

HARVARD GARDENS

LATE NIGHT MENU

MENU HOURS:

WEDNESDAY & THURSDAY 10:00 PM - 11:00 PM | FRIDAY & SATURDAY 10:00 PM - 12:00 AM |

SMALL PLATES

TRUFFLE FRIES OR TATER TOTS 14
truffle oil, chives & parmesan

FRIED PICKLES 14
smoky ranch dipping sauce

CRISPY PORK DUMPLINGS 12
kung pao dipping sauce

BAKED PRETZEL STICKS 16
guinness mustard, cheese sauce

CHICKEN TENDERS OR WINGS 18
buffalo, BBQ, or sweet chili, celery, bleu cheese dipping sauce

HIGH SOCIETY SLIDERS* 17
cheddar, bacon, special sauce

CLASSIC HG NACHOS 18
tortilla chips, shredded mozzarella cheese, black beans, pico de gallo, guacamole, sour cream, banana peppers, pickled onions, jalapeños
ADD CHICKEN +6 OR PULLED PORK +6

SANDWICHES & BURGERS

ADD BACON OR AVOCADO \$2

GRILLED CHICKEN SANDWICH 18
bacon, fresh mozzarella, tomato, arugula & herb aioli

BBQ PULLED PORK SANDWICH 16
smoky chipotle BBQ sauce, pickles, coleslaw, red onions, pretzel bun

BEACON HILL CHEESEBURGER* 17
lettuce, tomato, onion

HARVARD GARDENS BURGER* 18
aged cheddar, crispy onions, bacon aioli

PIZZAS

CHEESE PIZZA 17

PEPPERONI PIZZA 19
tomato sauce, four cheese blend

DESSERTS

BROWNIE SUNDAE 10

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES

* DENOTES FOOD ITEMS ARE COOKED TO ORDER OR ARE SERVED RAW. CONSUMING RAW OR UNDER COOKED SHELLFISH, SEAFOOD, POULTRY, EGGS OR MEAT MAY INCREASE THE RISK OF FOOD BORNE ILLNESS

MANAGEMENT RESERVES THE RIGHT TO ADD 20% GRATUITY TO PARTIES REGARDLESS OF SIZE DURING LATE NIGHT MENU

HARVARD GARDENS

COCKTAILS

SPICY MARGARITA

ghost tequila, triple sec,
sour mix: blood orange, peach,
pomegranate

A WHALE OF A SUMMER

gray whale gin, Aperol, watermelon
juice, mint simple, lemon juice

HAVING A PEACHY TYME

corvus tropical vodka, peach
schnapps, peach nectar, lime juice,
peach bitters

COCO-RUM BLISS

Dos maderas 5+3 rum,
Coconut rum, coconut water,
orange & pineapple juice, lime,
prosecco

AVIATION

gunpowder smith gin, lemon
juice, luxardo, crème de
violette

RED SANGRIA

traditional spanish wine,
fruits and juices

PAPER PLANE

uncle nearest bourbon, aperol,
lemon juice, amaro nonino
quintessentia

FEELING SPRITZY

Aperol, blood orange purée,
sparkling rosé, club soda

BLUEBERRY PINEAPPLE TEQUILA SOUR

silver tequila, pineapple juice,
lemon, blueberry simple,
fee foam eggwhite

DRAFTS

HARPOON IPA

Boston, MA | 6%

LUNCH IPA

Maine Brewing Co, Freeport, ME | 7 %

SAMUEL ADAMS SEASONAL BEER

Boston, MA

GUINNESS STOUT

Dublin, IR | 4.2%

ZERO GRAVITY LAGER

Burlington, VT | 4.9%

ALLAGASH WHITE

Portland, ME | 5.2%

DOWNEAST CIDER ORIGINAL BLEND

Boston, MA | 5.1%

WACHUSETT BLUEBERRY

Westmisnter, MA | 4.5%

SLUICE JUICE IPA

Bent Water Brewing, Lynn, MA | 6.5%

FIDDLEHEAD IPA

Fiddlehead Brewing, Shelburne, VT | 6.2%

BOTTLES & CANS

SIP OF SUNSHINE IPA

Lawson's Finest Liquids,
Waitsfield, VT | 8%

HIGH NOON SELTZER

Rotating Flavors
Modesto, CA | 4.5%

BUD LIGHT

St Louis, MO | 4.2%

BUDWEISER

St Louis, MO | 4.6%

MILLER LITE

Milwaukee, WI | 4.2%

ATHLETIC LITE

Stratford, CT | Non-Alcoholic

MILLER HIGH LIFE

Milwaukee, WI | 4.6%

MICHELOB ULTRA

St Louis, MO | 4.2%

HEINEKEN

Amsterdam, ND | 5%

COORS LIGHT

Golden, CO | 4.2%

CORONA EXTRA

Mexico City, MX | 4.6%

TRULY WILD BERRY SPIKED SELTZER

Boston, MA | 5%

TAP LINES, BOTTLES & CANS WILL ROTATE SEASONALLY AND WHEN AVAILABLE

WINES

WHITE

BROADVENT 14|42

Vinho Verde, PORTUGAL

BARONE FINI 13|38

Pinot Grigio, ITL

YEALANDS 12|44

Pinot Gris, NZ

THE CROSSINGS 15|49

Sauvignon Blanc, NZ

RK 12|41

Riesling, Germany

ROBERT TALBOTT 14|48

Chardonnay, CA

SPARKLING & ROSE

FLEUR DE MERE 12|46

Rose, FR

LA MARCA 13|46

Prosecco, ITL

SEGURA VIUDAS ROSE 14|48

Cava Brut, ITL

VEUVE 125

Clicquot Brut, FR

RED

MCMURRAY RANCH 14|50

Pinot Noir, CA

HIGH HEAVEN 12|40

Merlot, WA

ALAMOS 13|40

Malbec, ARG

SASYR 14|50

Sangiovese Syrah, ITL

JOSH CELLARS 14|48

Cabernet Sauvignon, CA