

COCKTAILS

BULLY BOY OLD FASHIONED 14
 Locally distilled Boston Bully Boy Whiskey, bitters, bar sugar, orange rind, Maraschino cherries
BARREL AGED ON PREMISES!

HIBISCUS MARGARITA 13
 Ghost Spicy Tequila, Cointreau, Hibiscus simple, fresh lemon & lime juice

GRAPEFRUIT-LEMON DROP 14
 Citron Vodka, grapefruit juice, lemon juice, simple syrup, La Marca Prosecco floater, sugar rim

RASPBERRY CRUSH 12
 Tito's Handmade Vodka, Chambord, lemon, lime, mint simple, crushed ice, fresh mint leaf

PRICKLY PEAR APEROL MARGARITA 13
 Lunazul tequila, prickly pear puree, aperol, fresh lemon & lime

STEPHANIE'S MAPLE OLD FASHIONED 14
 NO. 14 Bourbon, cherry bitters, VT Maple syrup, cherry garnish

BEE'S KNEES 13
 Empress 1908 gin, fresh lemon juice, honey simple, lemon wheel

GREY GOOSE MARTINI 14
 Grey Goose, dirty olive juice, three olives served in a chilled martini glass

ESPRESSO MARTINI on NITRO! 14
 House made Vanilla Bean Vodka, Atomic Coffee, Kahlua liqueur, Baileys whipped cream

RED SANGRIA Glass 12 ~ Pitcher 39
 New Amsterdam Red Berry Vodka, New Amsterdam Lemon Vodka, Peach Vodka, Chambord, red wine topped with Sprite

STRANHATTAN 14
 From our own Stranahan's Whiskey Barrel, Amaro Montenegro, Angostura Bitters, Maraschino cherries

BARREL AGED ON PREMISES!

STOLIDOLI 14
 Pineapple infused Grey Goose vodka served in a chilled martini glass

LARGE ICE CUBE SPHERE \$2

BOTTLED BEER

SERVED WITH FROSTED BEER MUG!

BUDWEISER

BUD LIGHT

COORS LIGHT

MILLER LITE

MILLER HIGH LIFE

HEINEKEN

SAPPORO ~ Can

NON-ALCOHOLIC

SAM ADAMS JUST THE HAZE ~ Can

GUINNESS 0 ~ Can

SEASONAL FEATURE

AUSTIN HOPE WINERY LITER BOTTLE!

Cabernet Sauvignon, Paso Robles, CA 16 79

OBSIDIAN RIDGE
 Cabernet Sauvignon, Red Hills Lake, CA 13 55

13 COMMONWEALTH AVE, WEST CONCORD, MA 01742
 (978) 759-6071
 Stephanie@WELLESLEYRESTAURANTGROUP.COM

WINE



WHITE

Prosecco, La Marca, Veneto, IT 11 42

Sauvignon Blanc, Whitehaven, Marlborough, NZ 12 46

Pinot Grigio, Ecco Domani, delle Venezie, IT 9 29

Riesling, Chateau, St Michelle, Columbia Valley, WA 10 37

Chardonnay, Kendall Jackson, Santa Rosa, CA 11 42

Chardonnay, Charles Krug, Napa Valley, CA 14 48

PINK

Rosé, Fleur de Mer, Provence, FR 11 42

Prosecco Rosé, La Marca, Veneto, IT 11 42

RED

Pinot Noir, Straight Shooter, Willamette Valley, OR 13 42

Rioja, Rio Madre, Rioja, SP 10 38

Super Tuscan, Brancaia "Tre", Tuscany, IT 14 48

Red Blend, Freakshow, Lodi, CA 10 38

Cabernet Sauvignon, Bonanza, CA 9 34

Cabernet Sauvignon, Hess Maverick Ranch, Paso Robles, CA 14 48



DRAUGHT BEER

ALE

NIGHTSHIFT Everett, MA

STOUT

GUINNESS Ireland

LAGER

STELLA ARTOIS Belgium

*from our Stella **ICE TOWER**

CIDER

CARLSON ORCHARDS

Honeycrisp Harvard, MA

N/A IPA

Athletic IPA Connecticut

IPA

MAINE LUNCH Freeport, Maine

CLOUD CANDY Waltham, MA

SIP of SUNSHINE Waitsfield, VT



West Village

AMERICAN TAVERN

CROCK

NEW ENGLAND

CLAM CHOWDER 8.95
Ipswich clams, onions, potatoes, celery, sweet cream, cracked pepper, bacon, scallions

SHARES

WARM SKILLET CORN BREAD 10.95
Honey-cinnamon butter, sea salt

KITCHEN SINK NACHOS AGF 18.95
Tortilla chips layered with jack cheese, cheddar, spicy chicken, beans, pico de gallo, scallions, sour cream, guacamole

CRISPY BRUSSELS SPROUTS 12.95
Lime-ponzu sauce

ROASTED RED PEPPER HUMMUS 14.95
Zesty tortilla chips, cherry tomatoes, carrots, celery, crunchy falafel & warm olives

BEEF & VEGETABLE DUMPLINGS 13.95
Pan-fried with toasted sesame & Thai chili sauce, scallions

FRIED PICKLES AGF 10.95
Crunchy dill pickle chips & bayou sauce

CHICKEN TENDERS 16.95
Firebird sauce
Pairs well with our **Ice Cold Stella Artois!**

BURRATA FLATBREAD AGF 16.95
Crispy dough topped with arugula, pickled shallots, prosciutto, burrata cheese, balsamic glaze drizzle

SKILLET MEATBALLS 14.95
(4) Housemade meatballs, san marzano sauce, fresh basil, whipped ricotta, crusty garlic bread

AGF ~ available gluten free

DINNERS

SESAME CHICKEN BOWL 20.95
Crispy sesame chicken, sweet chili, white rice, warm avocado, ponzu sauce, sesame seaweed salad

THAI-CHILI SALMON* AGF 27.95
8oz filet cooked medium, brushed with a Thai-chili glaze, served with roasted sweet potatoes & grilled asparagus

CHICKEN PICCATA AGF 22.95
Sautéed medallions, lemon-picatta sauce, capers, fresh linguini & parmesan cheese

WARM ENERGY BOWL AGF 17.95
Quinoa, spinach, cranberries, sweet potato, Vermont goat cheese, evoo, scallions

ADD :
CHICKEN +7 ~ STEAK* +14 ~
SALMON* +12 ~ SHRIMP +12 ~ TOFU +6

WVT STEAK TIPS* AGF 30.95
12oz tender marinated steak tips, scallions, french fries & sautéed broccoli

MEDITERRANEAN SKEWERS 22.95
Twin kabobs with marinated chicken, red peppers, onions served over dirty rice with greek dressing & sautéed broccoli

BLACKENED HADDOCK 25.95
Pan-blackened haddock, beurre blanc sauce, blistered tomatoes & asparagus risotto, parmesan, scallions & lemon

Enjoy a small Caesar or Garden Salad before your entree \$5

TAVERN MARGARITA!

\$10

We have partnered with 100% blue agave LUNAZUL silver tequila, cointreau, fresh lemon & lime juice at a great value!

TAVERN RECOMMENDED:

Justin Chardonnay
Flinty, Hints of Vanilla & Honey
\$10 glass / \$35 bottle

GREENS

POWER LUNCH SALAD AGF 16.95
Spinach, baby kale, shaved brussels, pistachios, chopped tomatoes, quinoa, avocado, feta cheese, citrus vinaigrette

HONEY ASIAN SALAD AGF 19.95
Bronzed ginger chicken, mixed greens, roasted tomatoes, sesame angel hair pasta, honey mustard dressing

CHICKEN MILANESE 22.95
Crispy cutlet topped with lemon-basil vinaigrette dressing, arugula, shaved parmesan & fresh lemon

CAESAR AGF 11.95
Romaine lettuce, house-made croutons, creamy Caesar dressing, shaved parmesan

ROASTED BEET SALAD AGF 16.95
Golden beets, arugula, VT goat cheese, pistachios, EVOO, balsamic glaze

SALAD ADD :

CHICKEN +7 ~ STEAK* +14 ~
SALMON* +12 ~ SHRIMP +12 ~ TOFU +6

THIN CRUST PIZZA

Scratch Made 10" Personal Pizza
Complimentary Gluten Free crust available
ADD Mike's Hot Honey to any pizza \$1

CLASSIC CHEESE 16.95
San Marzano sauce, mozzarella cheese

MEATBALL & RICOTTA 17.95
Housemade meatballs, fresh basil, San Marzano sauce, whipped ricotta, mozzarella cheese

FIG & PROSCIUTTO 18.95
Fig jam, crispy prosciutto, arugula, mozzarella cheese

MARGHERITA 17.95
Fresh basil, San Marzano sauce, evoo & fresh mozzarella cheese

TRUFFLED MUSHROOM & SCALLION 18.95
Roasted mushrooms, truffle paste, mozzarella & tartufo cheese

SAUSAGE, PEPPERS & ONIONS 18.95
Sweet sausage, roasted peppers & onions, mozzarella cheese

CUP & CHAR PEPPERONI 17.95
Crispy pepperoni, San Marzano sauce, mozzarella cheese

CHEF'S FAVORITES!

COTTAGE PIE

17.95

Seasoned beef simmered in our Guinness gravy with green peas, carrots, celery & onions topped with a creamy mashed potato crust

FISH & CHIPS

22.95

Beer battered haddock, creamy coleslaw, french fries, tartar sauce, fresh lemon

SANDWICHES

Complimentary Gluten Free roll available

CLASSIC CHEESEBURGER* AGF 20.95
8oz sirloin & chuck, lettuce, tomato, pickles, white onion, VT cheddar on brioche bun

TURKEY CLUB WRAP 18.95
House roasted pesto-turkey, lettuce, tomato, crispy bacon, mayonnaise on a warm griddled wrap

SMASHBURGER* AGF 19.95
6oz flat top burger cooked through, burger sauce, caramelized onions, bacon, NY yellow cheddar cheese, potato bun

INCLUDES CHOICE OF:

French Fries, Garden Salad, or Caesar Salad

HONEY CHICKEN WRAP 18.95
Crispy chicken, honey mustard, lettuce, tomato, white onion, pickles, bacon, griddled tortilla wrap

CHICKEN CAPRESE AGF 18.95
Chicken cutlet, imported prosciutto, fresh mozzarella, arugula, thin tomatoes, aged balsamic glaze, EVOO on toasted ciabatta

BAJA FISH TACOS 19.95
Crispy haddock, pico de gallo, sliced avocado, cotija cheese, baja sauce, pickled onions on warm flour tortillas, rice & beans

CLASSIC BURGER ADD: ADDITIONAL PATTY \$5 ~ FRIED EGG \$1