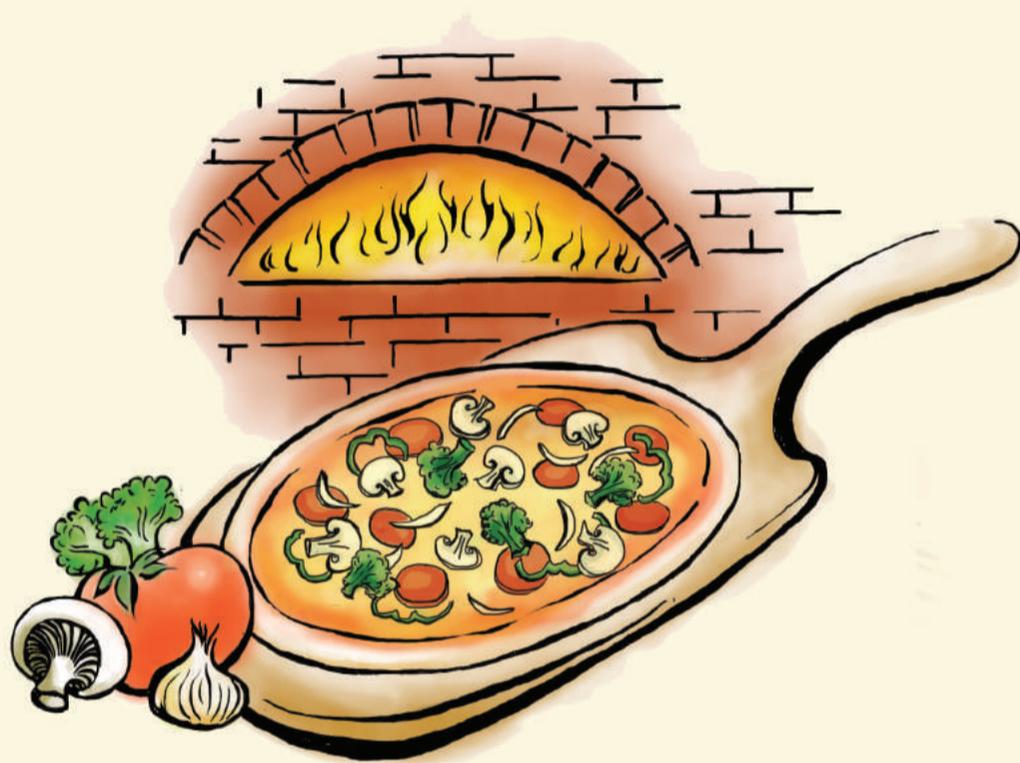


PIZZA PUB



Club



Deck



Grill

GAS LIGHT
Wood Fired Cooking

APPETIZERS

Garlic Flatbread or Sweet Flatbread

A basket of our famous garlic or sweet flatbread strips. \$6.95
Try them with mozzarella \$7.95 or mozzarella and pepperoni \$8.95

Meatballs

House-made meatballs and marinara served with asiago cheese and cracked black pepper. \$7.95

Spinach And Artichoke Dip

Creamy spinach artichoke dip served hot with pita chips. \$9.95

Baked Potato Skins

Three large potato skins stuffed with bacon and sharp cheddar cheese then topped with sour cream and chives. \$7.95

Buffalo Chicken Dip

House-made buffalo chicken dip served with pita chips. \$11.95

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) - \$8.95 Large (12 wings) - \$13.95

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. \$14 / \$8

Caesar Salad

Crisp romaine lettuce tossed in a creamy caesar dressing, with fresh asiago cheese and house-made croutons. \$10/\$7

Garden Salad

Mixed greens topped with tomatoes, red onions, cucumbers, croutons, and your dressing of choice. \$12

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. \$6

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 ABOUT
=> EXTENDED HAPPY HOUR <=**

WINGS-DAYS

- 35¢ wings -

EVERY WEDNESDAY

6PM - CLOSE

FREQUENT DINERS ONLY, NO TOGO

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. \$14.95/18.95
substitute: Hot Italian Sausage

Children's Museum

Our classic cheese pizza. \$10.95/14.95

Badger's Island

A base of bleu cheese dressing topped with spicy buffalo chicken and a cheddar and mozzarella cheese blend. \$13.95/17.95

Congress Street

Our take on the traditional "supreme" pizza, piled high with pepperoni, sweet sausage, onions, green peppers, mushrooms, black olives and mozzarella. \$14.95/18.95
substitute: Hot Italian Sausage

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. \$13.95/17.95

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. \$12.95/16.95

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. \$14.95/18.95

Market Street

Marinara and pesto base pizza topped with sliced meatballs, provolone, asiago, and fresh basil. \$13.95/17.95

Salt Pile

This white pizza (no sauce) is loaded with garlic and topped with swiss, ricotta, romano and mozzarella. \$13.95/17.95

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. \$13.95/17.95

Farmer's Market

Our meat lover's pizza with bacon, ham, pepperoni, ground beef and sweet sausage. \$15.95/19.95 substitute: Hot Italian Sausage

Sarah Long

American cheese based pizza topped with prime rib, mushrooms, white onions, green peppers, and drizzled with A1 Sauce. \$15.95/19.95

Mayor Foley

House-made sweet sauce, sautéed spinach, mushrooms, caramelized onions and topped with mozzarella. \$14.95/18.95

Fresh Pizza Dough
12 and 16 ounce
fresh pizza dough. \$5 / 7



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Uber Eats

UBEREATS.COM

CALZONES

Specialty Calzones

Chicken Parmesan

Shredded chicken, marinara sauce, parmesan and mozzarella cheese. \$9.95

Caprese

Sliced tomatoes, fresh mozzarella, basil and a drizzle of balsamic glaze. \$10.95

Mediterranean

Spinach, feta, olives, red onion artichoke hearts, roasted red pepper, olive oil and garlic. \$11.95

Build Your Own Pizza or Calzone

Calzones

Sauce and cheese calzone \$9.95
Each additional topping is 95¢

Pizza

12" Pies - Traditional crust base price \$10.95
Gluten-sensitive add \$3
14" Pies - Traditional or Thin crust base price \$14.95
Each addition topping: Small \$1.50 Large \$2.00

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 Broccoli Alfredo

Fresh linguine tossed in a parmesan cream sauce with broccoli, and crumbled bacon.
Topped with grilled chicken and shredded asiago. \$17

Linguine & Meatballs

Fresh linguine pasta, tossed in marinara, topped with house made meatballs, basil, asiago, parmesan, served with a side of garlic bread. \$17
substitute: sweet or hot sausage

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. \$14
Sub grilled chicken, or black bean burger.

Mushroom Burger

A juicy half-pound 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. \$13.95

New England Lobster Roll

4 oz fresh Maine lobster stuffed in a grilled brioche roll with lettuce. Served cold with mayonnaise and chips. \$16

DESSERTS

Desserts

New York Cheesecake

Classic new york style cheesecake with your choice of house made caramel or chocolate sauce. \$6.95

Flourless Chocolate Cake

Chocolate cake topped with whipped cream and fresh berries. \$8.95

Doughnut Bread Pudding

Glazed doughnut bread pudding. Drizzled with tres leche and pine nuts.
\$8.95 – A la mode \$3

Brownie Sundae

House-made brownie served warm with a scoop of vanilla ice cream and drizzled with chocolate sauce. \$7.95

Root Beer Float

IBC Rootbeer with vanilla ice cream. \$5.95

Sweet Flatbread

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

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

Non-alcoholic

O'Douls

Cocktails

Market Street Mule

Grey Goose vodka,
ginger beer, lime \$12

Tornado Margarita

Hornitos Plata, Grand Marnier,
Red Bull, orange, sour, lime \$12

Pineapple Mojito

Cruzan Pineapple, simple syrup,
mint, lime, soda water \$11

Dark and Stormy

Goslings Black Seal, ginger beer,
lime \$10

Blueberry Fizz

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

Champagne Sangria

Three Olives Raspberry, champagne, brandy,
strawberries and fruit juices \$11

Prozac Punch

Cruzan Pineapple,
Cruzan Raspberry, Cruzan Mango,
assorted fruit juices \$12

Red Sangria

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

Watermelon Lemonade

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

martini tuesdays

HALF OFF MARTINIS

(FREQUENT DINER ONLY)

WINE DOWN
— wednesdays —

**1/2 OFF ALL BOTTLES OF WINE FROM
OPEN TO CLOSE EVERY WEDNESDAY
(FREQUENT DINER ONLY)**

MARTINIS

Martinis

Pomegranate

Absolut Citron, Pama, cranberry, citrus \$12

Blood Orange

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

Espresso

Three Olives Vanilla, Kahlua, Baileys, fresh espresso \$12

WINE

Wine

WHITE

Santa Cristina, Pinot Grigio

Italy, \$10 / \$36

pineapple, green apples and orange zest

Brancott, Sauvignon Blanc

New Zealand, \$10 / \$36

rock melon, lemongrass, gooseberry, grapefruit and bell pepper

William Hill, Chardonnay,

California, \$11 / \$40

tropical fruit, cloves, cinnamon and citrus

Chateau Ste. Michelle, Riesling

Washington, \$10 / \$36

ripe peaches and pears

SPARKLING \$11

Lamberti Prosecco Prosecco, Italy, 187ml

Kenwood Yulupa Brut, California, 187ml

RED

Bridlewood, Pinot Noir

Oregon, \$10 / \$36

raspberry, black cherry and oak

Melini, Chianti

Italy, \$9 / \$32

blackberries, raspberries and wild berries

Columbia Crest Grand Estates, Merlot

California, \$10 / \$36

chocolate and dark cherry

Josh Cellars, Cabernet Sauvignon

California, \$13 / \$48

black cherry, blackberry vanilla, cinnamon and oak

HOUSE POURS \$8.50 / \$30

Good Quality, Good Value

Canyon Road, White Zinfandel, California

Folonari, Pinot Grigio, Italy (glass only)

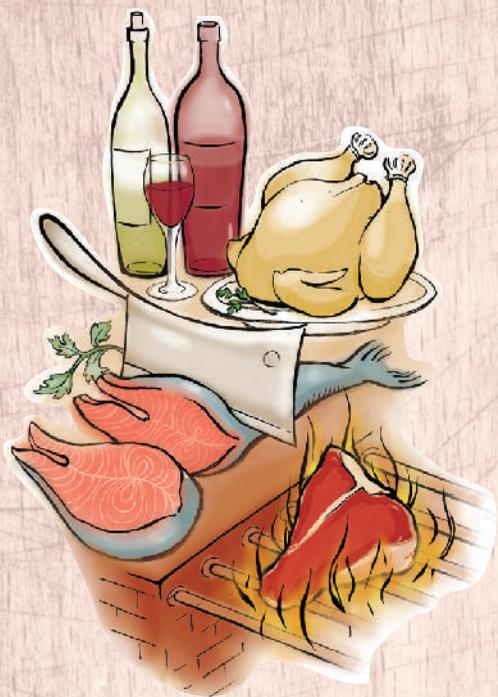
Proverb, Chardonnay, California

Proverb, Pinot Noir, California

Proverb, Cabernet Sauvignon, California

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.

