

EAT LOCAL SINCE 2022  AMERICAN TAVERN		DINNERS Sesame Chicken Bowl AGF 19.95 Crispy sesame chicken, sweet chili, white rice, warm avocado, ponzu sauce, sesame seaweed salad Grilled Salmon * AGF 27.95 8oz filet served medium, brushed with rosemary & garlic oil, roasted sweet potato & sauteed broccoli Cauliflower Bowl 18.95 Crispy sesame cauliflower, sweet chili, white rice, warm avocado, ponzu sauce, sesame seaweed salad Warm Energy Bowl AGF 17.95 Quinoa, spinach, cranberries, sweet potato, Vermont goat cheese, scallions ADD: CHICKEN +7 ~ STEAK * +14 ~ SALMON * +12 ~ SHRIMP +12 ~ TOFU +6 WVT Steak Tips * AGF 29.95 12oz tender marinated steak tips, chives, french fries & sauteed broccoli Herb-Crusted Haddock 25.95 Herb crumb, lemon beurre blanc sauce, loaded baked potato, sautéed spinach, fresh chives TACO TRUCK Tacos served with dirty rice & black beans Cauliflower Tacos (2) 16.95 Crispy cauliflower, buffalo sauce, crunchy coleslaw, bleu cheese crumble, warm tortillas, scallions Baja Fish Tacos (2) 18.95 Crispy white fish, baja sauce, guacamole, pickled onions & pico de gallo Steak Tacos (2) 18.95 Grilled marinated steak, tomatillo sauce, pickled onions , guacamole & pico de gallo Carnitas Tacos (2) 17.95 Crispy pork, tomatillo sauce, pickled onions, guacamole & pico de gallo ADD ANY ADDITIONAL TACO \$5 TAVERN MARGARITA \$10 We have partnered with 100% blue agave LUNAZUL silver tequila, cointreau, fresh lemon & lime juice at a great value! add Chambord floater \$1!		GREENS Southwest Chicken AGF 18.95 Spicy chicken, iceberg, pico de gallo, sour cream, guacamole, jack & cheddar, black beans, crispy shell, ranch dressing Power Lunch AGF 15.95 Spinach, baby kale, shaved brussels, pistachios, chopped tomatoes, quinoa, avocado, feta cheese, citrus vinaigrette Honey Asian AGF 18.95 Bronzed ginger chicken, mixed greens, roasted tomatoes, sesame angel hair pasta, honey mustard dressing 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	
CROCK New England Clam Chowder 8.95 Ipswich clams, onions, potatoes, celery, sweet cream, cracked pepper, bacon, scallions SHARES Warm Pretzels & Beer Cheese 12.95 Pairs well with our <i>Ice Cold Stella Artois!</i> Kitchen Sink Nachos AGF 17.95 Tortilla chips layered with jack cheese, cheddar, spicy chicken, beans, pico de gallo, scallions, sour cream, guacamole Crispy Brussels Sprouts AGF 12.95 Crispy charred brussels, Vermont goat cheese, Thai chili sauce Pork Dumplings 11.95 Pan-fried with toasted sesame & Thai chili sauce, scallions Hot Chips & Guacamole AGF 11.95 Hand-hacked avocado, pico de gallo, lime juice, cilantro, tortilla chips Fried Pickles AGF 10.95 Crunchy dill pickle chips & bayou sauce Chicken Tenders AGF 15.95 CHOICE OF: Buffalo-Goldfever-Honey Mustard~ Smoky BBQ-Thai Chili AGF ~ available gluten free		THIN CRUST PIZZA Scratch Made 10" Personal Pizza Complimentary Gluten Free crust available Classic Cheese 16.95 San Marzano sauce, mozzarella & romano cheese Roasted Vegetable 17.95 Broccoli, caramelized onions, olives, mushrooms, red peppers, basil pesto sauce, mozzarella & romano cheese Fig & Prosciutto 18.95 Fig jam, prosciutto, arugula, mozzarella & romano cheese Margherita 17.95 Fresh basil, San Marzano sauce, mozzarella & romano cheese Truffled Mushroom & Chive 18.95 Roasted mushrooms, truffle paste, chives, mozzarella, romano cheese & tartufo cheese Cup & Char Pepperoni 17.95 Crispy pepperoni, San Marzano sauce, mozzarella & romano cheese			
HANDHELDS INCLUDES CHOICE OF: French Fries, Garden Salad, or Caesar Salad Classic Cheeseburger * AGF 19.95 8oz sirloin & chuck, lettuce, tomato, pickles, white onion, VT cheddar on brioche bun Black & Bleu Burger 20.95 8oz sirloin & chuck, thick bacon, melted bleu cheese crumble, brioche bun Smashburger * AGF 18.95 6oz flat top burger cooked medium, special sauce, caramelized onions, bacon, NY cheddar cheese, potato bun BURGER ADD: ADDITIONAL PATTY \$5 FRIED EGG \$2 BACON \$2 Complimentary Gluten Free roll available		CHEF'S FAVORITES! FISH 'n CHIPS 23.95 Golden fried haddock served with crunchy coleslaw, tartar sauce, french fries & fresh lemon MEDITERRANEAN CHICKEN SKEWERS 22.95 Twin skewers with marinated chicken, peppers & onions, dirty rice, lemon, greek dressing, scallions			
AGF ~ available gluten free		*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS, MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. PLEASE INFORM YOUR SERVER OF ANY ALLERGIES OR INTOLERANCES PRIOR TO ORDERING.			

COCKTAILS

BULLY BOY OLD FASHIONED 14
Locally distilled Boston whiskey, bitters, bar sugar, orange rind, maraschino cherries
BARRELAGED ON PREMISE!

THE GHOST IN YOU 14
Ghost spicy tequila, real strawberry, pressed basil, fresh lime juice, tajin rim

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

RASPBERRY CRUSH 14
Tito's handmade vodka, chambord, lemon, lime, mint simple, crushed ice, fresh mint leaf

MEYER LEMON 14
Our own WVT gin by Bully Boy Distillers, lemoncello, pressed basil, splash simple, fresh lemon

CADILLAC MARGARITA Glass 12 ~ Pitcher 39
Camarena reposado tequila, grand marnier, fresh lemon & lime juice

WEST CONCORD 14
Tito's vodka, cucumber simple, fresh lemon juice, served over crushed ice

EL PICANTE COCKTAIL 14
Ozama Anejo Rum, lemon juice, jalapeno & watermelon simple, bitters & tajin rim
David Ortiz's own rum!

ESPRESSO MARTINI on NITRO! 14
House made vanilla bean vodka, dark brewed espresso, 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, montenegro amaro, angostura bitters, maraschino cherries
BARRELAGED ON PREMISE!

LARGE ICE CUBE SPHERE \$2

WINE

WHITE

Prosecco, La Marca, Veneto, IT	11	42
Sauvignon Blanc, Whitehaven, Marlborough, NZ	12	46
Pinot Grigio, DaVinci, delle Venezie, IT	9	34
Riesling, Frisk, Victoria, AU	10	38
Chardonnay, William Hill, North Coast, CA	10	38
Chardonnay, Kendall Jackson, Santa Rosa, CA	12	42

PINK

Rosé, Fleur de Mer, Provence, FR	13	50
Prosecco Rosé, La Marca, Veneto, IT	11	42

RED

Pinot Noir, MacMurray, Central Coast, CA	10	38
Pinot Noir, Straight Shooter, Willamette Valley, OR	13	42
Super Tuscan, Brancaia “Tre”, Tuscany, IT	14	52
Malbec, Gascon, Mendoza, ARG	10	38
Cabernet Sauvignon, Josh, CA	10	38
Cabernet Sauvignon, Hess, Paso Robles, CA	14	52



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

DRAUGHT BEER

ALE NIGHTSHIFT Everett, MA	CIDER CARLSON ORCHARDS Honeycrisp Harvard, MA
STOUT GUINNESS Ireland	IPA MAINE LUNCH Freeport, Maine CLOUD CANDY Waltham, MA SIP of SUNSHINE Waitsfield, VT
LAGER STELLAARTOIS Belgium * poured from our Stella ICE TOWER	

PLEASE ASK TO SEE OUR ROTATING BEER LIST!

SEASONAL FEATURE

AUSTIN HOPE WINERY LITER BOTTLE!		
Cabernet Sauvignon, Paso Robles, CA	16	79
OBSIDIAN RIDGE		
Cabernet Sauvignon, Red Hills Lake, CA	13	55

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