

# Appetizers

## **Bavarian Pretzel v**

A classic bavarian pretzel served hot with beer cheese and spicy stone ground mustard. \$9

## **Beer Battered Chicken Fingers**

Fried until golden brown. Served with honey mustard or BBQ sauce. \$10

## **Shrimp Cocktail gf**

Six chilled shrimp. Served with lemon and cocktail sauce. \$12

## **Fried Calamari**

Fresh calamari breaded and deep fried to a golden brown. Served with a ponzu aioli. \$13

## **Mussels and Frites**

P.E.I. mussels cooked with garlic, shallots, white wine, and lemon. Topped with house-made frites and drizzled with a spicy aioli. \$14

## **Dueling Hummus v**

House-made roasted red pepper hummus and white bean and feta hummus. Served with fresh vegetables and pita chips. \$11

## **Pulled Pork Nachos**

House-made tortilla chips, pulled pork, cheddar jack cheese, sriracha sour cream, shredded romaine, and pico de gallo. Sub chicken or vegetarian \$14

## **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. \$12

## **Spinach Artichoke Dip v**

Our spinach artichoke dip. Topped with mozzarella cheese and cherry tomatoes, baked and garnished with chives. Served with pita chips. \$10

## **Pulled Pork Quesadilla**

Pulled pork, pico de gallo, and cheddar jack cheese folded in a pesto wrap. Served with a side of salsa and sour cream. Sub chicken or vegetarian. \$13

## **Poutine**

Crispy fries topped with brown gravy, cheese curds, and chives. \$11

# Soups & Salads

## **Classic New England Clam Chowder**

\$7/10

## **Goat Cheese and Prosciutto Salad**

Mixed greens tossed in a fig balsamic vinaigrette. Topped with crispy prosciutto, candied pecans, and fried goat cheese. \$13

## **Caesar Salad v**

Crisp romaine lettuce tossed in a creamy caesar dressing. Topped with fresh asiago cheese and house-made croutons. \$6/9

## **Roasted Beet and Arugula Salad v, gf**

Roasted beets, arugula, herbed farmer's cheese, parsley, mint, and sunflower seeds. Drizzled with olive oil and balsamic vinaigrette. \$12

## **Gas Light Salad v, gf**

Baby mixed greens tossed in sherry vinaigrette. Topped with dried cherries, candied pecans, and herbed farmer's cheese. \$7/13

## **Additions From The Wood Fire Grill**

*Moroccan Chicken Salad \$5, Black Bean Burger \$6, 8 oz Chicken \$6, 7 oz Salmon \$7, 5 oz Shrimp \$8, 6 oz Steak Tips \$9, 4 oz Lobster \$12*

## **Dressings gf**

*Ranch, Bleu Cheese, Sherry Vinaigrette, Caesar, Honey Lime Vinaigrette, Fig Vinaigrette and Balsamic Vinaigrette.*

*\*Please inform your server if you have any food allergies  
v - vegetarian, gf - gluten free*

## **Soup of the Day**

\$5/7

## **Cobb Salad gf**

Baby mixed greens tossed in honey lime vinaigrette. Topped with bacon, tomatoes, egg, avocado, and gorgonzola cheese. \$13

# Gas Light Specialties

## **Mac'N'Cheese v**

Campanelle pasta tossed in creamy cheddar jack sauce. Topped with toasted breadcrumbs. \$13 Add 8 oz chicken \$6, 4 oz short rib \$6, 4 oz lobster \$12

## **Beer Battered Fish and Chips**

Fresh haddock dipped in our house-made beer batter and lightly fried. Served with french fries, cajun slaw, tartar sauce, and lemon wedges. \$21

## **New England Lobster Roll**

Fresh Maine lobster stuffed in a buttery toasted brioche roll with lettuce. Served cold with mayonnaise, french fries, and cajun slaw.  
4 oz \$15 *or two 4 oz \$20*

## **Sweet Chili Vegetable Stir-Fry v, gf**

Sauteed bell peppers, onions, garlic, broccoli, and carrots in a sweet chili sauce over rice. \$14 Add 8 oz chicken \$6, 5 oz shrimp \$8, 6 oz steak \$9

## **Fish Tacos**

Fried haddock served in warm flour tortilla shells with pickled cabbage, cotija cheese, pico de gallo, and avocado lime sour cream. Served with french fries and cajun slaw. \$17

## **Vegetarian Pot Pie v**

Creamy pot pie loaded with vegetables and topped with puff pastry. \$13  
Add roasted chicken \$3

## **Ahi Tuna Steak**

7 oz Ahi tuna encrusted in sesame seeds then pan seared rare with wasabi aioli and honey soy reduction. Served with jasmine rice and seasonal vegetables. \$29

# Wood-Fire Grill & Rotisserie

## **New York Strip gf**

12 oz NY strip grilled to perfection and drizzled with a horseradish mustard sauce. Served with mashed potatoes and seasonal vegetables. \$25

## **Bourbon Steak Tips gf**

12 oz tender sweet bourbon marinated steak tips grilled over open flames. Topped with a green peppercorn demi sauce. Served with mashed potatoes and seasonal vegetables. \$26

# Sides

*Jasmine Rice \$5 - French Fries \$5 - Mashed Potatoes \$5*

*Seasonal Vegetable \$5 - Demi Gas Light Salad \$7*

*Demi Caesar Salad \$6*

*Cajun Slaw \$4 (cabbage, carrots, mayo, salt, pepper, vinegar, cajun seasoning)*

## **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*

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# Burgers & More

All sandwiches come with fries and a pickle spear. Please inform your server if you are gluten free and would like to sub a gluten-free wrap. Add cheese for \$1; bacon or avocado for \$2

## **Classic Burger**

8 oz burger patty. Served with lettuce, tomato, and red onion on a toasted potato roll. Sub grilled chicken or black bean burger. \$13

## **The Pork Burger**

6 oz pork burger patty, applewood smoked bacon, and cajun slaw on a toasted potato roll. \$12

## **Cheddar Bacon Burger**

8 oz burger patty topped with sliced yellow cheddar, applewood smoked bacon, lettuce, tomato, and red onion on a toasted potato roll. \$14

## **Black and Bleu Burger**

8 oz burger patty rubbed with cajun spice and topped with gorgonzola cheese and applewood smoked bacon on a toasted potato roll. \$14

## **Chicken Caesar Wrap**

Grilled chicken, romaine lettuce, caesar dressing, asiago cheese and house-made croutons rolled in a pesto wrap. \$12

## **Mozzarella B.R.A.T. v**

Fresh mozzarella, basil, roasted red peppers, baby arugula, and tomatoes dressed with balsamic vinaigrette in a fluffy grilled pita. \$11

## **California BLT**

Bacon, lettuce, tomato, and avocado on toasted sourdough bread. \$11

## **Moroccan Chicken Salad Sandwich**

Our house moroccan chicken salad on marble rye with lettuce, tomatoes, and red onions. \$11

## **Bourbon Street**

Smoked turkey breast, melted swiss cheese, applewood smoked bacon, and bayou sauce on toasted marble rye bread. \$14

## **French Dip**

6 oz shaved prime rib, provolone cheese, and horseradish aioli. Served on a toasted sub roll with a side of au jus. \$13

## **Fried Haddock Sandwich**

4 oz of lightly breaded and fried haddock, lettuce, tomato, red onion, and tartar sauce. Served on a toasted potato roll. \$11

## **Hawaiian Salmon Burger**

7 oz salmon burger topped with a slice of grilled pineapple, bacon, and spicy aioli. Served with lettuce, tomato, and red onion on a toasted potato roll. \$14

## **Black Bean Burger**

Wood fired and topped with a fried egg, spicy aioli, arugula, tomato, and red onion. Served on a toasted potato roll. \$13

## **Green Thumb v**

Red pepper hummus, tomatoes, cucumbers, avocado, roasted red bell pepper, onion, and basil aioli on marble rye bread. \$12

## **Shrimp Po Boy**

8 oz lightly breaded and fried baby shrimp. Served with lettuce and spicy aioli on toasted brioche. \$16

## **Spicy Korean Steak Wrap**

Korean BBQ marinated shaved steak, jalapenos, green apples, red onions, bell peppers, garlic, and ginger. Topped with cheddar jack cheese and Korean aioli in a chipotle wrap. \$14

## **Buffalo Chicken Wrap**

Fried chicken tenders tossed in our house-made buffalo sauce, romaine lettuce, and tomatoes in a pesto wrap. Made with your choice of bleu cheese or ranch dressing. \$11

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# Beer, Bombers & More

**For a list of our current Draft & Bottle Beers ask your server!**

## **Non-alcoholic**

O'Douls

## Martinis

## Cocktails

### **Manhattan Americano**

Bulleit Rye, Cocchi Americano  
Rosa, bitters \$12

### **Vesper**

Bombay Sapphire, Grey Goose,  
Lillet Blanc \$12

### **In a Pear Tree**

Grey Goose La Poire, elderflower,  
champagne \$12

### **Drunken Pumpkin**

Our own Apple Cinnamon vodka,  
pumpkin, boiled cider, oj \$12

### **Spiked Hot Cocoa**

Absolut Vanilia, Godiva,  
peppermint, hot chocolate \$12

### **Winter Sipper**

Tito's, elderflower, rosemary  
simple syrup, ruby red grapefruit \$12

### **Paloma**

Avion Silver, grapefruit,  
simple syrup, soda water \$13

### **Blood Orange**

Effen Blood Orange, cranberry,  
oj, lime \$12

### **Espresso**

Absolut Vanilia, Kahlua, Baileys,  
fresh espresso \$12

### **Grey Goose Monster Mary**

26 ounce Bloody Mary, made from  
scratch and served in a  
Grey Goose bottle \$16

### **Mexican Cider Margarita**

Olmecca Altos Reposado, boiled cider,  
pomegranate, oj \$11

### **Royal Treatment**

Empress 1908, Grand Marnier,  
Lillet Blanc, citrus, sugar \$11

### **Up in Smoke**

Milagro, Casamigos Mezcal,  
Grand Marnier, citrus, sugar \$11

### **Apple Cinnamon Mule**

Our own Apple Cinnamon vodka,  
ginger beer, lime \$10

### **Blueberry Fizz**

Pinnacle Blueberry, Dekuyper  
Peach Schnapps, soda water,  
Ginger Ale \$10

### **Prozac Punch**

Concoction of 5 rums and assorted  
fruit juices \$12

### **Watermelon Lemonade**

Absolut Citron, Dekuyper Watermelon  
Pucker, pink lemonade \$10

### **Champagne Sangria**

Absolut Raspberri, champagne, brandy,  
strawberries and fruit juices \$11

### **Red Sangria**

Pinnacle Blueberry, red wine,  
brandy, fruit juices \$11

# Wine

## WHITE

### **Alta Luna, Pinot Grigio**

Italy, \$10 / \$36

*peaches and apple*

### **Brancott, Sauvignon Blanc**

New Zealand, \$10 / \$36

*rock melon, lemongrass, gooseberry*

### **The Crossings, Sauvignon Blanc**

New Zealand, \$13 / \$48

*citrus, lemongrass and herbs*

### **Fleurs de Prairie'**

France, Rose, \$11 / \$40

*strawberries, rose petals and herbs*

### **William Hill, Chardonnay**

California, \$11 / \$40

*tropical fruit, cloves, cinnamon  
and citrus*

### **J Lohr Riverstone, Chardonnay**

California, \$12 / \$44

*creme brulee and a touch of oak*

### **Stags Leap "Hands of Time", Chardonnay**

California, \$14 / \$52

*melon, apricot and vanilla*

### **Chateau Ste. Michelle, Riesling**

Washington, \$10 / \$36

*peaches and pears*

## SPARKLING \$11

**Lamberti Prosecco, Italy, 187ML**

**Kenwood Yulupa Brut, California, 187ML**

## HOUSE POURS \$8.50 / \$30

**Canyon Road, White Zinfandel, California**

**Folonari, Pinot Grigio, Italy**

**Proverb, Chardonnay, California**

**Proverb, Pinot Noir, California**

**Proverb, Cabernet Sauvignon, California**

## RED

### **Bridlewood, Pinot Noir**

California, \$10 / \$36

*raspberry, black cherry and oak*

### **Erath Resplendent, Pinot Noir**

Oregon, \$13 / \$48

*mixed berries and pomegranate*

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

Italy, \$9 / \$32

*raspberry, blackberry and spice*

### **La Carraia, Sangiovese**

Italy, \$10 / \$36

*blackberries, black fruits,  
strawberries and mocha*

### **Torres 5G, Garnacha**

Spain, \$10 / \$36

*strawberry and red currant*

### **La Linda, Malbec**

Argentina, \$10 / \$36

*fruity, full-bodied and silky*

### **Bogle, Merlot**

California, \$10 / \$36

*black cherry, plum and mocha*

### **Seghesio, Zinfandel**

California, \$13 / \$48

*raspberry, blueberry and spice*

### **Freakshow, Red (Syrah / Petite Syrah)**

California, \$14 / \$52

*plum, caramel, and blackberry  
infused maple syrup*

### **William Hill, Cabernet Sauvignon**

California, \$11 / \$40

*dark cherry, black currant and cinnamon*

### **Josh Cellars, Cabernet Sauvignon**

California, \$13 / \$48

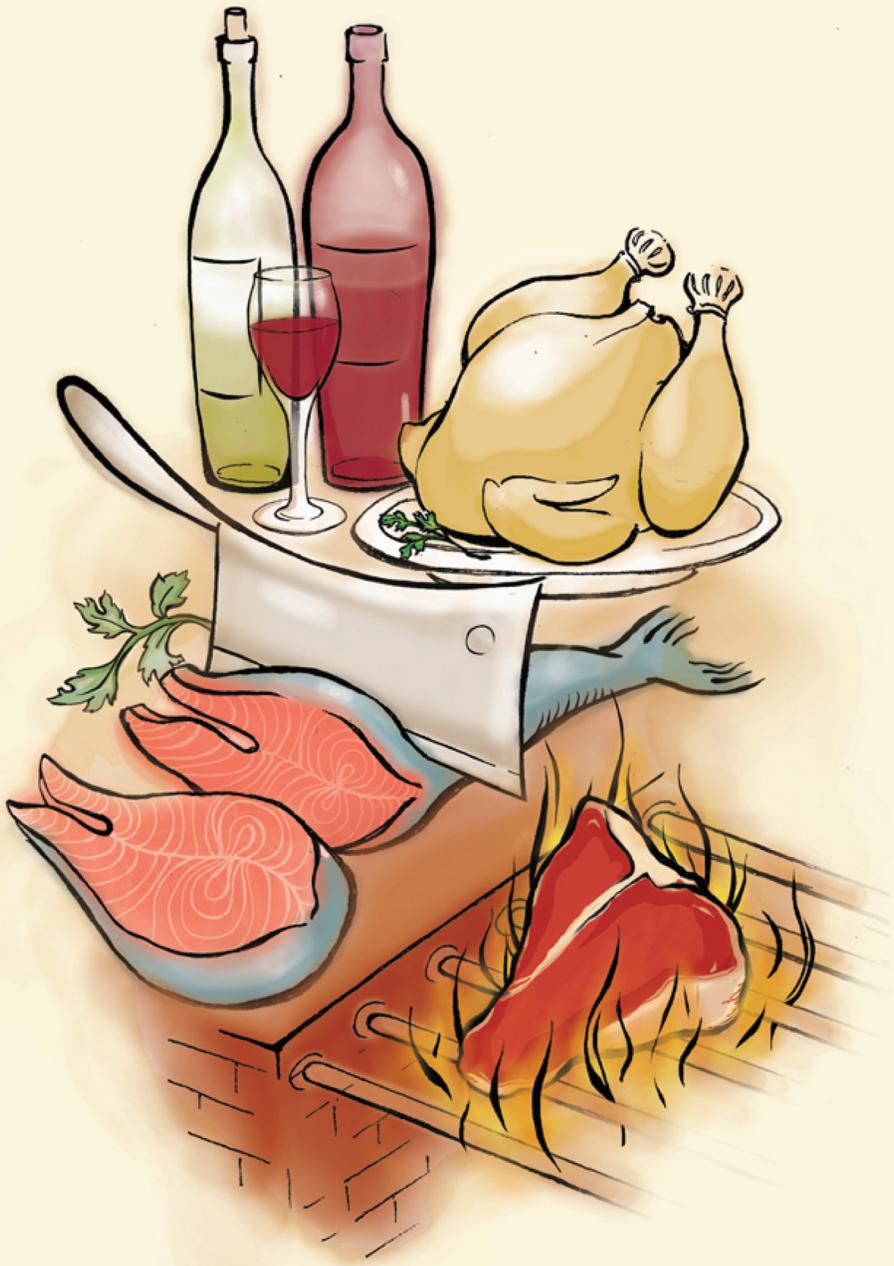
*cherry, blackberry, vanilla and cinnamon*

WINE DOWN  
— wednesdays —

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



# THE GRILL



Club



Deck

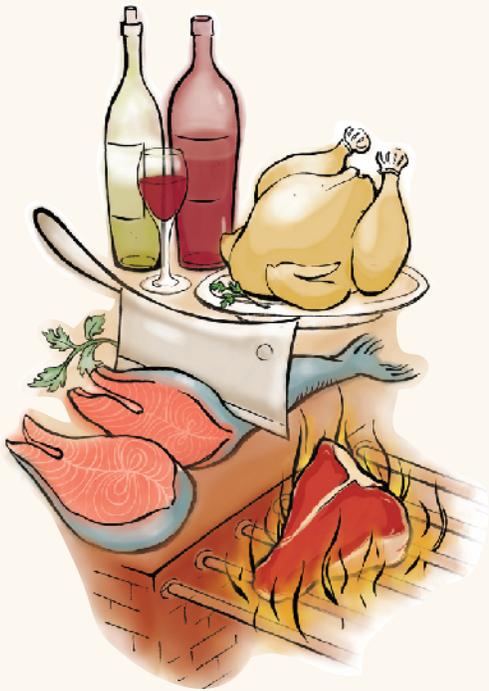


Pub

**GAS LIGHT**  
*Wood Fired Cooking*

# PORTSMOUTH GAS LIGHT CO.

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

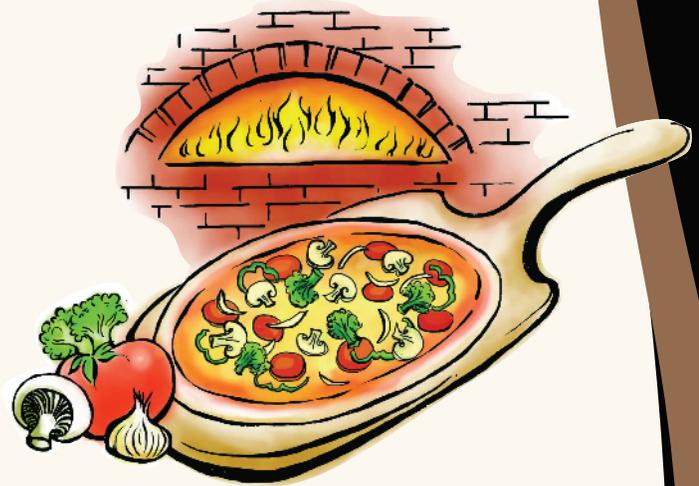


## Grill

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/roastisserie 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.

