

GAS LIGHT

Wood Fired Cooking

PIZZA PUB

APPETIZERS

Appetizers

Brick Oven Baked Wings

Baked to perfection (not fried) in our giant brick oven, served with carrots and celery sticks and a side of ranch or bleu cheese dressing. These are hands down the best wings on the seacoast!

Small (6 wings) - \$7.95 Large (12 wings) - \$12.95

Choose your sauce:

Buffalo, Extra Hot Habanero-Buffalo, BBQ, Buff-a-Que and Ginger-Garlic-Teriyaki

Garlic Flatbread

A basket of our famous garlic flatbread strips \$5.95

Try them with mozzarella \$6.95 or mozzarella and pepperoni \$7.95

Hummus and Chips

House made roasted red pepper hummus served with vegetables and chips \$8.95

Baked Potato Skins

Three large potato skins stuffed with bacon and sharp cheddar cheese then topped with sour cream and chives \$6.95

Meatballs

House made meatballs and marinara served simply with asiago cheese, micro basil and cracked black pepper \$6.95

Salads

Gas Light Salad

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

Caprese Salad

Fresh mozzarella layered with whole leaf basil and tomato slices, drizzled with a balsamic reduction and served atop a mix of baby spinach and romaine, lightly tossed with balsamic vinaigrette \$10.75

Caesar Salad

Crisp romaine lettuce or kale tossed in a creamy caesar dressing, with fresh asiago cheese and house made croutons, topped with a baked parmesan crisp \$5.95/\$8.95

Gas Light Cobb

Mixed greens tossed in honey lime vinaigrette topped with applewood smoked bacon, tomatoes, avocado, egg and gorgonzola cheese \$10.95

Salad Add On:

Add a freshly grilled chicken breast or black bean burger \$5

Dressings:

*Bleu Cheese, Ranch, Parmesan Peppercorn, Balsamic Vinaigrette,
Honey Lime Vinaigrette, Sherry Vinaigrette, Italian, Caesar*

SPECIALTY PIZZAS

All pizzas available in **large (14")**, **small (12")**. Pizzas can be made on our traditional or thin crust & all small pizzas can be made on a gluten sensitive crust.

Children's Museum

Our classic cheese pizza \$9.95/13.95

Congress Street

Our take on the traditional "supreme" pizza is piled high with pepperoni, sweet sausage, onions, green peppers, mushrooms, black olives and mozzarella \$13.95/17.95

Badger's Island

A base of bleu cheese dressing topped with spicy buffalo chicken and a cheddar and mozzarella cheese blend \$12.95/16.95

Memorial Bridge

Our take on a Margherita pizza starts with our house made pizza sauce, topped with slices of fresh mozzarella, basil and Romano cheese \$11.95/15.95

Gas Light

Our flagship and by far our most popular specialty pizza, combines house made pizza sauce, sweet Italian sausage, pepperoni, ricotta and mozzarella \$13.95/17.95

Fort Foster

An upscale twist on a basic veggie pie; house made pizza sauce, oven roasted red peppers, tomatoes, artichokes, mushrooms, spinach and mozzarella topped with crumbled goat cheese \$13.95/17.95

Salt Pile

This white pizza (no sauce) is loaded with garlic and topped with swiss, ricotta, Romano and mozzarella \$12.95/16.95

Pirates Cove

We combine our house made pizza sauce with a sweet and smokey BBQ sauce, topped with onions, chicken and mozzarella cheese \$12.95/16.95

Farmers Market

Our Childrens Museum pizza with bacon, ham, pepperoni and sweet sausage \$14.95/18.95

Molly Malone

An olive oil base topped with sliced baked potato, bacon, caramelized onions, a mozzarella/sharp cheddar blend and topped with fresh chives and sour cream \$12.95/16.95

Mayor Foley

House made sweet sauce, sauteed spinach, mushrooms, caramelized onions and topped with mozzarella \$13.95/17.95

Fort Pierce

Our Childrens Museum pizza with extra mozzarella and pepperoni \$11.95/15.95

Build Your Own Pizza or Calzone

Choose your crust:

12" Options - Traditional base price \$9.95 or Gluten sensitive add \$3

14" Options - Traditional or Thin base price \$13.95

Calzone Options - base price is \$6.95

	1 Topping	2 Toppings	3 Toppings	4 Toppings
Small	\$1.25	\$2.25	\$3.00	\$3.50
Large	\$1.75	\$3.25	\$4.25	\$5.00
Calzones	each additional topping is 75¢			

Calzones:

Sauce and cheese calzone \$6.95 each topping is an additional 75¢

Sauces:

(Please specify if you DO NOT want our basic Gas Light pizza sauce)

House made Pesto, Sweet Tomato Sauce, Ranch, Alfredo, Olive Oil, Bleu Cheese, BBQ

Cheeses:

(Please specify if you do not want mozzarella)

Extra Mozzarella, Goat Cheese Crumbles, Swiss, Sharp Cheddar, Gorgonzola Crumbles, Fresh Soft Mozzarella, Feta, Ricotta, Romano, Parmesan, Asiago

Veggies:

Fresh Jalapeños, Hot Cherry Peppers, Green Pepper, Roasted Red Peppers, Fresh Pineapple, Fresh Cilantro, Spinach, Fresh Chives, Basil, Arugula, Artichoke Hearts, Kalamata Olives, Black Olives, Mushrooms, Caramelized Onions, White Onions, Shaved Red Onions, Garlic, Broccoli, Baked Potatoes

Meats:

Oven Roasted Chicken, Bacon, House Made Meatballs, Ham, Pepperoni, Sweet Sausage, & Spicy Sausage

PASTA

Pasta Dishes

Chicken Pesto Pasta

Fresh cavatelli pasta tossed in basil pesto cream sauce, tossed with sundried and grape tomatoes, baby spinach and finished with asparagus and grilled chicken \$19.95

Linguini & Meatballs

Fresh linguini pasta, tossed in marinara, topped with house made meatballs, basil, asiago, parmesan, served with a side of garlic bread \$13.95 or substitute sweet sausage \$14.95

Special Deals

PIZZA BUFFET

- \$7.95 -

MONDAY - FRIDAY

11:30am - 2PM

excluding holidays as defined
by the Gas Light

HAPPY HOUR

MONDAY - FRIDAY

2:30PM - 6PM

ASK YOUR SERVER FOR DETAILS

WINGS-DAYS

- 50¢ wings -

EVERY WEDNESDAY

6PM - CLOSE

FOR DINE IN ONLY

BURGERS & SANDWICHES

All sandwiches except the meatball sub are served with shredded lettuce, sliced tomato, onion, pickle and your choice of house made chips, Gas Light Salad or Caesar Salad. Add any of the following to any sandwich for \$1: Swiss, American, Provolone, Sharp Cheddar, Gorgonzola Crumbles, Sautéed Garlic Mushrooms, \$2 Bacon, Avocado

Pub Burger

A half pound burger or chicken breast, grilled to your liking on a toasted potato roll \$11.95

The Mushroom Burger

A half pound burger or chicken breast, grilled with sharp cheddar, piled high with sautéed mushrooms, garlic, bacon and topped with our special sauce on a toasted potato roll \$12.95

Spicy Blackbean Burger

Grilled, topped with a fried egg and chipotle aioli on a potato roll \$11.95

Turkey Burger

Cajun seasoned turkey burger, grilled and topped with cheddar cheese and bacon on a toasted potato roll \$11.95

Black and Bleu Burger

A half pound burger rubbed with a cajun spice, grilled, topped with a toasted gorgonzola cheese blend and applewood smoked bacon on a toasted potato roll \$14.95

Meatball Sub

Our house made meatballs in a toasted sub roll with marinara, melted provolone cheese and freshly grated asiago \$12.95

DESSERTS

New York Cheesecake

Classic new york style cheesecake with your choice of house made caramel or chocolate sauce. \$5.95

Molten Lava Cake

Rich chocolate cake with a gooey molten center. Served A la mode with chocolate sauce and whipped cream. \$5.95

Doughnut Bread Pudding

Glazed doughnut bread pudding. Drizzled with tres leche and pine nuts.

– A la mode \$3 \$7.95

Brownie Sundae

Housemade brownie served warm with a scoop of vanilla ice cream and drizzled with chocolate sauce. \$6.95

Root Beer Float

IBC Rootbeer with vanilla ice cream. \$4.95

Sweet Flatbread

Housemade dough topped with brown sugar, melted butter, mozzarella and romano cheese. \$5.95

Brownie Pizza

Housemade dough with a brown sugar and butter base, topped with candy pecans and brownie bits. Finished with whipped cream and a bourbon glaze. \$9.95

Soft Drinks & More

**Coke • Diet Coke • Tonic Water • IBC Root Beer • Ginger Ale • Sprite
Grapefruit Juice • Orange Juice • Apple Juice • Cranberry Juice • Pink Lemonade
Saratoga Sparkling Water • Iced Tea (unsweetened) • Milk • Chocolate Milk • Pineapple Juice**

Beer, Bombers and More

CANS/BOTTLES:

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
Baxter Brewing Co. Window Seat Coconut Almond Porter 6% ABV 12oz can \$5.00
Dogfish Head Brewing Co. 60min IPA 6% ABV 12oz Can \$5.50
Harpoon Cider 4.8% ABV 12oz can \$6.00
Lagunitas Brewing Co. Little Sumpin Sumpin Ale 7.5% ABV 12oz bottle \$5.50
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
Oskar Blues Ten Fidy Imperial Stout 10.5% ABV 12oz can \$8.00
Stony Creek Big Cranky Double IPA 9.5% ABV \$8.50

Non-alcoholic:

O'Douls
Rootbeer

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

martini tuesdays
HALF OFF MARTINIS
(ASK YOUR SERVER FOR DETAILS)

Martinis

Paloma

Avion Silver tequila, 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

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

Kendall Jackson VR, Chardonnay

California \$11 / \$40

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

Chateau Ste. Michelle, Riesling

Washington \$9 / \$32

ripe peaches and pears

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

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

Josh Cellars, Cabernet Sauvignon

California \$10 / \$36

black cherry, blackberry vanilla, cinnamon and oak

SPARKLING \$10

Lamberti Prosecco Extra Dry, Italy 187ML

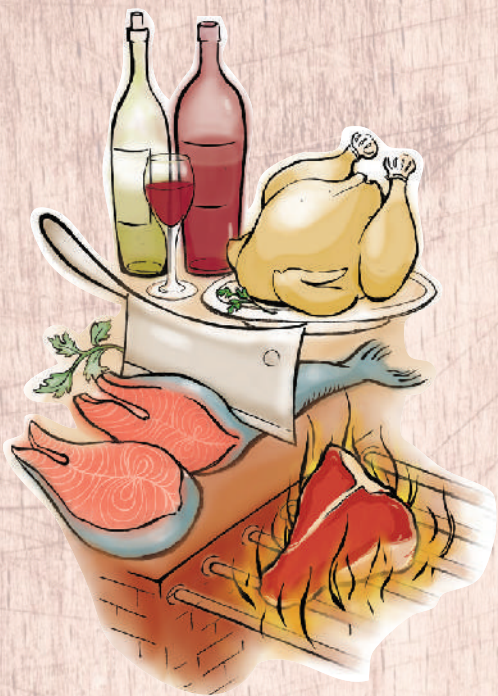
Kenwood Yulupa Brut, California 187ML

WINE DOWN
— wednesdays —

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

PORTSMOUTH GAS LIGHT CO.

portsmouthgaslight.com

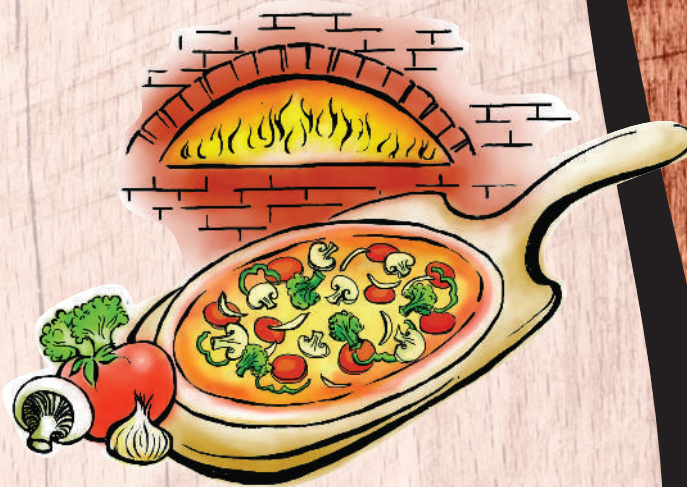


Grill

Welcome to the Street Level at the Gas Light. Built in 1837, this building is the former home of the city's first utility company. Over the last 170 year, it has stood the test of time-including Portsmouth's "Great Fires". If you look closely on the eastern wall, you can still see original brick charred by the fires. 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 the brick oven kitchen to prepare our unique wood-fired bistro 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.

