

THE PRESS ROOM

STARTERS

GOCHU-CUP 5.

Fried chicken, sweet and spicy Korean BBQ, Tahini slaw, pickled cremini, cilantro.

QUESO 8.

Served with chips.

POUTINE 12.

Steak cut fries, house demi-glace, cheddar cheese curd, scallions and bacon crumbles.

NACHOS HALF ORDER 8. | WHOLE 13.

ADD CHICKEN, BEEF OR CHILI +5.

House fried tortilla chips, topped with Colby Jack cheese, pickled jalapenos, pico de gallo, kidney beans + queso.

SWEET CHILI CAULIFLOWER BITES 8.

Tempura battered + fried, topped with scallion, cilantro and sesame seeds.

BUFFALO CAULIFLOWER BITES 8.

Tempura battered + fried, tossed in buffalo sauce. Served with your choice of bleu cheese or ranch.

PRETZEL BITES 9.

ADD QUESO +1.

Served with a side of grain mustard.

PRESS ROOM CHILI CUP 8. BOWL 14.

Served with cheddar cornbread.

BOWL OF FRIES 5. | SPICY FRIES 6.

SLIDER 5.

FRIED CHICKEN

Topped with bibb lettuce and hot honey.

FALAFEL

House made falafel, bibb lettuce, pickled red onion and tzatziki.

MEATLOAF

Mom's glazed meatloaf topped with bibb lettuce and a pickle.

PRESS POCKETS

SPINACH AND FETA 6.

BUFFALO CHICKEN 6.

POCKET OF THE WEEK 6.

SALAD

ADD CHICKEN OR FALAFEL +5. BLACKENED HADDOCK +6.

HARVEST SALAD 13.

Arugula, red and gold beets, goat cheese, citrus, candied walnuts, apple cider vinaigrette.

CLASSIC CAESAR 13.

Shredded parm, croutons, toasted pine nuts.

HOUSE SALAD 13.

Field greens, cucumber, carrot, red onion and grape tomatoes tossed in our red wine vinaigrette.

SANDWICHES + WHATNOT

SANDWICHES SERVED WITH FRIES OR SIDE SALAD.

ADD BACON 2. | BURGER PATTY 7. | CHILI 3. | QUESO 2.

CLASSIC BURGER 12.

SUB MPOSSIBLE BURGER +2 GF BUN +2

Topped with USA Cheese, LTO, pickles, mayo

HOT DOG BASKET 8.

TWO 14. SUBSTITUTE VEGGIE DOG +2

CLASSIC CHICKEN SANDWICH 14.

GRILLED OR FRIED

Served with LTO and mayo.

BUFFALO CHICKEN SANDWICH 15.

GRILLED OR FRIED

Tossed in buffalo sauce and topped with lettuce, pickles and ranch dressing.

PORTER REUBEN 15.

Black pepper pastrami, Mayflower porter beer cheese, grain mustard and sauerkraut served on marble rye.

BLACKENED HADDOCK WRAP 14.

Local Haddock, dressed greens, onion and tomato topped with cajun tartar sauce.

FALAFEL PITA 14.

House falafel topped with romaine, tomato, pickled red onion and tzatziki served on a pita.

Sub tahini for tzatziki to make it vegan.

FISH & CHIPS 18.

Served with french fries, slaw and tartar.

BLACKENED HADDOCK 20.

Served blackened Haddock served with lemon rice pilaf and seasonal vegetable.

DESSERT

ICE CREAM SANDWICH 8.

House made Rotating Cookie selection served with the ice cream of your choice

ROCOCO SCOOP 4.

Ask your Server for today's selection.

LATE NIGHT BITES

FRIDAY+ SATURDAY | 10PM-1AM

PRESS POCKETS

FRIED CHICKEN SLIDER

FALAFEL SLIDER

MEATLOAF SLIDER

BASKET OF FRIES

CHIPS + SALSA

CHIPS + QUESO

PRETZEL BITES

BOOZE

PAPER PLANE 13.

BULLEIT RYE, APEROL, CARDAMARO, LEMON

WEE TADGER 13.

SCOTCH, PEAR PUREE, COINTREAU, LEMON, WINTER SYRUP

EL SUENO 13.

BURNT ORANGE INFUSED MEZCAL, CYNAR, LIME, SUGAR

PANDA PARTY '98 13.

HAKU VODKA, CALPICO, PEAR EAU D'VIE, PANDAN SYRUP, LEMON

BANANAS AND BLOW 13.

BANANA INFUSED SUNTORY WHISKEY, ALLEN'S COFFEE BRANDY, COCONUT CREAM, PEYCHAUD'S, ESPRESSO

RUM DIARY 12.

SILVER RHUM, LIME, BURNT CINNAMON SIMPLE

HANDSOME DENNY 13.

RITTENHOUSE RYE, PUNT E MES, BITTERS

ESPRESSO MARTINI 13.

ABSOLUT VANILLA, COOLIE SWAN, KAHLUA, ESPRESSO

WINE

LAS LILAS VINHO VERDE 8. | 24.

AGUIJON DE ABEJA CHARDONNAY 12. | 36.

ANTON BAUER GRUNER VELTLINER 14. | 42.

PULLUS PINOT GRIGIO 12. | 36.

CADRE SAUVIGNON BLANC 14. | 42.

BENTON LANE PINOT NOIR 16. | 48.

AGUIJON DE ABEJA CABERNET 14. | 42.

CHATEAU CHARRIER BORDEAUX 12. | 36.

LES HAUTES PLATEAUX ROSE 11. | 33.

POMALA WINE CO. DEBIT PET NAT 14. | 42.

BAJTA ROSE HALOZE PET NAT 10. | 30.

RODICA SPARKLING REFOSK 16. | 48.

SALAD DAYS PET NAT 10. | 30.

TATtinger BRUT CHAMPAGNE 90.

PERRIER JOUET CHAMPAGNE 90.

CHEAP
SHIT

\$3 PBR

\$1 GENESEE CREAM ALE

\$3 MILLER HIGH LIFE

\$3 COORS BANQUET

\$5 CITY WIDE

SANS BOOZE

FRESH + CLEAN 5.

PINEAPPLE JUICE, MINT, LIME, GINGER BEER

BETTER DAYS 5.

LEMON, LIME, AGAVE, SODA WATER

LIGHTEN UP 5.

ROSEMARY, ICED EARL GREY TEA, SIMPLE, LEMON

SILVER LINING 5.

ICED CHAMOMILE CITRUS TEA, SIMPLE, LEMON, SODA

MILKY WAY 6.

EARLY GREY ALMOND MILK, BROWN SUGAR SIMPLE

CANS + BOTTLES

BUD LIGHT 5.

LAGER | 4.2% ABV | MISSOURI

MILLER LIGHT 5.

LAGER | 4.2% ABV | WISCONSIN

COORS LIGHT 5.

LAGER | 4.2% ABV | COLORADO

GREAT RHYTHM TROPICAL HAZE 6.

IPA | 6.8% ABV | NEW HAMPSHIRE

THREES BREWING LOGICAL CONCLUSION 7.

IPA | 7% ABV | NEW YORK

JACK'S ABBY HOUSE LAGER 7.

GOLDEN LAGER | 5.2% ABV | MASSACHUSETTS

TRIBUTARY BREWING CO. PALE ALE 8.

PALE ALE | 5.25% ABV | MAINE

LONE PINE OH-J 8.

DOUBLE IPA | 8.1% ABV | MAINE

FOUNDERS ALL DAY IPA 6.

IPA | 4.7% ABV | MICHIGAN

DOGFISH HEAD SEAQUENCH 6.

SOUR | 4.9% ABV | DELAWARE

PACFICO 5.

MEXICAN LAGER | 4.4% ABV | MEXICO

MODELO 5.

MEXICAN PILSNER | 4.4% ABV | MEXICO

HEINEKEN 5.

LAGER | 5% ABV | HOLLAND

DOWNEAST UNFILTERED CIDER 6.

CIDER | 5.1% ABV | MASSACHUSETTS

ISLAND DISTRICT VODKA OR TEQUILA 9.

CRAFT COCKTAIL | 5% ABV | NEW HAMPSHIRE

WHITE CLAW BLACK CHERRY 6.

HARD SELTZER | 5% ABV | ILLINOIS

CHECK OUT OUR
UPCOMING SHOWS



THE PRES ROOM