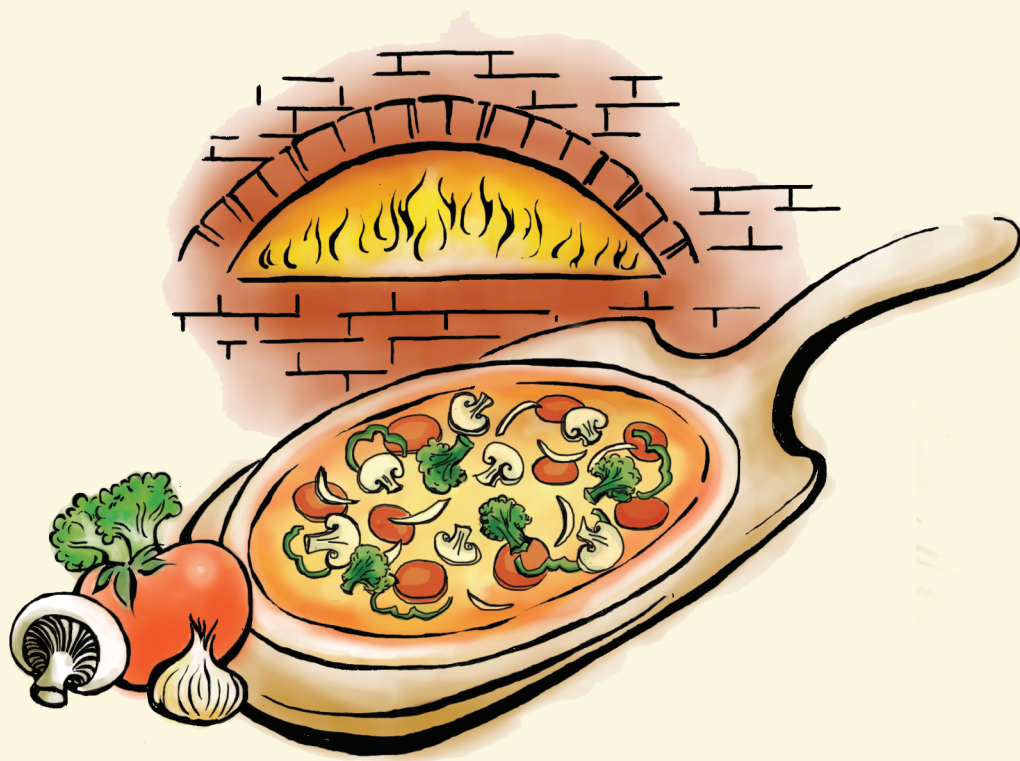


PIZZA PUB



Club



Deck



Grill

GAS LIGHT
Wood Fired Cooking

APPETIZERS

Brick Oven Wings

brick oven baked then fried to order, plain, buffalo or bbq, side of honey mustard, bleu cheese or ranch | 16

Bruschetta

tomato, garlic, shallot, basil, olive oil, balsamic reduction, crostini | 12
add fresh mozzarella | 2

Fried Buffalo Cauliflower

gorgonzola, chives, diced tomato, bleu cheese or ranch | 13

Pretzel Sticks

cheese sauce & honey mustard | 12

Spinach & Artichoke Dip

mozzarella, cheddar, parmesan, ramano, cream cheese, sour cream, garlic confit, tortilla chips | 14

Garlic Flatbread

galic & herb oil, grated ramano & parmesan cheese, side marinara | 8
add mozzarella | 2, pepperoni | 3

Hummus Platter

roasted garlic hummus, broccoli, carrot, cucumber, tortilla chips | 15

Meatballs

marinara, parmesan | 10

SOUPS & SALADS

New England Clam Chowder

Cup | 9 Bowl | 13

Orchard

mixed greens, candied walnuts, golden raisins, green apples, goat cheese, apple vinaigrette | 16

Caprese

mixed greens, arugula, tomato, fresh mozzarella, basil, olive oil, balsamic reduction | 14

Caesar

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

Gas Light Cobb

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

Greek

romaine, tomato, cucumber, kalamata olive, peperoncini, red onion, roasted red pepper, feta, mint, creamy greek dressing | 15

Dressings

balsamic vinaigrette, honey lime vinaigrette, apple vinaigrette, italian creamy greek, creamy caesar, ranch, bleu cheese

Garlic Flatbread

galic & herb oil, grated ramano & parmesan cheese, side marinara | 8
add mozzarella | 2, pepperoni | 3

Frequent Diner

Frequent Diner Program
Earn 10% Back
Plus Other Benefits
Join Today!

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.

Specialty Hand Tossed Pizzas

SMALL GLUTEN FREE PIZZA CRUST AVAILABLE FOR AN ADDITIONAL | 3

Gas Light

house sauce, mozzarella, pepperoni, italian sausage, ricotta | 17 | 21

Children's Museum

house sauce, mozzarella | 13 | 17

Badger's Island

bleu cheese dressing base, cheddar, mozzarella, buffalo chicken | 16 | 21

Congress Street

house sauce, mozzarella, pepperoni, italian sausage, onion, green pepper, mushroom, black olive | 17 | 21

Harbour Light

ranch dressing base, mozzarella, chicken, bacon | 16 | 20

Memorial Bridge

house sauce, fresh mozzarella, tomato, fresh basil, romano, olive oil | 15 | 19

Fort Foster

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

Market Street

house marinara base, mozzarella, chicken, parmesan, basil | 16 | 20

Salt Pile

garlic herb olive oil, swiss, mozzarella, ricotta, romano | 16 | 20

Pirates Cove

house sauce, mozzarella, chicken, red onion, bbq | 16 | 20

Farmers Market

house sauce, mozzarella, pepperoni, ham, bacon, meatball, italian sausage | 18 | 22

Mayor Foley

house sweet sauce, mozzarella, spinach, mushrooms, caramelized onions | 17 | 21

U.S.S. Raleigh

alfredo sauce base, mozzarella, chicken, broccoli | 17 | 21

Build Your Own Pizza

SMALL | 13 LARGE | 17, TOPPINGS | 3

Sauce

House
BBQ
Ranch
Bleu Cheese
Pesto
House Sweet
Garlic Herb Olive Oil
House Marinara

Cheese

Swiss
Ricotta
Romano
Parmesan
Mozzarella
Cheddar
Feta
Goat
Fresh Mozzarella

Meat

Bacon
Ham
Pepperoni
Oven Roasted Chicken
Meatball
Italian Sausage
Hot Italian Sausage

Plant Based

Plant Based Sausage
Jalapeño
Green Pepper
Roasted Red Pepper
Pineapple
Garlic

Baby Spinach
Fresh Basil
Broccoli
Artichoke Heart
Black Olive

Mushroom
Caramelized Onion
Onion
Red Onion
Sun Dried Tomato
Tomato

SPECIALTIES

GAS LIGHT SPECALITIES

Fettuccine Alfredo

parmesan & romano, butter, cream, garlic, cracked black pepper | 17

Grilled Steak Tips

marinated sirloin, herb roasted potatoes, sautéed vegetables | 29

Pan Mac & Cheese

cheddar, mozzarella, monterey jack, parmesan, cream, garlic, rotini | 18

Puerto Pork Chop

boneless center cut loin, citrus, brown suger, cherriyaki glaze, sautéed vegetables, garlic parmesan risotto, sesame seed, scallion | 28

HANDHELD

Handhelds

Served with kettle chips. Substitute gluten free bun | 2

Classic Burger

chuck, brisket & short rib blend, green leaf, tomato, red onion, toasted brioche bun sub chicken, veggie or impossible | 17

Meatball Sandwich

mozzarella, parmesan, marinara, toasted ciabatta | 16

Chicken Parm

breaded marinated chicken breast, mozzarella, parmesan, marinara, toasted ciabatta | 18

Caesar Wrap

romaine, croutons, parmesan, creamy caesar | 9

Toasty Cheese Pesto

fresh mozzarella, swiss, cheddar, tomato arugula, basil pesto, balsamic reduction, toasted ciabatta | 15

BBQ Pulled Pork Sandwich

slaw, cheddar, beer battered onion rings, toasted brioche bun | 16

Buffalo Wrap

fried tenders or cauliflower, romaine, tomato, buffalo sauce, ranch or bleu cheese | 17

Green Thumb Wrap

mixed greens, arugula, tomato, cucumber, carrot, avocado, red onion, roasted garlic hummus, garlic aioli | 15

DESSERTS

Desserts

Brownie Sundae

triple chocolate brownie, vanilla ice cream, whipped cream, chocolate & caramel | 9

Milk & Cookies Cake

chocolate chip & vanilla wafer cake, creamy milk mousse | 9

Cannoli Chips & Mousse

cannoli chips, seasonal mousse | 9

Blueberry Cobbler Cheesecake

vanilla bean cheesecake, blueberry compote, white chocolate | 10

S'mores Cheesecake

chocolate cheesecake, toasted marshmallow, graham cracker crust | 8

Flan

creamy vanilla custard, rich caramel |

Vanilla Ice Cream

three scoops, chocolate or caramel drizzle | 6

COCKTAILS

Martinis

Cranberry Lemon Drop

absolut citron, limoncello liqueur,
cranberry juice, simple syrup | 13

Espresso

three olives vanilla, kahlua, baileys,
three olives triple shot | 12

Jefferson's Manhattan

jefferson's reserve bourbon, sweet vermouth,
bitters | 13

Sangria

white or red sangria | 12

Cocktails

Agave Nectar Margarita

hornitos plata, grand marnier, agave,
lime | 12

Watermelon Lemonade

absolut citron, watermelon purée,
pink lemonade | 12

Lavender Gin Fizz

hendrick's gin, elderflower liqueur, lavender syrup,
soda water | 12

Market Street Mule

grey goose, ginger beer, lime | 12

Winter Bellini

absolut citron, pomegranate liqueur,
sparkling wine | 11

Prozac Punch

concoction of 5 rums and assorted
fruit juices | 12

WINE

HOUSE POURS

Belvive, Spumante

Italy | 9

bright, fresh, extra dry

CK Mondavi, Chardonnay

California | 9

bright, apple, pear, oak

Folonari, Pinot Grigio

Italy | 9

dry, crisp green apple

Folonari, Red Blend

Italy | 9

raspberries, red fruit, vanilla

RED

Angels Ink, Pinot Noir

California | 13 / 48

berry, vanilla

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, blackcherry, toasty oak

WHITE

Brancott, Sauvignon Blanc

New Zealand | 11 / 40

citrus, nettle

Chateau Ste. Michelle, Riesling

Washington | 11 / 40

sweet rich peach

Zonin, Prosecco

Italy, 187ml | 12

fruity, fresh citrus

Beverages

Soda

coke
diet coke
sprite
ginger ale
IBC bottled root beer

Juice

cranberry
orange
pineapple
grapefruit
pink lemonade

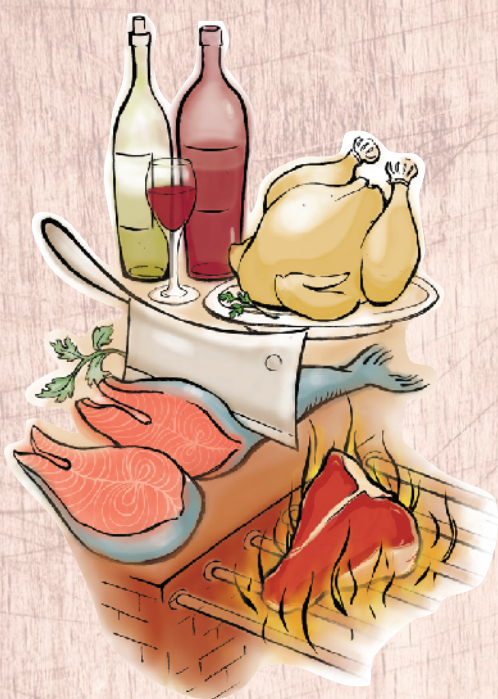
Other

milk
unsweetened iced tea
saratoga sparkling water
hot coffee
hot tea

BEVERAGES

PORTSMOUTH GAS LIGHT CO.

portsmouthgaslight.com

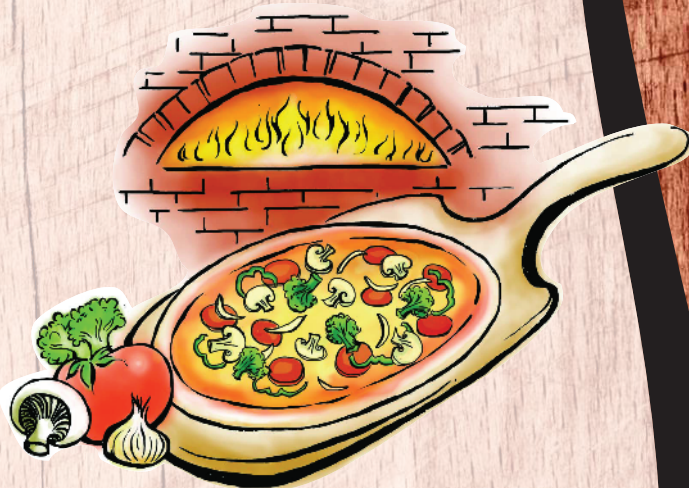


Grill

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.

