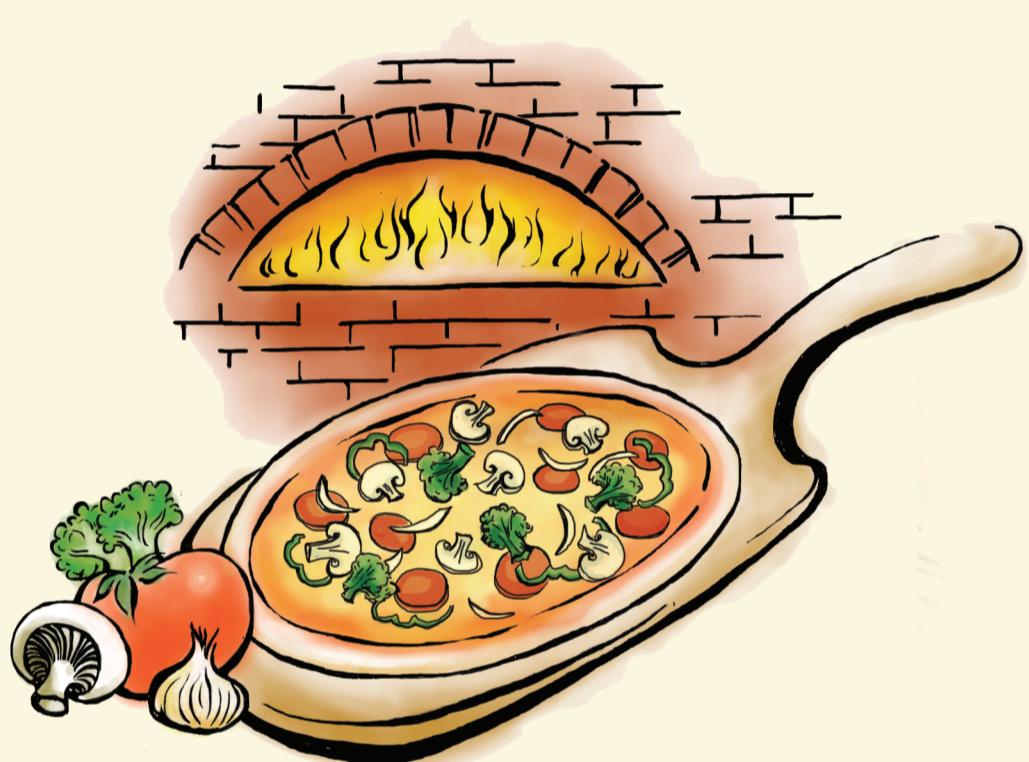


PIZZA PUB



Grill



Deck



Club

GAS LIGHT
Wood Fired Cooking

APPETIZERS

Appetizers

Brick Oven Fried Wings

brick oven baked then fried to order, plain, buffalo, bbq or spicy sweet maple, side of honey mustard, bleu cheese or ranch
Small (6 wings) | 16 Large (12 wings) | 24

Gas Light Tenders

plain, buffalo, bbq or spicy sweet maple, side of honey mustard, bleu cheese or ranch | 15

Short Rib Poutine

fries, braised short ribs, cheddar curds, house gravy | 24

Basket of Fries | 6

add truffle & parmesan | 3

Garlic Flatbread Strips

served with a side or marinara | 8
add mozzarella | 2 or pepperoni | 3

Hummus

roasted red pepper hummus, pita points, broccoli, carrot, cucumber | 15

PEI Mussels

steamed in a savory scampi sauce | 16
add truffle & parmesan frites | 3

SOUPS & SALADS

Soups & Salads

New England Clam Chowder

Cup | 9 Bowl | 13

Butternut Apple Bisque

Cup | 5 Bowl | 7

Fall Caprese

mixed greens, fresh mozzarella, tomato, basil, olive oil, cranberry pomegranate balsamic reduction | 16

Beef Stew

Cup | 8 Bowl | 12

Caesar

romaine, parmesan, croutons, creamy caesar | 7 / 11

Autumn Harvest

mixed greens, roasted butternut squash, roasted beet, radish, green apple, roasted pumpkin seed, maple vinaigrette | 15

Gas Light Cobb

mixed greens, bacon, tomato, egg, avocado, gorgonzola, honey lime vinaigrette | 16

Salad Additions

chicken | 8 salmon | 13 steak tips | 10 large shrimp | 9 impossible patty | 8 veggie patty | 8 bacon | 3 avocado | 2

Dressings

balsamic vinaigrette / honey lime vinaigrette / maple vinaigrette / sherry vinaigrette / creamy caesar / italian / ranch / bleu cheese

Frequent Diner

Join our Frequent Diner Program

10% off plus other benefits

Specialty Pizzas

SMALL (12") & LARGE (14")

12" GLUTEN FREE PIZZA CRUST AVAILABLE FOR AN ADDITIONAL | 2

Pizza of the Week

See server for details | 17 / 21

Gas Light

hand tossed dough, house sauce, mozzarella, pepperoni, sweet italian sausage, ricotta | 17 / 21

Children's Museum

hand tossed dough, house sauce, mozzarella | 13 / 17

Badger's Island

hand tossed dough, bleu cheese dressing base, cheddar, mozzarella, buffalo chicken | 16 / 21

Congress Street

hand tossed dough, house sauce, mozzarella, pepperoni, sweet italian sausage, white onion, green pepper, mushroom, black olive | 17 / 21

Harbor Light

hand tossed dough, ranch dressing base, shredded chicken, crumbled bacon, mozzarella | 16 / 20

Memorial Bridge

hand tossed dough, house sauce, fresh mozzarella, basil, romano, olive oil | 15 / 19

Fort Foster

hand tossed dough, house sauce, mozzarella, roasted red pepper, artichoke heart, mushroom, tomato, spinach, feta | 17 / 21

Market Street

hand tossed dough, house marinara base, mozzarella, chicken, parmesan, basil | 16 / 20

Salt Pile

hand tossed dough, herb garlic olive oil, swiss, mozzarella, ricotta, romano | 16 / 20

Pirate's Cove

hand tossed dough, house sauce, mozzarella, chicken, red onion, house bbq sauce | 16 / 20

Farmer's Market

hand tossed dough, house sauce, mozzarella, pepperoni, ham, bacon, meatball, sweet italian sausage | 18 / 22

Mayor Foley

hand tossed dough, house sweet sauce, mozzarella, spinach, mushrooms, caramelized onions | 17 / 21

U.S.S. Raleigh

hand tossed dough, alfredo sauce base, mozzarella, chicken, broccoli | 17 / 21

Beverages

Soda

Coke
Diet Coke
Sprite
Ginger Ale
IBC Bottled Root Beer

Juices

Cranberry
Orange
Pineapple
Apple
Grapefruit

Other

Saratoga Sparkling Water
Unsweetened Iced Tea
Pink Lemonade
Milk
Chocolate Milk

Build Your Own Pizza

SMALL (12") | 13 LARGE (14") | 17

| 3 Per Topping

12" GLUTEN FREE PIZZA CRUST AVAILABLE FOR AN ADDITIONAL | 2

Sauces

Cheese

- Swiss
- Ricotta
- Romano
- Parmesan
- Mozzarella
- Cheddar
- Feta
- Goat
- Fresh Mozzarella

- House Sauce
- BBQ
- Ranch
- Bleu Cheese
- House Sweet Sauce
- Garlic Herb Olive Oil
- House Marinara

Veggies

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

Meats

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

HANDHELDs

Handhelds

Served with fries or slaw & pickle. Substitute demi caesar | 4
Substitute gluten free bun | 2 Add cheese or avocado | 2 bacon | 3

Classic Burger

chuck, brisket & short rib blend, romaine, tomato, red onion, toasted brioche bun
substitute veggie patty | 17

Chicken Sandwich

marinated chicken breast, romaine, tomato, red onion, toasted brioche bun | 17

Chicken Caesar Wrap

grilled chicken breast, romaine, croutons, parmesan, creamy caesar, herbed garlic wrap | 18

Buffalo Chicken Wrap

fried chicken tenders, romaine, tomato, buffalo sauce, herbed garlic wrap, choice of ranch or bleu cheese | 17

Fried Haddock Sandwich

beer battered haddock, romaine, tomato, red onion, tartar sauce, lemon, toasted brioche bun | 19

Turkey Harvest Sandwich

turkey, bacon, green apple, swiss, horseradish aioli, grilled sourdough | 19

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



Uber Eats

DOORDASH

Martinis

Cranberry Lemon Drop

Absolut Citron, Limoncello, Cranberry, Simple Syrup | 13

Espresso

Three Olives Vanilla, Kahlua, Baileys, Three Olives Triple Shot | 12

Manhattan Fashion

Bulleit Bourbon, Cocchi Americano Rosa, Bitters, Orange, Cherry | 13

MOCKTAILS

Holiday Cheer

cranberry juice, ginger beer, lime juice, cranberries, lime | 5

Frosted Citrus

grapefruit juice, lime juice, simple syrup, soda water, lemon, sugar rim | 5

Winter Festival

orange juice, pomegranate juice, soda water, orange | 5

Everything Nice

apple cider, ginger beer, cinnamon simple syrup, soda water, cinnamon sugar rim | 5

Cocktails

Gin Fizz

Hendrick's, St. Germain, Simple Syrup, Soda Water | 12

Agave Nectar Margarita

Hornitos Plata, Grand Marnier, Agave, Lime | 12

Sparkling Wine Sangria

Midori, Absolut Juice Strawberry, OJ, Pineapple, Belvive Sparkling Wine | 12

Winter Red Sangria

Maple Bourbon Whiskey, Lemon, Red Wine, Soda Water | 12

Market Street Mule

Grey Goose, Ginger Beer, Lime | 12

Winter Bellini

Absolut Mandrin, Pomegranate, Belvive Sparkling Wine | 11

Prozac Punch

Cruzan Pineapple, Cruzan Raspberry, Cruzan Mango, Assorted Fruit Juices | 12

Watermelon Lemonade

Absolut Watermelon, Pink Lemonade, Lemon | 11

WINE

WHITE

Belvive, Spumante

Italy | 9

bright, fresh, extra dry

Brancott, Sauvignon Blanc

New Zealand | 11 / 40

citrus, nettle

Chateau Ste. Michelle, Riesling

Washington | 11 / 40

sweet rich peach

CK Mondavi, Chardonnay

California | 9

bright, apple, pear, oak

Folonari, Pinot Grigio

Italy | 9

dry, crisp green apple

Riondo, Prosecco Rose

Italy | 12 / 44

raspberry, peach, apple

RED

Cecchi, Chianti

Italy | 12 / 44

blueberry, vanilla, spice

H3, Merlot

Washington | 11 / 40

cherry, cocoa

Josh Cellars, Cabernet Sauvignon

California | 14 / 52

rich black currents, blackberry, toasty oak

Santa Rita, Cabernet Sauvignon

California | 9

ripe fruit, earthy

Santa Rita, Pinot Noir

California | 9

wild berries, spice

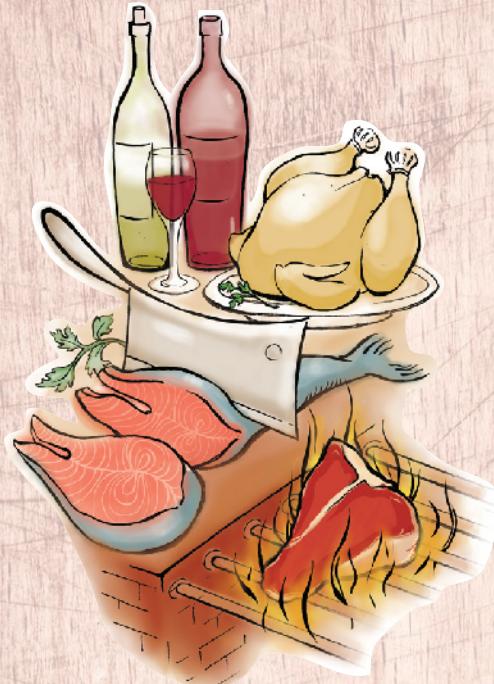
SPARKLING

Kenwood Yulupa, Brut California, 187ml | 12

Lamberti, Prosecco Italy, 187ml | 12

PORPSMOUTH 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.

