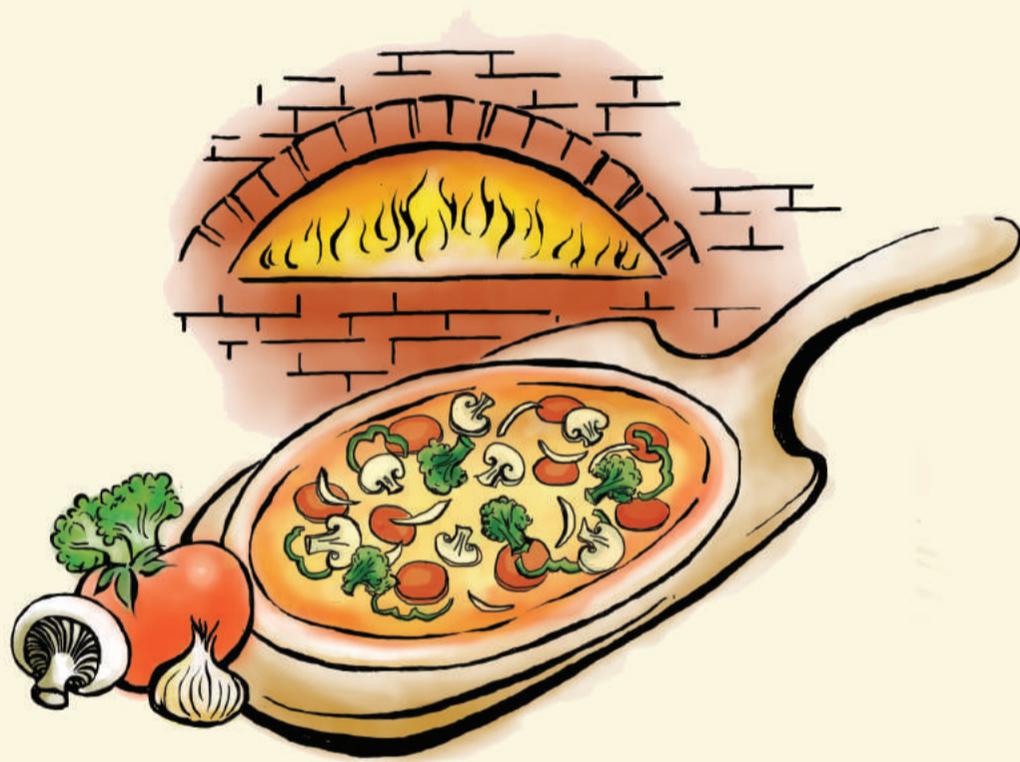


# PIZZA PUB



Club



Deck



Grill

**GAS LIGHT**  
*Wood Fired Cooking*

# APPETIZERS

## Appetizers

### **Garlic Flatbread or Sweet Flatbread**

A basket of our famous garlic or sweet flatbread strips. \$5.95  
Try them with mozzarella \$6.95 or mozzarella and pepperoni \$7.95

### **Meatballs**

House-made meatballs and marinara served with asiago cheese and cracked black pepper. \$6.95

### **Spinach And Artichoke Dip**

Creamy spinach artichoke dip served hot with pita 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

### **Buffalo Chicken Dip**

House-made buffalo chicken dip served with pita chips. \$10.95

### **Brick Oven Baked Wings**

Baked to perfection (not fried) in our brick oven, served with 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, BBQ, Buff-a-Que, Ginger-Garlic-Teriyaki, Honey Habanero BBQ

# SALADS

### **Gas Light Salad**

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

### **Caesar Salad**

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

### **Garden Salad**

Mixed greens topped with tomatoes, red onions, cucumbers, croutons, and your dressing of choice. \$10.95

### **Cobb Salad**

Baby mixed greens tossed in honey lime vinaigrette. Topped with bacon, tomatoes, egg, avocado and gorgonzola cheese. \$11

**Salad Add On:** Add a freshly grilled chicken breast or black bean burger. \$5.95

**Dressings:** Bleu Cheese, Ranch, Balsamic Vinaigrette, Honey Lime Vinaigrette, Sherry Vinaigrette, Caesar, 1000 Island.

## **PIZZA BUFFET**

- \$6.95 -

**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**

- 35¢ wings -

**EVERY WEDNESDAY  
6PM - CLOSE**

FOR DINE IN ONLY

# Specialty Pizzas

All pizzas available in **Large (14")** or **Small (12")**. Pizzas can be made on our traditional crust, or thin crust & all small pizzas can be made with a gluten-sensitive crust for an additional \$3.00

## **Gas Light**

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

## **Children's Museum**

Our classic cheese pizza. \$9.95/13.95

## **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

## **Congress Street**

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

## **Harbor Light**

A base of ranch dressing topped with shredded chicken, crumbled bacon and mozzarella cheese. Finished with a drizzle of ranch dressing and chives. \$12.95/16.95

## **Memorial Bridge**

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

## **Fort Foster**

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

## **William Whipple**

1000 island dressing, ground beef, tomatoes, onions, diced pickles, cheddar cheese on our house-made dough topped with shredded lettuce and sesame seeds. \$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

## **Pirate's Cove**

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

## **Farmer's Market**

Our meat lover's pizza with bacon, ham, pepperoni, ground beef 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, sautéed spinach, mushrooms, caramelized onions and topped with mozzarella. \$13.95/17.95



# CALZONES

## Specialty Calzones

### Chicken Parmesan

Shredded chicken, marinara sauce, parmesan and mozzarella cheese. \$8.95

### Caprese

Sliced tomatoes, fresh mozzarella, basil and a drizzle of balsamic glaze. \$9.95

### Mediterranean

Spinach, feta, olives, red onion artichoke hearts, roasted red pepper, olive oil and garlic. \$10.95

## Build Your Own Pizza or Calzone

### Calzones

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

### Pizza

12" Pies - Traditional crust base price \$9.95  
Gluten-sensitive add \$3  
14" Pies - Traditional or Thin crust base price \$13.95  
Each addition topping: Small \$1.25 Large \$1.75

## Toppings

### Sauces:

BBQ  
Ranch  
Alfredo  
Olive Oil  
Bleu Cheese  
Sweet Tomato Sauce

### Meats:

Bacon  
Ham  
Pepperoni  
Oven Roasted Chicken  
Buffalo Chicken  
House-Made Meatballs  
Sweet Italian Sausage  
Hot Italian Sausage

### Cheeses:

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

### Veggies:

Garlic  
Broccoli  
Jalapeños  
Green Peppers  
Roasted Red Peppers  
Fresh Pineapple  
Sautéed Spinach  
Fresh Chives  
Fresh Basil  
Artichoke Hearts  
Black Olives  
Mushrooms  
Caramelized Onions  
White Onions  
Shaved Red Onions  
Baked Potatoes

# PASTA

## Pasta Dishes

### Chicken Alfredo

Fresh linguine tossed in a parmesan cream sauce, topped with grilled chicken, crumbled bacon and freshly grated parmesan cheese. \$13.95

### Linguine & Meatballs

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

# BURGERS

## Burgers & Sandwiches

Served with 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.

### **Classic Burger**

A juicy half-pound burger, served with lettuce, tomato and red onion on a toasted potato roll. \$12.95  
Sub grilled chicken, or black bean burger.

### **Mushroom Burger**

Char-grilled burger, sautéed mushrooms, swiss cheese, crispy bacon and our special sauce on a toasted potato roll. \$14.95  
Sub grilled chicken, or black bean burger.

### **Meatball Sub**

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

# DESSERTS

## Desserts

### **New York Cheesecake**

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

### **Flourless Chocolate Cake**

Chocolate cake topped with whipped cream and fresh berries. \$7.95

### **Doughnut Bread Pudding**

Glazed doughnut bread pudding. Drizzled with tres leche and pine nuts.  
\$7.95 – A la mode \$3

### **Brownie Sundae**

House-made 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**

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

### **Lemon Olive Oil Cake**

Spongy lemon olive oil cake topped with fresh berries, compote and whipped cream. \$6.95

## 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

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 16oz can \$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**

# Cocktails

### Citron Mule

Absolut Citron, pomegranate,  
ginger beer, lime \$9

### Ruby Wave

House made infused ruby red vodka,  
Kona Big Wave beer \$8

### Blueberry Fizz

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

### Prozac Punch

Concoction of 5 rums and assorted  
fruit juices \$11

### Dark and Stormy

Goslings Black Seal, ginger beer,  
lime \$9

### Tornado Margarita

Olmecas Altos Reposado, Grand Marnier,  
Red Bull, orange, sour, lime \$11

### Champagne Sangria

Absolut Raspberri, champagne, brandy,  
strawberries and fruit juices \$10

### Red Sangria

Pinnacle Blueberry, red wine, brandy,  
fruit juices \$10

### Watermelon Lemonade

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

# MARTINI

## Martinis

### Paloma

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

### Blood Orange

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

### Espresso

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

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

**WINE DOWN**  
— wednesdays —  
1/2 OFF ALL BOTTLES OF WINE FROM  
OPEN TO CLOSE EVERY WEDNESDAY

# WINE

## 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*

#### Chateau Souverain, Chardonnay

California, \$9 / \$32

*full bodied with layers of pineapple, lemon and creme brulee*

#### Chateau Ste. Michelle, Riesling

Washington, \$9 / \$32

*ripe peaches and pears*

### SPARKLING \$10

**Lamberti Prosecco Extra Dry, Italy, 187ml**

**Kenwood Yulupa Brut, California, 187ml**

### RED

#### Bridlewood, Pinot Noir

Oregon, \$9 / \$32

*raspberry, black cherry and oak*

#### Melini Borghi d' Elsa, Chianti DOCG

Italy, \$8 / \$28

*raspberry, blackberry and spice*

#### Bogle, Merlot

California, \$9 / \$32

*black cherry, plum and mocha*

#### Josh Cellars, Cabernet Sauvignon

California, \$11 / \$40

*black cherry, blackberry vanilla, cinnamon and oak*

### HOUSE POURS \$7.50 / \$26

*Good Quality, Good Value*

**Canyon Road, White Zinfandel, California**

**Folonari, Pinot Grigio, Italy**

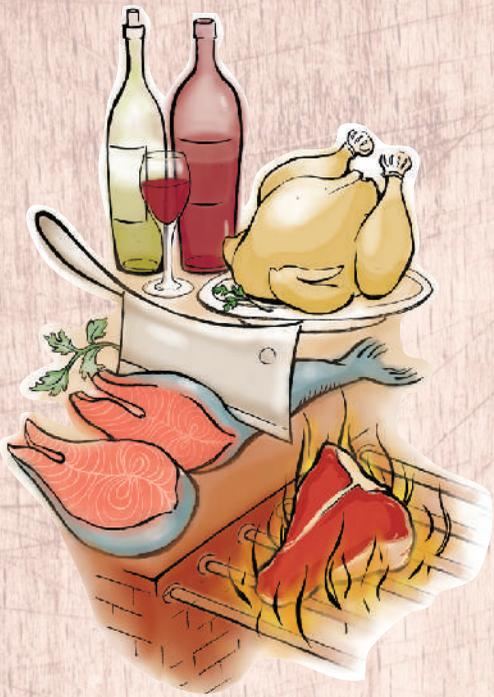
**Proverb, Chardonnay, California**

**Proverb, Pinot Noir, California**

**Proverb, Cabernet Sauvignon, California**

# PORTSMOUTH GAS LIGHT CO.

[portsmouthgaslight.com](http://portsmouthgaslight.com)

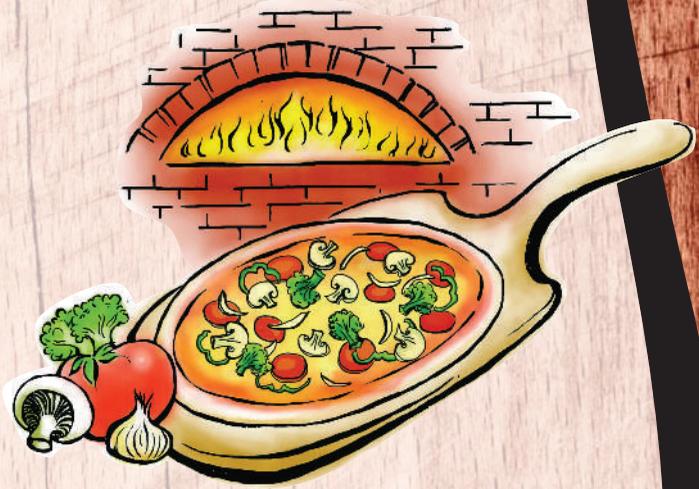


## Grill

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.

