



FRESH SPECIALS

Available 2/28/25 'til we run out!

FEATURED COCKTAILS

KING CAKE MARTINI Stolli Vanilla Vodka, Bailey's, triple sec, cinnamon simple syrup, light cream, garnished with a cube of fresh-baked King Cake **\$13**

WHISK(E)Y FLIGHTS ¾ oz each of 3 fine whisk(e)ys

FIREFLY'S PRIVATE SELECTION FLIGHT Maker's Mark Firefly's Pitmaster Prime 4.0 Bourbon, Maker's Mark Firefly's / Loch & K(e)y "The Reveal," Journeyman "Flock Together" Rye **\$22**

LOCH & K(e)Y FLIGHT Woodford Reserve "The Brisket Man," Old Forester "1910," Wilderness Trail "High Road" **\$20**

MAD RIVER FLIGHT Mad River Hopscotch Single Malt, Mad River Double Barrel Bourbon, Mad River Revolution Rye **\$20**

WELLER IN WINTER FLIGHT Weller "Antique 107," Weller 12yr Wheated Bourbon, Weller Special Reserve Wheated **\$20**

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APPETIZERS

BAYOU GUMBO Shrimp, crab, andouille sausage, chicken, okra, Cajun spice, rice **Cup \$10 | Bowl \$18**

CAJUN FRIED OYSTERS Served with Cajun remoulade **\$19**

CRAWFISH HUSHPUPPIES With bacon, onion, and cheddar cheese, served with Cajun remoulade **\$12**

ENTRÉES

PIG 'N PEARLS 3 St. Louis Ribs, flash-fried oysters, Cajun remoulade, choice of 2 sides, homemade corn bread **\$29**

CAJUN FRIED OYSTER DINNER Served with Cajun remoulade, french fries, and coleslaw **\$25**

LOUISIANA CRAWFISH ETOUFFÉ With tomato, thyme, trinity, scallions, cayenne pepper, rice, French bread **\$20**

LOUISIANA PO'BOY SANDWICH Choose either Cajun fried shrimp **or** oysters, with Cajun remoulade, lettuce, tomato, and pickles, on a genuine Leidenheimer roll from New Orleans, served with french fries and cole slaw **\$20**

NEW ENGLAND BAR PIZZAS 10 inches / 8 slices | Substitute gluten-free cauliflower crust + \$3

CHEESE PLEEZE Tomato sauce, choose cheddar/mozzarella or provolone/mozzarella **\$12** Add "cupped" **PEPPERONI** slices **\$14**

KICKIN' CHICKEN Buttermilk fried chicken tenders, honey cayenne pepper sauce, banana peppers, mozzarella, cheddar, scallions, buttermilk blue cheese drizzle **\$18**

MUFFALETTA PYE Olive salad (roasted red peppers, artichoke hearts, garlic, red wine vinegar, red pepper flakes, oregano), mozzarella, provolone, salami, mortadella, capicola **\$18.50**

MAC ATTACK PYE Parmesan cream sauce, 5-cheese mac 'n cheese, mozzarella, cheddar, bacon, scallions **\$15**

DESSERTS

KING CAKE Joe Gambino's cake with vanilla ice cream and caramel sauce **\$10**

CHOCOLATE BEIGNETS Chocolate-filled New Orleans style fried dough, sprinkled with powdered sugar, served with chocolate, caramel and strawberry dipping sauces **\$12**

CARLY & RACHEL'S COOKIE SUNDAE Chocolate chip cookies, vanilla bean ice cream, hot fudge, whipped cream **\$10**

I WANT S'MORE CAKE Chocolate cake, marshmallow frosting, graham cracker crumbles, hot fudge, whipped cream **\$10**

RED VELVET CAKE A traditional Southern favorite **\$10**

DESSERT DRINKS

BUFFALO TRACE BOURBON CREAM **\$11** | **GRAND MARNIER** **\$10** | **WILD TURKEY AMERICAN HONEY BOURBON** **\$11**

Certain items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meat, fish, poultry, sea food or eggs may increase your risk of a foodborne illness. Before placing your order, please inform your server if a person in your party has a food allergy or any dietary restrictions.

**FIREFLY'S
BODACIOUS BARREL
TASTE OF THE WEEK!**

**Penelope Architect
Straight Bourbon Whiskey
French Oak Staves**

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**104 Proof | 1.5 oz
\$10**



BEVERAGES *PLEASE DRINK RESPONSIBLY!*

FIREFLY'S SIGNATURE COCKTAIL

STEVE'S SPECIAL SMOKED OLD FASHIONED \$15

Maker's Mark Firefly's Pitmaster Prime 4.0 Bourbon, burnt brown sugar 'n vanilla simple syrup, orange bitters, orange peel, cherry, applewood smoke

DRAFT BREWS

- BLUE MOON BELGIAN WHITE** 16 oz., abv 5.4%, Colorado **\$8**
- BURLINGTON BEER CO. BUFFALO TREKS STOUT** 12 oz., abv 11.6%, Vermont **\$13**
- CARLSON ORCHARDS HARD CIDER GF** 16 oz., abv 5%, Massachusetts **\$9**
- COLD HARBOR JUICE FREAK** 16 oz., abv 6.5%, Massachusetts **\$9**
- COORS LIGHT** 16 oz., abv 4.2%, Colorado **\$6**
- DOUBLE DOWN BREWING SUBCONSCIOUS HAZE** 16 oz., abv 7%, Massachusetts **\$9**
- FIDDLEHEAD IPA** 16 oz., abv 6.2%, Vermont **\$9**
- GREATER GOOD PULP DOUBLE IPA** 12 oz., abv 8%, Massachusetts **\$10**
- GUINNESS STOUT** 20 oz., abv 4.2%, Ireland **\$10**
- JACK'S ABBY HOUSE LAGER** 16 oz., abv 5.2%, Massachusetts **\$7**
- MAINE LUNCH AIPA** 16 oz., abv 7%, Maine **\$12**
- MODELO ESPECIAL** 16 oz., abv 4.4%, Mexico **\$8**
- NIGHT SHIFT NITE LITE LAGER** 16 oz., abv 4.3%, Massachusetts **\$7**
- PABST BLUE RIBBON** 16 oz., abv 4.8%, Wisconsin **\$4**
- SAM ADAMS COLD SNAP** 16 oz., abv 5.3%, Massachusetts **\$8**
- SIERRA NEVADA PALE ALE** 16 oz., abv 5.6%, California **\$8**
- TRUE NORTH BOG MOON RISING CRANBERRY SOUR** 16 oz., abv 6.2%, Massachusetts **\$10**
- VON TRAPP BREWERY PILSNER** 16oz., abv 5.4%, Vermont **\$8**
- WACHUSETT BLUEBERRY ALE** 16 oz., abv 4.5%, Massachusetts **\$8**
- WORMTOWN BE HOPPY IPA** 16 oz., abv 6.5%, Massachusetts **\$9**

BOTTLES & CANS

- ATHLETIC RUN WILD IPA** abv 0.5% (low alcohol), Connecticut **\$7**
- BUD LIGHT** abv 4.2%, USA **\$5.25**
- BUDWEISER** abv 5%, USA **\$5.25**
- COORS BANQUET LAGER** 12 oz. bottle, abv 5%, Colorado **\$6**
- COORS LIGHT** 16 oz. can, abv 4.4%, USA **\$5.50** | Bucket of 4 **\$18**
- CORONA EXTRA** abv 4.5%, Mexico **\$6.50**
- CORONA LIGHT** abv 4.1%, Mexico **\$6.50**
- GUINNESS ZERO** abv 0.5% low alcohol, Ireland **\$8.50**
- HEINEKEN** abv 5%, Netherlands **\$7**
- HEINEKEN 0.0** non-alcoholic, Netherlands **\$7**
- HEINEKEN SILVER** abv 4%, Netherlands **\$7**
- HIGH NOON HARD SELTZER GF** abv 5%, Tennessee **\$8**
Black Cherry, Passion Fruit, Peach, Pineapple, or Watermelon (as available)
- HIGH NOON VODKA ICED TEA GF** abv 4.5%, Tennessee **\$8**
Peach (as available)
- MICHELOB ULTRA** abv 4.2%, Missouri **\$6**
- MILLER LITE** 16 oz. can, abv 4.4%, USA **\$5.50**
- REDBRIDGE LAGER GF** abv 4.5%, Missouri **\$6**
- SAM ADAMS BOSTON LAGER** abv 5%, Massachusetts **\$8**
- SHINER BOCK** abv 4.4%, Texas **\$6.25**
- SUN CRUISER HARD TEA LEMONADE** 12 oz. can, abv 4.5%, Massachusetts **\$8** | Bucket of 4 **\$29**
- TRULY BERRY GF** abv 5%, California **\$6.75**
- WHITE CLAW HARD SELTZER GF** abv 5%, Illinois **\$6.75**
Lime, Black Cherry, Mango, or Raspberry (as available)

FIREFLY'S OLD FASHIONEDS \$14

APPLE CIDER OLD FASHIONED Firefly's BBQ / Loch & K(e)y
Maker's Mark "The Reveal" Bourbon, apple cider simple syrup, chocolate bitters, orange peel

CREOLE'D FASHIONED Woodford Reserve "The Brisket Man,"
burnt brown sugar, Creole bitters

WINTER COCKTAILS \$13

APEROL CRANBERRY SPRITZ Aperol, prosecco, cranberry juice,
simple syrup, fresh cranberries, rosemary sprig

BIG DADDY RITA Tequila, Grand Marnier, fresh lime juice, simple
syrup, choice of salt or sugar rim, fresh lime garnish

BLACKBERRY BOURBON SMASH Loch & K(e)y Woodford Reserve
"The Brisket Man," blackberry brandy, blackberries, basil, honey,
lemon juice

BUCK UP Loch & K(e)y Buffalo Trace "Barbeque Helper," lemon
juice, simple syrup, cranberry juice, soda water, lemon twist

MAPLE BOURBON PUNCH Bourbon, apple cider, homemade
maple syrup, ginger beer, apple slice

NOT JUST FOR BRUNCH MIMOSA Champagne with your choice of
orange, pineapple, cranberry, or grapefruit juice

RENSPRESSO MARTINI Fresh espresso, Kahlua, Carolina Cream,
Stoli Vanilla Vodka, espresso beans

SUGAR COOKIE MARTINI Vanilla Vodka, Amaretto, Irish Cream,
vanilla cream

THE STOLEN RITA Tequila, triple sec, Midori, lime juice,
simple syrup with red salt or sugared rim

VOODOO JUICE A fruity and refreshing sipper with banana,
pineapple, and Coconut Rum

WINTER MOJITO Bacardi Rum, simple syrup, lime wedges, soda
water, fresh cranberries, mint sprig

YULE MULE Wheatly Vodka, lime juice, simple syrup, cranberry
juice, ginger beer

RED WINES

	<i>Glass</i> <i>Bottle</i>
FRONTERRA <i>Red Blend, Chile</i>	\$6
MEOMI <i>Pinot Noir, California</i>	\$10 \$36
ROBERT MONDAVI <i>Bourbon Barrel Aged Cabernet, California</i>	\$11 \$38
ROBERT MONDAVI VINT <i>Cabernet, California</i>	\$9 \$33
TRIVENTO <i>Malbec, Argentina</i>	\$9 \$33
SPARKLING RED SANGRIA	\$10

WHITE WINES

	<i>Glass</i> <i>Bottle</i>
BREAD & BUTTER <i>Chardonnay, California</i>	\$12 \$42
CAPOSALDO <i>Pinot Grigio, Italy</i>	\$12 \$42
FRONTERRA <i>Pinot Grigio, Chile</i>	\$6
CUPCAKE <i>Prosecco (sparkling wine), Italy</i>	\$12
KIM CRAWFORD <i>Sauvignon Blanc, New Zealand</i>	\$10 \$36
STELLA ROSA <i>Moscato, Italy</i>	\$8 \$30
SPARKLING WHITE SANGRIA	\$10