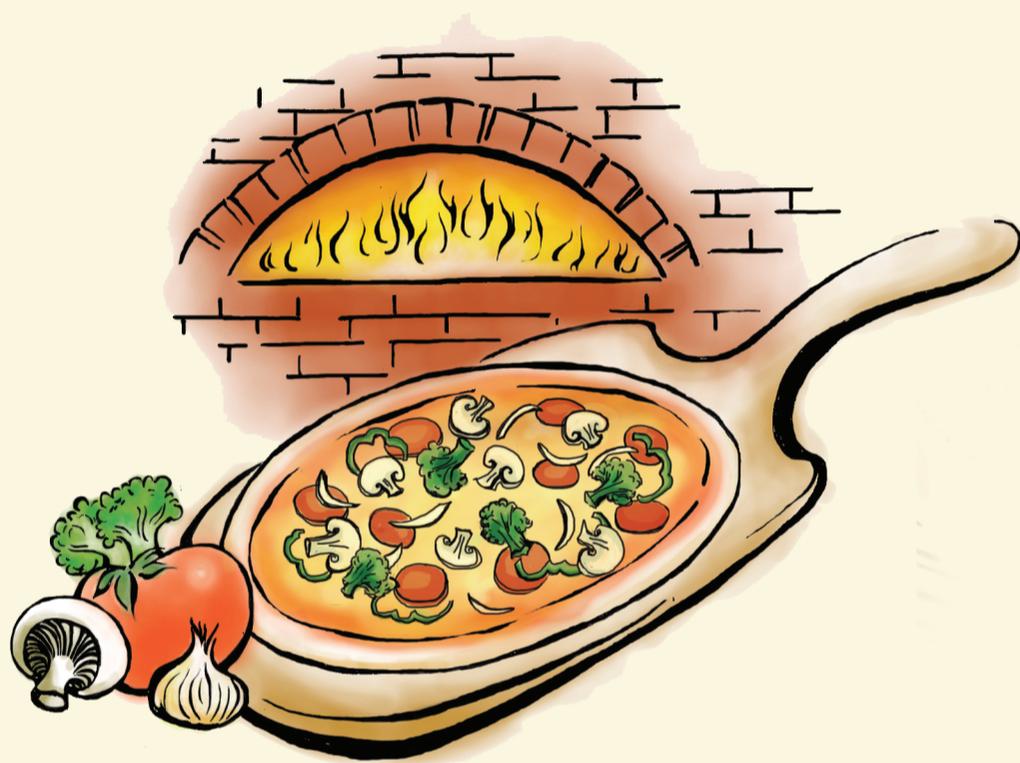


PIZZA PUB



Club



Deck



Grill

GAS LIGHT
Wood Fired Cooking

APPETIZERS

Appetizers

Garlic Flatbread Strips

Served in a basket with a side of marinara \$7
Try it with mozzarella \$8 or mozzarella & pepperoni \$9

Pub Meatballs

Simmered in marinara, topped with asiago & mozzarella served in a cast iron with a side of garlic bread \$11

Cellar Spinach & Artichoke Dip

Creamy spinach & artichoke hearts topped with asiago baked in a cast iron with a side of pita chips \$12

Buffalo Chicken Dip

Brick oven roasted chicken, buffalo sauce, cream cheese & cheese blend baked in a cast iron with a side of pita chips \$12

Brick Oven Wings

Wood-fire oven baked, served with ranch or bleu cheese, carrots & celery.
Served plain or tossed in: buffalo, chipotle ginger honey BBQ, jerk BBQ, ginger garlic teriyaki or mango habanero passion
Small (6 wings combo) \$9 Large (12 wings combo) \$14

Pub Pretzel

Served with pub style mustard & beer cheese \$10

SALADS

Salads

Gas Light Salad

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

Caesar Salad

Hearts of romaine lettuce, creamy caesar dressing, asiago & house croutons \$7/\$10

The Garden

Baby mixed greens, shredded carrots, tomato wedges, red onions, cucumbers, house croutons, tossed with sherry vinaigrette \$8/\$12

Gas Light Cobb

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

Dressings: bleu cheese, ranch, balsamic vinaigrette, sherry vinaigrette & caesar

Salad Add On: chicken breast or veggie burger \$6

Specialty Pizzas

SMALL (12") & LARGE (14")

(12") GLUTEN FREE PIZZA CRUST AVAILABLE FOR AN ADDITIONAL \$4

Gas Light

Our flagship and by far our most popular specialty pizza! House pizza sauce, sweet italian sausage, pepperoni, ricotta & mozzarella \$15/19
Sub for hot italian sausage

Children's Museum

Our classic cheese pizza \$11/15
Available as a calzone upon request, please allow additional time to prepare

Badger's Island

A base of bleu cheese dressing topped with spicy buffalo chicken, cheddar & mozzarella \$14/18

Congress Street

Our take on the traditional "supreme" pizza, piled high with pepperoni, sweet italian sausage, white onions, green peppers, mushrooms, black olives & mozzarella \$15/19

Harbor Light

A base of ranch dressing topped with chicken, crumbled bacon, chives & mozzarella \$14/18

Memorial Bridge

Our take on a Margherita pizza starts with our house pizza sauce, topped with fresh mozzarella pearls, basil, romano & EVOO drizzle \$13/17

Fort Foster

House pizza sauce, roasted red peppers, tomatoes, artichoke hearts, mushrooms, baby spinach & mozzarella topped with feta crumbles \$15/19

Market Street

Marinara base, topped with chicken, mozzarella, asiago & pesto finish \$14/18
Available as a calzone upon request, please allow additional time to prepare

Salt Pile

This white pizza (no sauce) is loaded with herb-garlic-EVOO & topped with swiss, ricotta, asiago, romano & mozzarella \$14/18

Pirate's Cove

Chipotle ginger honey BBQ sauce, topped with red onions, chicken & mozzarella \$14/18

Farmer's Market

Our meat lover's pizza with bacon, ham, pepperoni, sweet italian sausage & mozzarella \$16/20

Mayor Foley

House sweet pizza sauce, baby spinach, mushrooms, caramelized onions & mozzarella \$15/19

Portsmouth Fire Works

Jerk sauce, jalapeños, ham, pineapple, green peppers, red onions & mozzarella \$15/19



GOFERNH.COM

Uber Eats

UBEREATS.COM

BUILD YOUR OWN

Build Your Own Pizza

Toppings

Sauces

House Pizza Sauce
 Chipotle Ginger Honey BBQ
 Ranch
 Bleu Cheese
 House Sweet Pizza Sauce
 Garlic-Herb EVOO
 Jerk Sauce

Veggies

Jalapeños
 Green Peppers
 Roasted Red Peppers
 Pineapple
 Baby Spinach
 Basil
 Artichoke Hearts
 Black Olives
 Mushrooms
 Caramelized Onions
 White Onions
 Red Onions

Cheese

Swiss
 Ricotta
 Romano
 Parmesan
 Asiago
 Mozzarella
 Cheddar
 Feta
 Bleu Cheese Crumbles
 Fresh Mozzarella Pearls

Meats

Bacon
 Ham
 Pepperoni
 Oven Roasted Chicken
 Meatballs
 Sweet Italian Sausage
 Hot Italian Sausage

PASTA

Pasta Dishes

ALL PASTAS SERVED WITH GARLIC BREAD

Primavera

Fresh linguini tossed with basil pesto, artichoke hearts, mushrooms, baby spinach, roasted red peppers, black olives & feta \$14

Linguini & Meatballs

Marinara, meatballs & mozzarella tossed with fresh linguini \$16

Caprese

Fresh mozzarella pearls, heirloom grape tomatoes, basil, EVOO & garlic tossed with fresh linguini \$15

Add chicken breast \$6

PIZZA BUFFET

- \$6.95 -

**MONDAY - FRIDAY
11AM - 2PM**

excluding holidays as defined
by the Gas Light

HAPPY HOUR

MONDAY - FRIDAY

2:30PM - 6PM

ASK YOUR SERVER ABOUT

=> EXTENDED HAPPY HOUR <=

35 Cent Wings

**Wednesday
6PM - CLOSE**

IN PUB, FREQUENT DINERS ONLY, DINE IN ONLY

BURGERS

Burgers & Sandwiches

Served with your Choice of Side

Kettle cooked chips, Gas Light salad or caesar salad
Add Swiss, American, Cheddar or Bleu Cheese Crumbles (\$1)
Fresh Mozzarella Slice (\$2)
Avocado or Bacon (\$2)
Sautéed Mushrooms or Caramelized Onions (\$1)

***Classic Burger**

8oz chuck & brisket blend, lettuce, tomato & onion on a
toasted brioche bun \$14
(All burgers cooked to medium unless requested different)

Impossible Smash

Lettuce, tomato & onion on a toasted brioche bun \$14
Add additional 4oz patty of Impossible meat for \$5

Grilled Chicken

Lettuce, tomato & onion on a toasted brioche bun \$14

Caprese Sandwich

Fresh mozzarella, tomato slices, basil pesto aioli & balsamic reduction,
served on toasted sourdough bread \$12

Meatball Sub

Meatballs simmered in marinara, served on a toasted sub roll, with melted
mozzarella & asiago \$14

DESSERTS

Desserts

Vanilla Bean Brulee Cheesecake

Madagascar vanilla bean, cream cheese custard & crispy vanilla laced baby oat \$9

Pub Brownie Sundae

Whipped cream, chocolate sauce & vanilla ice cream \$8

Cast Iron Cookie

Chocolate chip cookie with whipped cream \$8
add a scoop of vanilla ice cream \$2

Vanilla Ice Cream

Vanilla ice cream with chocolate sauce & whipped cream \$5

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**

**Consuming raw or undercooked meats, poultry, seafood, shellfish
or eggs may increase your risk of foodborne illness.
Inform your server if you have any food allergies**

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

Pineapple Mojito

Cruzan Pineapple, simple syrup,
mint, lime, seltzer \$11

Blueberry Fizz

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

Prozac Punch

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

Agave Nectar Margarita

Hornitos Plata, Grand Marnier, agave, lime \$12

Dark and Stormy

Goslings Black Seal, ginger beer,
lime \$10

Champagne Sangria

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

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)**

MARTINI'S

Pomegranate

Absolut Citron, Pama, cranberry, citrus \$12

Blood Orange

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

Espresso

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

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 and gooseberry

J Lorch Riverstone, Chardonnay , California \$12 / \$44

creamy creme brulee and a touch of oak

Chateau Ste. Michelle, Riesling

Washington, \$10 / \$36

ripe peaches and pears

SPARKLING \$11

Lamberti Prosecco, Italy, 187ml

Kenwood Yulupa Brut, California, 187ml

RED

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

La Linda, Malbec

Argentina, \$10 / \$36

fruity, full bodied and silky

HOUSE POURS \$8.50 / \$30

Good Quality, Good Value

Folonari, Pinot Grigio, Italy (glass only)

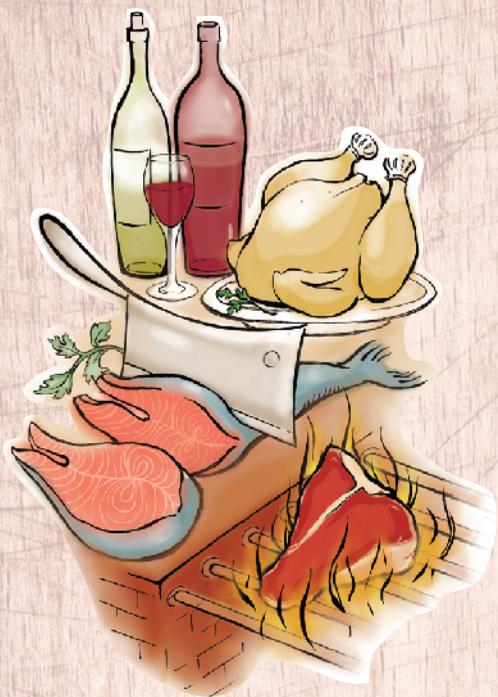
Santa Rita, Chardonnay, California

Santa Rita, Pinot Noir, California

Santa Rita, 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.

