served with honey mustard or BBQ sauce. \$10.95

Spinach Artichoke Dip

Our spinach artichoke dip on top of fresh pita chips topped with mozzarella cheese and cherry tomatoes, then baked and garnished with chives. \$9.95

Soups & Salads

Soup of the Day

Cup \$4.95 Bowl \$6.95

Beef Chili

\$5.95/8.95 Comes with sour cream, onions and cheddar cheese.

Caesar Salad

Crisp romaine lettuce tossed in a creamy caesar dressing, with fresh asiago cheese and house-made croutons. \$5.95/\$8.95

Roasted Beet and Arugula

Roasted beets, arugula, herbed goat cheese, parsley, mint and sunflower seeds. Drizzled with olive oil and balsamic. \$11.95

Additions From The Wood Fire Grill

Shredded Pork \$4, Chicken \$6, Black Bean Burger \$6, Salmon \$7, Shrimp \$7, Steak \$9, Lobster \$10

Dressings

Balsamic Vinaigrette, Honey Lime Vinaigrette, Caesar, Chipotle Ranch, Bleu Cheese, Sherry Vinaigrette, Pomegranate Vinaigrette

Classic New England Clam Chowder

Cup \$6.95 Bowl \$9.95

Gas Light Cobb

Baby mixed greens tossed in honey lime vinaigrette, topped with bacon, tomatoes, egg, avocado and gorgonzola cheese. \$10.95

Gorgonzola Pear Salad

Arugula, gorgonzola, pear, pomegranates and pecans tossed with a pomegranate vinaigrette. \$13.95

Gas Light Salad

Baby mixed greens tossed in sherry vinaigrette, topped with dried cherries, candied pecans and herbed farmer's cheese. \$6.95/\$12.95

**Please inform your server if you have any food allergies*

Wood-Fire Grill & Rotisserie

Makers Mark Steak Tips

Tender sweet bourbon marinated steak tips, grilled over open flames. Topped with a green peppercorn demi sauce. Served with mashed potatoes and the seasonal vegetable. \$25.95

Tenderloin Filet

8oz beef tenderloin finished with a bearnaise sauce, served with mashed potatoes and the seasonal vegetable. \$35.95 **Add Lobster \$9.95**

Greek Chicken Kabobs

Greek marinated chicken kabobs, grilled and served with tatziki sauce, red cabbage slaw and pita bread. \$14.95

Rotisserie Grilled Pork Chop

Bone in, rotisserie grilled, topped with an apple chutney, served with mashed potatoes and the seasonal vegetable. \$21.95

Grilled Atlantic Salmon

Farm raised salmon accompanied with tomatillo salsa verde, wild rice and the seasonal vegetable. \$25.95

Gas Light Specialties

Braised Short Ribs

8 ounces of 12 hour braised short ribs, served with creamy parmesan polenta and the seasonal vegetable. \$24.95

Blackened Fish Tacos

Cajun dusted haddock, pan seared, wrapped in flour tortillas. Topped with tomatillo salsa, cabbage, pico de gallo and sriracha sour cream. Served with fries and coleslaw. \$16.95

Beer Battered Fish & Chips

Fresh haddock dipped in our house-made beer batter and lightly fried, served with french fries, coleslaw, tartar sauce and a lemon wedge. \$18.95

New England Lobster Roll

Fresh Maine lobster stuffed in a brioche roll. Served hot with butter or cold with mayo. Comes with fries, coleslaw and a pickle spear. \$16.95

Lobster Stuffed Haddock

Fresh haddock filet rolled around our lobster stuffing, baked in white wine, finished with a citrus tarragon beurre blanc. Served with wild rice and a seasonal vegetable. \$23.95

Seafood Curry

Mussels, clams, haddock, shrimp, bell peppers, onions and garlic cooked in a coconut curry sauce and garnished with cilantro. Served with pita bread. \$25.95

Tuna Steak

Sushi grade tuna encrusted with black sesame seeds then pan seared rare. Accompanied with wasabi aioli, honey soy reduction, jasmine rice and asparagus. \$28.95

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Pasta, Handhelds & More

Chicken Pot Pie

Carrots, celery, potatoes, peas, green beans, corn, rotisserie grilled chicken, pie crust. Served with a demi salad. \$14.95

Moroccan Chicken Salad

Fire roasted shredded chicken tossed with mayonnaise, celery and top shelf moroccan spices, served in a roasted acorn squash bowl. \$14.95

Mushroom Ravioli

Mushroom ravioli tossed in a tomato basil cream sauce. Served with crostini and demi salad. \$15.95

Mediterranean Pasta

Cherry tomatoes, red onions, kalamata olives, artichoke hearts, lemon, olive oil sauce tossed with linguine. Served with crostini. \$15.95

Short Rib Ragù

4 ounces of 12 hour braised short ribs, Arrabiata sauce tossed with linguine. Topped with herbed goat cheese and toasted pine nuts. Served with crostini. \$15.95

Mac N' Cheese

Cavatelli pasta tossed in a creamy cheddar jack sauce, topped with breadcrumbs and baked to a golden brown. \$12.95 *Add Chicken \$5.95, Short Rib \$5.95, or Lobster \$9.95*

All sandwiches come with fries, coleslaw and a pickle spear, or substitute with a demi salad for \$2. Bread choices: potato roll, pita, wrap, sour dough bread or a gluten free wrap.
Add cheese or haystacks for \$1; bacon or avocado for \$2

Classic Burger

An American classic grilled and served with shredded lettuce, sliced tomato, shaved red onion, served on a potato roll. \$14.95

Spicy Korean Steak Sandwich

Shaved steak, jalapenos, apples, red onions, bell peppers, garlic and ginger, topped with cheddar jack cheese and a Korean aioli on toasted sourdough bread. \$14.95

Chicken Cordon Bleu Sandwich

Grilled chicken, shaved ham, Swiss cheese, sriracha aioli, lettuce, tomato and red onion. Served on a grilled potato roll. \$13.95

Fried Haddock Sandwich

Lightly fried haddock, lettuce, tomato, red onion and tartar sauce. Served on a grilled potato roll with fries, coleslaw and a pickle spear. \$13.95

Sides

*Rice \$4.95 - French Fries \$4.95 - Coleslaw \$3.95 - Mashed Potatoes \$4.95
Seasonal Vegetables \$4.95 - Demi Gas Light Salad \$6.95 -
Demi Caesar Salad \$5.95 - Creamy Parmesan Polenta \$4.95*

Beverages : *Coke, Diet Coke, Root Beer, Sprite, Ginger Ale, Pink Lemonade, Unsweetened Iced Tea, Cranberry Juice, Orange Juice, Pineapple Juice, Apple Juice, Milk & Chocolate Milk*

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

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Beer, Bombers & More...

CRAFT CANS/BOTTLES:

Lagunitas Brewing Co. Little Sumpin Sumpin Ale 7.5% ABV 12oz bottle \$5.50
14th Star Brewing Co. Valor Amber Ale 5.4% ABV 16oz can \$7.00
14th Star Brewing Co. Maple Breakfast Stout 6.5% ABV 16oz can \$7.00
Dogfish Head Brewing Co. 60min IPA 6% ABV 12oz Can \$5.50
Baxter Brewing Co. Window Seat Coconut Almond Porter 6% ABV 12oz can \$5.00
Oskar Blues Ten Fidy Imperial Stout 10.5% ABV 12oz can \$8.00
Moat Mountain Blueberry 4.5% ABV 16oz can \$6.00
Moat Mountain Brown Ale 5.5% ABV 16oz can \$6.00
Oskar Blues Dale's Pale Ale 6.5% ABV 19.2oz can \$7.00
Harpoon Cider 4.8% ABV 12oz can \$6.00
Stoney Creek Big Cranky Double IPA 9.5% ABV \$8.50

Others:

Bud 5% ABV 12oz bottle
Coors Light 4.2% ABV 12oz bottle
Michelob Ultra 4.2% ABV 12oz bottle
Stella Artois 5% ABV 12oz bottle

Non-alcoholic:

O'Douls
Root Beer

Martinis

Paloma

Tequila Avion Silver, grapefruit, simple syrup, soda water \$12

Blood Orange

Effen Blood Orange, cranberry, oj, lime \$11

Pumpkin Mudslide

Absolut Vanilia, Baileys, Kahlua, pumpkin spice \$11

Maple Bacon Manhattan

Knob Creek, Vermont maple syrup, bacon, sweet vermouth, bitters \$11

Winter Sipper

Tito's, elderflower liqueur, rosemary simple syrup, grapefruit \$11

Dark Chocolate Almond

Absolut Vanilia, Godiva Chocolate, Amaretto \$10

Espresso

Absolut Vanilia, Kahlua, Baileys, fresh espresso \$11

Vanilla Cranberry Infusion

Cranberry, orange, vanilla infused vodka, prosecco \$10

In a Pear Tree

Grey Goose Pear, elderflower liqueur, champagne \$12

Cocktails

Grey Goose Monster Mary

26 ounce Bloody Mary, made from scratch and served in a Grey Goose bottle \$17 *Add grilled shrimp \$2 each*

Blackberry Buffalo

Buffalo Trace, blackberries, thyme, simple syrup, cranberry \$12

Blueberry Fizz

Pinnacle Blueberry, Dekuyper Peach Schnapps, soda water, Ginger Ale \$9

Salted Caramel Mimosa

Pinnacle Salted Caramel vodka, apple cider, Prosecco \$10

Pomegranate mule

Absolut Citron, pomegranate liqueur, Ginger Beer \$9

Prozac Punch

Concoction of 5 rums and assorted fruit juices \$10

Watermelon Lemonade

Absolut Citron, Dekuyper Watermelon Pucker, pink lemonade \$9

Apple Cider Margarita

Olmecca Altos Reposado, apple cider, orange \$10

Sangria Red or White

A blend of chilled wine and fruit juices \$9

Wine

SPARKLING \$10

Lamberti Prosecco, *Italy*, 187ML

Kenwood Yulupa Brut, *California*, 187ML

WHITE

Alta Luna, Pinot Grigio

Italy \$9 / \$32

crisp and refreshing with notes of peaches and apple

Brancott, Sauvignon Blanc

New Zealand \$9 / \$32

rock melon, lemongrass, gooseberry grapefruit and bell pepper

Kim Crawford, Sauvignon Blanc

New Zealand \$12 / \$44

juicy acidity and a plethora tropical fruit sweetness

Minuty "M", Rose'

France \$9 / \$32

vibrant dry Rose' with hints of peach, orange and grapefruit

Kendall Jackson VR, Chardonnay

California \$11 / \$40

tropical flavors of pineapple, mango and papaya, with citrus notes

Ferrari Carano, Chardonnay

California \$13 / \$48

crisp green apple and peach flavors with zesty acidity

Chateau Ste. Michelle, Riesling

Washington \$9 / \$32

ripe peaches and pears

WINE DOWN
— wednesdays —

1/2 OFF ALL BOTTLES OF WINE FROM
OPEN TO CLOSE EVERY WEDNESDAY

HOUSE POURS \$7.50 / \$26

Canyon Road, White Zinfandel, *California*

Folonari, Pinot Grigio, *Italy*

Canyon Road, Chardonnay, *California*

Canyon Road, Pinot Noir, *California*

Canyon Road, Cabernet Sauvignon, *California*

RED

Erath Resplendent, Pinot Noir

Oregon \$12 / \$44

mixed berries and pomegranate

Melini Borghi d' Elsa, Chianti DOCG

Italy \$8 / \$28

raspberry, blackberry and spice

La Carraia, Sangiovese

Italy \$9 / \$32

blackberries, black fruits, strawberries, currants, mocha, tobacco and sweet spice

Torres 5G, Garnacha

Spain \$9 / \$32

strawberry, red currant with a fresh finish

La Linda, Malbec

Argentina \$9 / \$32

fruity, full-bodied and silky

Bogle, Merlot

California \$9 / \$32

notes of baking spices followed by flavors of black cherry, plum and mocha

Terra d'Oro, Zinfandel

California \$12 / \$44

brown-sugar aromas with raspberry and blackberry flavors

Hayes Ranch, Cabernet Sauvignon

California \$9 / \$32

cherry, anise, vanilla and a spicy coffee finish

Josh Cellars, Cabernet Sauvignon

California \$10 / \$36

black cherry, blackberry vanilla, cinnamon and oak

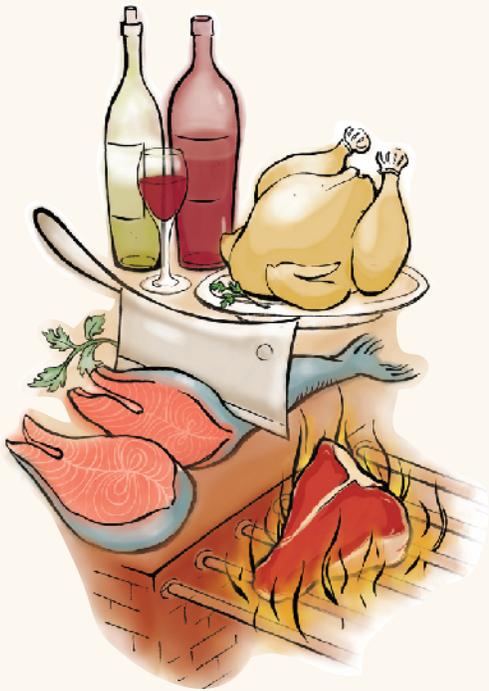
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THE GRILL

Wood Fired Cooking

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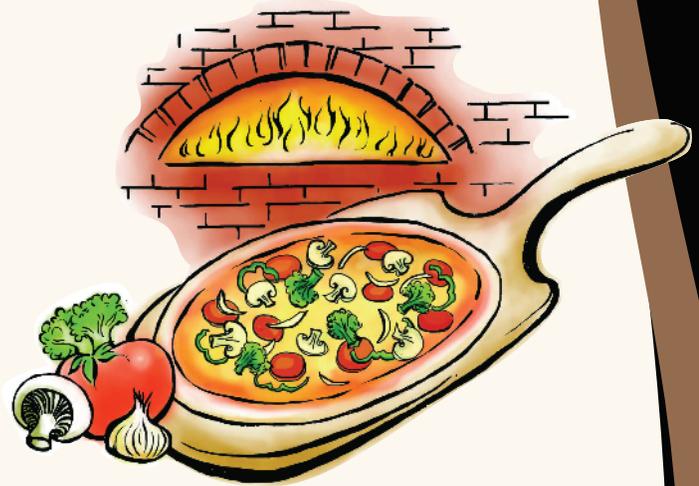


Grill

Welcome to the Gas Light Grill. Built in 1837, this building is the former home of the city's first utility company. Over the last 170 years, it has stood the test of time-including Portsmouth's "Great Fires" and more recently, the 4 alarm fire that took place on December 9th, 2015. Today the restaurant is appointed with rich textures of wood, brick and copper paying homage to the Gas Light's role in Portsmouth's storied history. In fact, every week we burn more than a cord of aromatic hard wood in our grill/roisserie to prepare our unique wood-fired cuisine. We hope you'll feel at home at the Gas Light as we do.

Pizza Pub

For almost two decades, the Pizza Pub has been a perennial favorite on the Seacoast. Originally excavated by hand using 5-gallon pickle buckets, the former basement has been transformed into an award-winning family restaurant. Today the wood-fired brick oven burns traditional New England hard woods that give our pizza its unique smoke flavor. In fact, our oven can reach temperatures of 2000 degrees at the apex and over a cord of wood is used on a weekly basis to bring you your pizza.



The Deck

Outdoor oasis by day, tropical island feel by night. At the Deck, you can enjoy the lush, casual setting of the city's largest courtyard for lunch, or hang out for a relaxing afternoon with friends. When the sun sets, get lost in the live music and the island atmosphere, right in downtown Portsmouth. Whether you like classic rock, pop, acoustic, or reggae, some of New England's finest solo artists and bands grace our stage. It's the city's playground and your oasis.



Third Floor Nightclub

Ascend to the top of the city and transport yourself to a high energy night club.

Dance the night away with friends, while renowned DJs from the Seacoast, Boston and New York spin the hottest tunes. If you prefer a more intimate setting, curl up for a conversation in your own cozy nook. Meet new friends over the latest drinks served by the city's best bartenders. Or why not really feel like a VIP by upgrading to our reserved soft seating area and share your space with family, friends and peers for an evening. You'll feel like you're on top of the world at the Third Floor.

