

Breakfast

serving from 11:00 AM - 4:00 PM



BREAKFAST PLATE - \$10

two eggs any style, breakfast sausage, homefries

CAMPFIRE PANCAKES - \$16

chocolate chip pancakes, chocolate sauce, marshmallow fluff, graham crackers

SIDES:

egg any style \$5 | strips of bacon \$4 | breakfast sausage \$5 | homefries \$3

SAUSAGE EGG & CHEESE - \$18

fried egg aioli, white cheddar, pepper jelly, sunny egg, english muffin

CHICKEN + WAFFLES - \$22

belgian waffle bites, crispy buttermilk popcorn chicken, maple syrup, herbed butter, bourbon-preserved peaches

Lunch

serving from 11:00 AM - 4:00 PM



FRIED PICKLES - \$10

creole sauce

FRY BASKET - \$9

shoestring style

PAPAS BRAVAS - \$12

yukon potato, smoked tomato, cotija, aji amarillo

HUMMUS - \$17

roasted seasonal vegetables, pickled red onions, curried crispy chickpeas, tahini vinaigrette, grilled pita

CURLEY MAC & CHEESE - \$20

high life, seven cheeses, breadcrumbs
fried buffalo chix \$6 | ground curley burger* \$8 | lobster \$10

TUNA POKE* - \$22

ahi tuna, sticky rice, cucumber, snow peas, avocado, thai chili aioli, sesame oil, wasabi wontons

CHICKEN WINGS - \$17

blue cheese crumble, pickled celery
buffalo | sweet n' spicy szechuan | zesty honey mustard | old bay dry rub

CURLEY BURGER - \$20

5oz patty, cheddar, caramelized onions, house pickles, pop's russian dressing, sesame seed bun! fries or side salad?

LOADED CAESAR - \$16

romaine, cherry tomato, cucumber, red onion, bacon, chives, grated parm, garlic croutons
avocado \$3 | chicken \$6 | salmon* \$7
bavette steak* \$12 | curley burger* \$8

PESTO TURKEY PANINI - \$18

sliced turkey breast, basil pesto, tomato, buffalo burrata, balsamic glaze, pressed baguette

NASHVILLE HOT CHICKEN SANDWICH - \$18

fried buttermilk battered chicken, hot oil, mayo, lettuce, pickles, sub roll

CRUNCHWRAP - \$22

roasted marinated chicken, lettuce, pico de gallo, monterrey-pepperjack blend, aji amarillo aioli, avocado crema

day menu



21 Temple Place
Boston, MA. 02111
@jmcurleybar

*items cooked to order. consuming raw or uncooked food may lead to your untimely demise...
before placing an order, please inform us of any food allergies you or your party have!

House Cocktails



\$16

B&T

vodka, raspberry, lemon, elderflower foam*

HARRY STYLES

condesa gin, watermelon soda, lime

FOAM ALONE

planteray stiggin's, cut & dry, aperol, passion fruit beer foam, choco bitters

MILANO SOUR

fernet branca, rye, orgeat, lemon

UNDER THE PEAR TREE

four walls whiskey, maple, spiced pear, lemon, underberg

WHERE THE WILD THINGS LIVE

goldie's gin, blueberry, orgeat, ginger, lime

ESPRESSO MARTINI

vodka, borghetti, cold brew espresso... no dairy

WET HOT MEXICAN SUMMER

mezcal, passionfruit, habanero-honey, tajin rim

SUCH GREAT HEIGHTS

bacardi rum, raspberry, lime, sparkling wine

BANGARANG!!!

vodka, aperol, passionfruit, lemon, cinnamon demerara

SARATOGA MORNING ROUTINE

hendricks gin, elderflower, lemon, mint

CALL ME OLD FASHIONED

evan williams bourbon, amaro montenegro, demerara, black walnut bitters

PEPE SILVA PUNCH

sustainability but make it boozy, milk punch canned cocktail.

BUBBLES & ROSÉ

cava - pere mata, catalonia, spain
sparkling rosé - pere mata, catalonia, spain
rosé - l'olivette, mare nostrum, provençal

WHITE

sauvignon blanc - la chapinière, touraine
grüner veltliner - mehofer, wagram, austria
chenin - topette, declassified anjou chenin

RED

barbera - ercole, monferrato rosso, italy
grenache/syrah - rose dieu, france
zinfandel - whole shebang, california



\$14 / glass

\$54 / bottle



WHAT'S ON TAP?

Nite Lite, light lager, night shift, ma, (4.3%) \$8
Lamp Pils, lamplighter, ma, (4.5%) \$8
Blue Comet, hazy ipa, ma, (7.1%) \$10
Allagash White, belgian wheat, me, (5.2%) \$8
Hefeweissbier Dunkel, dark wheat, ger, (5.3%) \$10
Oxbow Farmhouse, pale ale, me, (6%) \$9
Cloud Candy, ipa, mighty squirrel, ma, (6.5%) \$10
Nitro: Guinness, dublin, ire, (4.2%) \$11

Bottles & Cans

CHEF'S PRIVATE STOCK

High Life, champagne of beers, wi, (5%) \$6
Montucky Cold Snacks, lager, mt, (4.1%) \$8
'Gansett, american lager, ri, (5%) \$6
Modelo, lager, mexico, (4.4%) \$6
Twisted Tea, half & half, ma, (5%) \$7
Genesee Cream Ale, cream ale, ny, (5.1%) \$6
Strawberry Guava, seltzer, mex, (4.7%) \$7

THE DARK SIDE

Nitro Milk Stout, left hand, co, (6%) \$8
Gunner's Daughter, milk stout, me, (5.5%) \$9
Moke & Dagger, black lager, ma, (5.8%) \$7
Kentucky Breakfast Stout, mi, (12.3%) \$13
Guinness Zero, n/a stout, ire (0%) \$9

FRUIT OF THE LOOM

Original Blend, downeast, ma, (5.1%) \$8
Wölffer No. 159, rosé cider, ny, (6.9%) \$11
Grapefruit Radler, shandy, aut, (2.5%) \$7

HOPHEADS

Left Of The Dial, session ipa, ma, (4.3%) \$6
Zombie Dust, pale ale, ma, (4.3%) \$7
Fiddlehead, american ipa, vt, (6.2%) \$8
Keeper, american ipa, ma, (6.5%) \$9
Boomsauce, double ipa, ma, (7.8%) \$10

EUROTRIP

Radeberger, german pilsner, ger, (4.8%) \$8
Duchesse De Bourgogne, red ale, bel, (6%) \$12
Delirium Tremens, pale ale, bel, (8.5%) \$13
Saison Dupont, farmhouse ale, bel, (6.5%) \$13



\$40



Patch Hats

merch:



\$25

Various Graphic T-Shirts

Charcoal Hoodie

\$50

