

Appetizers

Bavarian Pretzel Sticks

Oven baked, served with house beer cheese & stone ground mustard
Salt or no salt \$12

Quesadilla

Cheddar jack blend, folded into a cheddar jalapeño flour tortilla.
Served with chipotle sour cream & salsa.
Choice of cola braised pulled pork/ chicken/ vegetarian \$14

Calamari

Rhode Island style, lightly fried, tossed with cherry pepper rings, garlic, EVOO & arugula. Served with house remoulade \$15

Mussels and Frites

P.E.I. mussels, white wine, shallots, garlic & lemon. Finished with house matchstick fries, spicy aioli & fresh herbs \$15
gluten free available

Dueling Hummus

House roasted red pepper hummus & roasted garlic hummus.
Served with fresh vegetables & grilled pita (gluten free on request) \$14

Wood-Fire Grilled Shrimp

Arugula salad with tomato chive sauce & fresh avocado \$15

Gas Light Nacho

Multi colored tortilla chips, cheddar jack blend, chipotle sour cream, house pico de gallo & fresh cilantro.
Choice of cola braised pulled pork/ prime rib chili/ chicken/ vegetarian \$16

Portsmouth Poutine

Wisconsin cheese curds, duck fat gravy, seasoned fries, bacon crumbles, scallions \$16
add extra bacon \$2

Gas Light Tenders

Carrots, celery, side of bleu cheese or ranch dipping sauce.
Your choice of plain or tossed with BBQ/ buffalo/ honey mustard/ mango habanero passion. \$14

Riblets

Tender crispy baby back pork ribs, tossed in ginger chipotle BBQ, sesame seeds, scallions. Served with slaw & shoe-string onion rings \$15

Crab Cakes

Matchstick fries, sliced almond tartar sauce, sriracha ketchup & slaw \$15

Soups, Salads & More

New England Clam Chowder \$8/11

Tomato & Mozzarella

Heirloom grape tomatoes, onions, herb-EVOO marinated ciliegine mozzarella, arugula, tossed with blood orange truffle vinaigrette \$14

Caesar

Hearts of romaine lettuce, fresh grated parmigiano-reggiano & house croutons, tossed with creamy caesar dressing \$7/10

Gas Light

Baby mixed greens, bing cherries, candied pecans, heirloom grape tomatoes & boursin cheese, tossed with honey sherry vinaigrette \$8/14

Soup Du jour \$5/7

Prime Rib Beef Chili

Melted mozzarella blend & a side of corn bread. Served in a cast iron skillet (gluten free on request) \$15

Gas Light Cobb Salad

Baby mixed greens, bacon crumbles, tomatoes, egg, avocado & gorgonzola cheese crumbles, tossed with honey sherry vinaigrette \$14

Quinoa Bowl

Marinated chickpeas, cucumber, heirloom grape tomatoes, red onion, herb medley, roasted red peppers & arugula, tossed with miso vinaigrette \$14

Additions From The Wood Fire Grill

Roasted Poblano & Black Bean Veg Patty \$6, Chicken \$8, Salmon \$10, Shrimp \$10, Steak \$9, Shredded Pork \$8, Lobster (market price)

Dressings

Ranch, Bleu Cheese, Honey Sherry Vinaigrette, Caesar, Balsamic Vinaigrette, Miso Vinaigrette, Blood Orange Truffle Vinaigrette
**Please inform your server if you have any food allergies*

Gaslight Specialties

Skillet Pot Pie

Rotisserie chicken, carrots, celery, onions, peas, corn, potatoes, herbs & savory stock, in a cast iron skillet with flaky pie crust. Served with a demi salad
(gluten free & vegetarian on request) \$15

Stir-Fry

Broccoli, carrots, red peppers, mushrooms, shallots, ginger, cashews, pineapple, water chestnuts, scallions, sesame seeds, sauteed in a sweet chili ginger soy sauce, tossed with fresh egg white linguini \$15
Add chicken \$8/ shrimp \$10/ scallops \$15/ tenderloin tips \$9

Mac'N'Cheese

Campanelle, cheddar jack blend, white cheddar & pecorino romano, finished with herb ritz cracker crumbs \$15
Add short rib \$8/ chicken \$8/ lobster (market price)

Fish 'N' Chips

8 oz haddock lightly fried golden brown. Served with slaw, fries & sliced almond tartar sauce. Sub for shrimp \$24 or scallops \$28

Wood-Fire Grill & Rotisserie

Bourbon Tenderloin Tips

12 oz beef tenderloin tips marinated in sweet bourbon, served with yukon mashed & grilled asparagus \$27

Rotisserie Spit Half Chicken *gf*

House brined, herb-spice rubbed & rotisserie roasted, served with long grain rice, sauteed vegetables & lemon herb medley pan sauce \$22

Hanger Steak

Yukon mashed, broccolini, peppercorn wine demi-glace & shoe-string onion rings
(gluten free on request) \$28

Sides

*Long Grain Rice \$5 - Fries \$6 - Yukon Mashed \$6
Sauteed Vegetable \$6 - Risotto \$8 - Grilled Broccolini \$7
Slaw \$5 - Grilled Asparagus \$8*

Beverages

*Coke, Diet Coke, Sprite, Ginger Ale, IBC Bottle Root Beer, 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 foodborne illness*

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Burgers & More

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

Classic Burger

8 oz chuck & brisket blend, green leaf lettuce, tomato & onion, on a toasted buttered brioche bun
Sub grilled chicken or roasted poblano patty (gluten free on request) \$14

Black & Bleu Burger

8 oz cajun seasoned chuck & brisket blend, creamy gorgonzola, caramelized onions & bacon, on a toasted buttered brioche bun (gluten free on request) \$16

Fish Taco Trio

Haddock lightly coated & fried. Served over slaw on flour tortillas, finished with pico de gallo & sriracha aioli \$12

Spicy Korean Steak Wrap

Korean BBQ marinated shaved steak, jalapeños, green apple, shallots, bell peppers, garlic, cheddar jack blend & special house aioli, wrapped in a cheddar jalapeño flour tortilla (gluten free on request) \$16

French Dip

6 oz shaved prime rib, swiss cheese, caramelized onions, horseradish aioli, on a toasted sub roll with a side of Au Jus \$14

Impossible Smash Burger

Plant based protein blend, green leaf lettuce, tomato, caramelized onions, white cheddar & special house aioli, on a toasted buttered brioche bun \$13
add additional 4 oz patty (gluten free on request) \$4

Chicken Caesar Wrap

Grilled boneless chicken thighs, hearts of romaine lettuce, caesar dressing, parmigiano-reggiano, wrapped in a garlic herb flour tortilla (gluten free on request) \$13

Haddock Sandwich

4 oz lightly coated & fried, green leaf lettuce, tomato, onion, sliced almond tartar sauce, on a toasted buttered brioche bun \$12

Faroe Island Salmon Burger

Pan seared, sliced almond tartar sauce, arugula, tomato & onion, on a toasted buttered brioche bun (gluten free on request) \$15

The Green Thumb

Hearts of romaine lettuce, cucumber, tomato, red onion, carrot, avocado, roasted red pepper, alfalfa sprouts, house hummus, basil aioli, wrapped in a grilled spinach flour tortilla (gluten free on request) \$14

BBQ Pulled Pork Comfort

Cola braised pulled pork, chipotle ginger BBQ sauce & slaw, on a toasted buttered brioche bun \$13

Roasted Poblano - Black Bean Burger

Avocado, arugula, tomato, caramelized onions & basil aioli, on a toasted buttered brioche bun \$13

Buffalo Chicken Wrap

Fried chicken tenders tossed in our house buffalo sauce, hearts of romaine lettuce & tomato, wrapped in a garlic herb tortilla. Made with your choice of bleu cheese or ranch dressing \$12

Peruvian Chicken Sandwich

Grilled marinated boneless chicken thighs, sriracha aioli, green leaf lettuce, tomato, onion & alfalfa sprouts, on a toasted buttered brioche bun (gluten free on request) \$15

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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

Paloma

Hornitos Plata, grapefruit, sugar, seltzer \$12

Smoked Maple

Knob Creek Smoked ,
Cocchi Americano, Amarena cherry \$12

Pomegranate

Absolut Citron, Pama, cranberry,
citrus \$12

In A Pear Tree

Grey Goose La Poire, elderflower,
champagne, sugar \$12

Hot & Dirty

St. George Geen Chili vodka, olive juice,
jalapeno infused simple syrup \$12

Winter Sipper

Titos, elderflower,
rosemary infused simple,
Ruby Red Grapefruit \$12

Blood Orange

Effen Blood Orange, cranberry,
orange juice, lime \$12

Espresso

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

Become a Gas Light
Frequent Diner Rewards Member
and enjoy



martini tuesday

half off martinis

PORTSMOUTHGASLIGHT.COM

Grey Goose Monster Mary

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

Hibiscus Margarita

Hornitos Plata, hibiscus, orange,
lemon, lime \$11

Hemingway Daiquiri

Bacardi, Luxardo cherries, Ruby Red Grapefruit,
sugar, lime \$10

Cucumber Smash

Effen Cucumber, elderflower,
cucumber, mint, setzer \$11

Market Street Mule

Grey Goose, ginger beer, lime \$12

Blueberry Fizz

Pinnacle Blueberry, Dekuyper
Peach Schnapps, seltzer,
ginger ale \$10

Prozac Punch

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

Watermelon Lemonade

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

Champagne Sangria

Absolut Juice Strawberry, champagne, Brandy,
and fruit juices \$11

Red Sangria

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

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

Fleurs de Prairie Rose'

France, \$11 / \$40

strawberries, rose petals and herbs

J Lohr Riverstone, Chardonnay

California, \$12 / \$44

creme brulee and a touch of oak

Chateau Ste. Michelle, Riesling

Washington, \$10 / \$36

peaches and pears

SPARKLING \$11

Lamberti Prosecco, Italy, 187ML

Kenwood Yulupa Brut, California, 187ML

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Frequent Diner Rewards Member
and enjoy



WINE DOWN
—wednesdays—

HALF OFF BOTTLES OF WINE

portsmouthgaslight.com

RED

Erath Resplendent, Pinot Noir

Oregon, \$13 / \$48

mixed berries and pomegranate

Melini, Chianti

Italy, \$9 / \$32

raspberry, blackberry and spice

La Carraia, Sangiovese

Italy, \$9 / \$32

*blackberries, black fruits,
strawberries and mocha*

Torres 5G, Garnacha

Spain, \$9 / \$32

strawberry and red currant

La Linda, Malbec

Argentina, \$10 / \$36

fruity, full-bodied and silky

Columbia Crest Grand Estates, Merlot

Washington, \$10 / \$36

chocolate and dark cherry

Intrinsic, Red Blend

Washington, \$9 / \$32

chocolate ganache, plum and fig

Josh Cellars, Cabernet Sauvignon

California, \$13 / \$48

cherry, blackberry, vanilla and cinnamon

HOUSE POURS \$8.50 / \$30

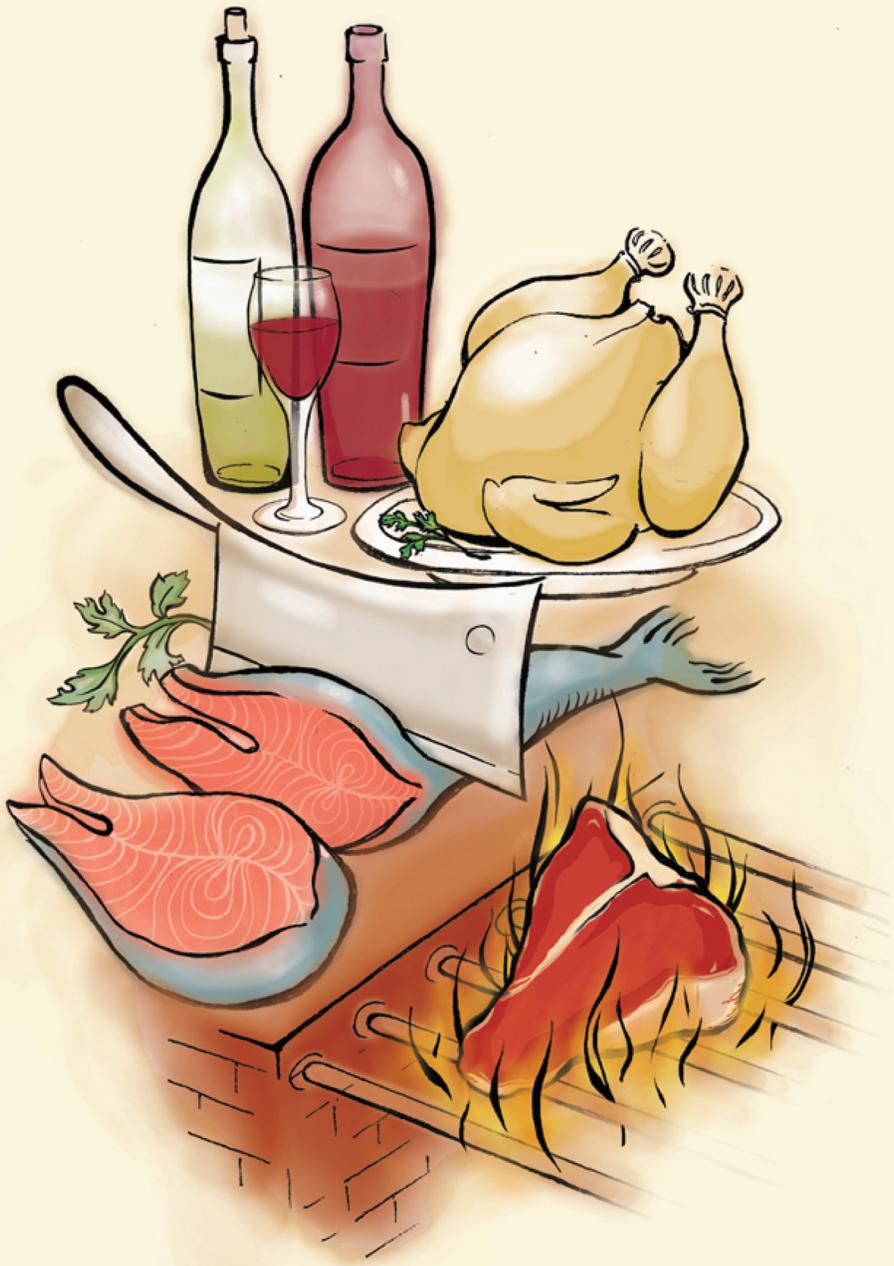
olonari, Pinot Grigio, Italy (glass only)

Proverb, Chardonnay, California

Proverb, Pinot Noir, California

Proverb, Cabernet Sauvignon, California

THE GRILL



Club



Deck

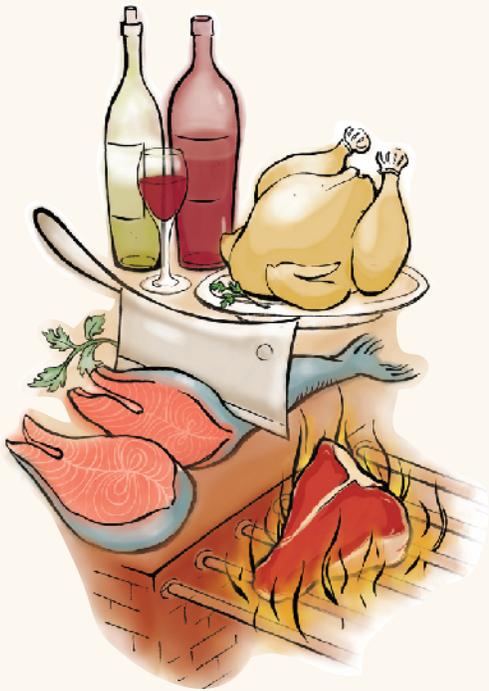


Pub

GAS LIGHT
Wood Fired Cooking

PORTSMOUTH GAS LIGHT CO.

portsmouthgaslight.com

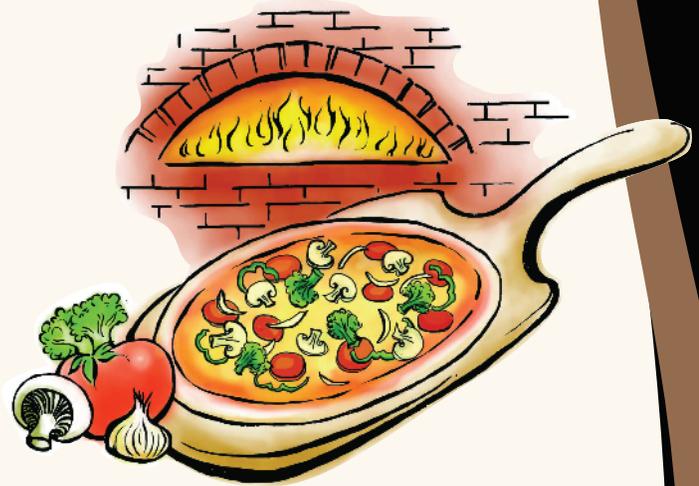


Grill

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/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.

