

THE YARD

Portland Maine

Cocktails

Apple Cranberry Moscow Mule \$13

Absolute Vodka
Cranberry Juice
Apple Cider
Ginger Beer

Pumpkin Spice Martini \$13

Vanilla Vodka
Pumpkin spice puree
Godiva chocolate

Plum Rosemary Gin Fizz \$13

Bombay Gin
Plum Puree
Soda Water
Rosemary Sprig

Smoky Harvest Apple Cider Margarita \$13

Hornitos Tequila
Triple Sec
Apple Cider
Lime Juice
Agave
Smoky Cinnamon Stick

Ginger Pear Old Fashioned \$13

Bulleit Bourbon
Pear Puree
Ginger Honey Simple Syrup
Splash soda water

Giant Moscow Mule \$119

Absolute Vodka, Ginger Beer, Lime Juice and garnished with lime wedges
4-person Min.

Mocktails

Blackberry Margarita \$7

Blackberry Puree
Lemon, Lime & Orange Juice
Agave

Blueberry Mule \$7

Blueberry puree
Lime juice
Ginger beer

Mojito \$7

Tonic water
Muddled Lime & Mint
Lime juice

Shots \$8.00

Blue Raspberry Lemonade
White Gummy Bear
Fruit By The Foot
Pink Starburst
Birthday Cake

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Draft Beers

Miller Lite \$5/7

Molson Coors
American Pilsner

Guinness \$7/10

Diageo
Irish Dry Stout

Modelo \$6/9

Grupo Modelo
Mexican Style Lager

Downeast Cider \$7/10

Downeast Cider House
Unfiltered Hard Cider

Downeast Pumpkin Cider \$7/10

Pumpkin spiced unfiltered cider
Try it with a shot of spiced rum or vanilla Vodka for \$5

Portland Pale Ale \$6/9

Lone Pine
American Pale Ale

Allagash \$7/10

White
Belgium Style Wheat Beer. 5.2% ABV

Seasonal Rotators

Lone Pine \$7/10

American Sour Ale

Sam Adams Seasonal \$6/9

Sam Adams

Shipyard Rotator \$6/9

Substance \$9/12

Bissell Brothers Brewing
New England Style IPA

Lunch \$10/13

Maine Beer Company
West Coast Style IPA

Carletto Prosecco \$9

Candoni Wines
Italian Prosecco

Tubular \$9/12

Orono Brewing Company
New England Style IPA

Fresh Cut \$7/10

Peak Organic
Dry Hopped Pilsner

Bottles & Cans

Miller High Life \$5

Molson Coors
American Lager

Corona Extra & Light \$6

Grupo Modelo
Mexican Style Lager

White Claw \$6

Raspberry, Black Cherry
Hard Seltzer

Hard Seltzer \$7

Apres
Made in Maine
(Rotating Flavors)

Naturally calorie-light hard seltzer and gluten-free hard cider call out to the adventurous, inquisitive drinker who cares about fresh ingredients and sustainable living.

Wine

WOODBIDGE

by ROBERT MONDAVI

Chardonnay • Merlot • Pinot Grigio • Cabernet Sauvignon \$6

Champagne \$45

Mumm Napa Brut



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PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES

Blend of short rib, brisket, and chuck that we smash on a high heat seasoned grill. Then we top them with real cheeses, other premium ingredients, and fresh produce!

All smashed burgers are grilled throughout and served with Jersey Shore Fries.
Substitute your fries for crispy onion straws for \$2

Substitute your smashed burger for a Veggie Life (made in Maine) veggie burger \$3

Appetizers

Coconut Shrimp \$14

Crispy coconut battered shrimp served with a pineapple habanero glaze

Crispy Tomato Salad \$12

Vine tomato's, shredded spinach, goat cheese crumble, then drizzled in truffle mayo and topped with crispy onion straws

Poutine \$14

Jersey Shore Fries, cheddar cheese curds, smothered in house made beef gravy and topped with crispy onion straws

Jersey Shore Fries \$6

Served with yard sauce

Thick cut, lightly battered with a salt and pepper seasoning

Onion Straws \$6

Crispy thin sliced seasoned breaded onions

Fall Harvest Crispy Brussel Sprouts \$14

Cinnamon apples, bacon, candied walnuts, and a bourbon maple balsamic glaze

Rotisserie Fried Wings \$14

Choose one flavor – Siracha, BBQ, Blueberry BBQ, Buffalo, naked

Spinach and Artichoke Dip \$12

Warm spinach and artichoke dip serves with tortilla chips

Santa Fe Egg Rolls \$10

A blend of Mexican spices, vegetables and chicken in a crispy wonton wrap. Served with Yard Sauce

Specialty Craft Burgers

Yard Classic Smash Burger Single \$15 • Double \$17

Seasoned smashed burger, American cheese, lettuce, vine tomato, onions, pickles, Yard Sauce, on a grilled craft bun

Smoked Brisket Smash Burger Single \$18 • Double \$20

Seasoned smashed burger, aged Vermont cheddar, topped with sliced smoked brisket, pickles, smothered in BBQ sauce on a grilled craft bun

Smoked Smash Mac Burger Single \$15 • Double \$17

Seasoned smash burger, smoked Gouda Mac and cheese, smoked paprika, jalapeños on grilled craft bun

Bayside Blueberry BBQ Bacon Smash Burger Single \$18 • Double \$20

Season smashed burger, cheddar cheese, applewood smoked bacon, haystack onions, blueberry BBQ sauce, on a grilled craft bun

The G.O.A.T. Smash Burger Single \$16 • Double \$19

Season smashed burger, goat cheese crumble, fresh Spinach, cucumber slices, truffle mayo, on a grilled craft bun

Truffled Mushroom Swiss Smash Burger Single \$16 • Double \$18

Seasoned smashed burger, Swiss cheese, sautéed cremini mushrooms, truffle mayo, on a grilled craft bun

Fiery Smash Burger Single \$18 • Double \$20

Season smashed burger, pepper jack cheese, sliced jalapenos, guacamole, lettuce, vine tomato, onion, Yard Sauce on a grilled craft bun

Surf and Turf Hawaiian Smash Burger Single \$18 • Double \$20

Seasoned smashed burger, crispy coconut shrimp, pineapple habanero glaze, on a grilled craft bun

Thanksgiving Night Burger Single \$17 • Double \$19

Seasoned smash burger, cheddar cheese, lettuce, house made stuffing and a cranberry mayo

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Desserts

Roast Your Own S'mores \$15

Your choice of Hershey or Reese's candy bar, marshmallows, and graham crackers. Served on a board with a small fire pit and skewers to roast your own marshmallows

Petite NY Style Cheesecake \$6

Choose from strawberry or turtle cheesecake

Tipsy Scoop Alcohol infused ice cream pints to go \$15

Ask your server for available flavors. Must be 21+ to purchase with a valid ID