

BRUNCH

SATURDAYS AND SUNDAYS 10AM-3PM

sub egg whites 2

Breakfast Burrito 12

sausage, egg, tater tots, chihuahua and cheddar blend, pico de gallo, black beans, flour tortilla

make it a burrito suizo 2

Avocado Toast 11

parmesan encrusted sourdough, smashed avocado, lemon, fresno peppers, soft poached egg, micro scallions

Eggs Benedict* 11

waffle, fried chicken, two poached eggs, maple bacon hollandaise

Biscuit Sliders 10

jalapeño-cheddar biscuits, sausage patty, scrambled egg, american cheese, side of tater tots

Fried Egg Sandwich* 12

over easy egg, smoked bacon, cheddar cheese, red onion, aioli, sourdough

APPETIZERS

Jumbo Chicken Tenders (3) 13

ranch, bbq, honey mustard, fries

Jumbo Pretzel 8

dipping cheese

Hummus and Guacamole 12

red pepper hummus, guacamole, vegetables, pita bread, tortilla chips

Drunken Nachos 14

tecate chicken, queso sauce, tomatoes, pickled red onion, fresnos, radishes, cilantro crema

add guacamole 2

BBQ Chicken Quesadilla 12

habanero bbq sauce, corn, black beans, cilantro, flour tortilla, sour cream, guacamole

WINGS

option of garlic parmesan, korean sesame, bbq, buffalo, smoked chipotle, honey butter, mango habanero, habanero bbq, sweet and spicy sesame, or plain

Boneless Wings (6) 12

Traditional Wings (6) 12

Smoked Wings (6) 13

PIZZA

12" Hand Tossed • sub gluten-free crust 2

Breakfast Pizza* 12

olive oil, provolone-mozzarella blend, cheddar, bacon, caramelized onions, over easy egg

Chorizo Breakfast Pizza* 13

olive oil, provolone-mozzarella blend, spicy chorizo, white onion, over easy egg, cilantro

The Stallone 14

spicy italian sausage, provolone-mozzarella blend, red sauce

The Big Show 14

silver dollar sized pepperoni, provolone-mozzarella blend, red sauce

The Margie 13

olive oil, provolone-mozzarella blend, fresh mozzarella, roasted tomato, torn basil

Prosciutto 15

olive oil, mozzarella, prosciutto, arugula, citrus vinaigrette, shaved parmesan, truffled honey drizzle

Buffalo Chicken 14

crispy buffalo chicken, ranch, provolone-mozzarella blend, mild giardiniera

SALADS

Southwest 14

grilled or crispy chicken, tomatoes, black beans, grilled corn, chihuahua cheese, avocado, tortilla strips, spicy ranch

Buffalo Chicken 13

grilled or crispy chicken, ranch or blue cheese, tomatoes, carrots, celery, crumbled blue cheese

Honey Goat Cheese 13

goat cheese fritters, asian pear, crispy prosciutto, almonds, red onions, roasted garlic vinaigrette

add crispy or grilled chicken 3

SPECIALTIES

4C Smash Burger* 15

double patty, american cheese, iceberg lettuce, pickle, red onion, dijonnaise

Turkey Burger 14

avocado, chipotle aioli, spring mix, brioche bun

Spicy Crispy Chicken Sandwich 14

brioche bun, chili aioli, sweet & spicy pickles, coleslaw

buffalo option available

* Consumer Advisory: These items on the menu are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Individuals with certain underlying health conditions may be at higher risk and should consult their physician or public health official for further information.

*To meet the financial challenges brought on by the global pandemic, Gaslight has implemented a 4% surcharge on our guest checks. This is not a gratuity. Please kindly direct any questions you may have to our management team. Additional information may also be found on our website within our "COVID-19 FAQ" section.

DRINKS



MIMOSA KIT • 20

1 bottle Campo Viejo Sparkling Wine

Choice of 3 Juices: Orange • Pineapple

Mango • Peach • Strawberry

& Assorted Fruit To Garnish



BLOODY MARY • 12

choice of zing zang or huy fong sriracha

EYE OPENERS 10

Aperol Spritz

aperol, prosecco, sparkling water

Creamsicle

absolut vanilla, orange juice, whipped cream

Sriracha Mini-Mary

effen cucumber, lime, celery root, huy fong sriracha bloody mary

Cold Brew Old Fashioned

maker's mark, mr. black hard cold brew, demerara, orange bitters

FACE SLAPS 7

Breakfast Jamo

jameson, butterscotch schnapps plus an oj chaser

Cinnamon Toast Crunch

rumchata, fireball

Lunch Bomb

amaretto, oj, coors light

Thanks a Latte

mr. black hard cold brew, carolan's irish cream

Mini Creamsicle

"orange vanilla" rumchata, licor 43

COCKTAILS 11

Margarita Madness!

Classic: El Jimador • Cointreau • Agave • Lime

Frozen: Our classic recipe in frozen form!

Cinnamon & Spice: Spice Note Cinnamon Tequila Cointreau • St. Elizabeth Allspice • Agave • Lime

Blackberry: 4C Patrón Añejo • Cointreau
Creme de Cassis • Blackberries • Jalapeño
Lime • Agave

Mule Stable

Traditional: Svedka, Absolut or Tito's

Fruit: Grey Goose Pear or Svedka Peach

Kentucky: Bulleit Rye or Maker's Mark Bourbon

Call Us Old Fashioned...

Traditional: 4C Woodford Reserve Private Blend
Demerara • Angostura • Orange Zest

Peanut Butter: Skrewball Peanut Butter Whiskey
Bulleit Bourbon • Smoked Sea Salt • Angostura
Demerara • Peanut Brittle

Tequila: 4C Patrón Añejo • Agave Syrup
Angostura • Orange Zest

Not a Pear in the World

Absolut • St. George Spiced Pear • Koval Ginger
Simple Syrup • Lemon

Strawberry Basil Smash

Nolet's • Simple Syrup • Lemon • Basil
Strawberries

Summer Brew

Deep Eddy Sweet Tea • Svedka Citron
Simple Syrup • Lemonade • Allagash White

Watermelon Sugar

Bacardi Superior • Mint • Demerara • Lime
Watermelon • Harry Styles

Mez-Claw 🐾 🍷

White Claw Black Cherry
Shot of Banhez Mezcal

How we do it... Take a nice gulp of your claw
and pour the shot into your can.

Let weirdness ensue.

SHAREABLE 48

Donkey Punch

Your choice: Svedka, Svedka Peach or
El Jimador Blanco • 96 oz Copper Mug

JUMBO John Daly

Deep Eddy Sweet Tea Vodka • Lemonade
Sparkling Water • 1 Gallon Fishbowl

Jumbo-Rita

Brought to you by the makers of Truly!

1 Gallon Fishbowl

Our regular margarita recipe supersized and then
topped off with the fizzy fun of Truly Wildberry

BEER

ON TAP

Bud Light 5

Coors Light 5

Blue Moon 6

Corona 6

Half Acre Daisy Cutter 6

Lagunitas IPA 6

Revolution Sun Crusher 6

Hoppy Wheat

3 Floyds Gumballhead 7

Allagash White 7

Guinness 7

PACKAGE

MICRO & LOCAL

Bell's Oberon 6

BrewDog Elvis Juice IPA 6

Dogfish Head SeaQuench Ale 6

Goose Island 312 Wheat 6

Golden Road Mango Wheat Ale 6

Lagunitas Sumpin' Easy 6

Revolution Anti-Hero 6

Stem Pear Cider 6

Leinie's Summer Shandy 6

Goose Island Matilda 7% ABV 7

Sweetwater 420 Strain 7

"Mango Kush" Wheat

DOMESTIC & IMPORT

Bud Light 5

Budweiser 5

Coors Light 5

Michelob Ultra 5

Miller Lite 5

Miller High Life 5

Natty Light "Naturdays" 5

Strawberry Lemonade Shandy

Tecate 5

Corona Light 6

Modelo Especial 6

POUNDERS & TALL BOYS 16OZ

Dos Equis 7

Half Acre "Tome" Hazy IPA 8

Magners Cider 8

Maplewood Rotating Style 8

Stella Artois 8

Stiegl Grapefruit Radler 8

Pacifico 24oz Silo! 9

HARD SELTZERS & HARD 'BOOCH

Bud Light Strawberry 6

Truly Wildberry 6

White Claw Black Cherry 6

Luna Bay Blueberry 8

Hard Kombucha 6.2% ABV

College

Ask about our rotating

college beer choice... always 3.5

WINE

WHITE WINE

Maison L'Aiglon, Chardonnay France • 9/36

Chard for those who say "I don't like Chard."
Round and clean with a whisper of oak.

Give it a try!

Scarpetta Pinot Grigio, Italy • 9/36

Great combination of fruit, structure and
pleasant acidity

Fleurs De Prairie Rosé, France • 10/40

Great balance of fruit and acid with nice structure

Dourthe Sauvignon Blanc, France • 11/44

Flavors of grapefruit, lemon and fresh minerality

Kim Crawford

Sauvignon Blanc, New Zealand • 11/44

Fresh, juicy wine with flavors of grapefruit,
grass and melon

SPARKLING

Campo Viejo Brut, Spain • 9/36

Well-balanced and elegant with a crisp,
bright finish

Coppola "Sofia" Rosé, California • 10/40

Bright with flavors of peach, orange blossom
and honey

Lolea Rosé, Spain • 10/40

Frizzante rosé wine with hibiscus and ginger

Valdo Prosecco, Italy • 10/40

Clean fruit, lemon and red apple with
nice acidic zing

RED WINE

Stemmari Pinot Noir, Italy • 10/40

Light and easy drinking. Nice balance of fruit,
body and acidity!

Treana Cabernet Sauvignon,

California • 10/40

Loaded with dark fruit, vanilla and a touch of spice
along with youthful acidity and firm tannins

Spoken Barrel Cabernet/

Malbec Blend, Washington • 10/40

Flavors of red fruits, toasted oak, chocolate
and citrus. Supple body with a long, tasty finish!

Trapiche Malbec, ARGENTINA • 10/40

Rich flavors of dark fruit with a touch of spice
and vanilla

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