

Cagney's

Since 1991

214 Washington Street • Quincy, MA 02169 • 617.847.3940 • www.cagneysquincy.com • info@cagneysquincy.com

STARTERS

- Traditional New England Clam Chowder*\$9
Thick & creamy, loaded with clams & bacon.
- Deconstructed Potato Skins* \$13
Red bliss potato wedges, melted cheeses, crispy bacon, sour cream and scallions.
- Big Bleu Arancini (fried Italian rice ball)* ... \$12
Stuffed with Great Hill bleu cheese. Served over homemade buffalo whip.
- The Northender Arancini (fried Italian rice ball)* \$12
Stuffed with spicy Italian meats, savory parmesan, and herbs. Served with fresh marinara.
- Papas Bravas* \$12
Served traditionally with zesty spices, smoked paprika aioli and cilantro lime crema.
- Southwest Queso Dip* \$13
Topped with spicy chorizo. Served with toasted Bavarian pretzels and warm corn tortilla chips.
- Bavarian Style Soft Baked Pretzels* \$8
Served with 2 mustard dipping sauces.
- Buffalo Chicken Wontons* \$11
served with bleu cheese.
- Nachos Supreme* \$12
Freshly cooked tortilla chips piled high with all the favorites.
Add Buffalo or BBQ chicken..... \$4
- Blue Moon Ale™ Battered Fried Pickles* \$9
Served with a Jalapeño Ranch dipping sauce.
- Hummus & Guacamole Platter* \$12
Fresh grilled pita, & assorted fresh vegetables.

WINGS & TENDERS \$12

- Sweet Fire Dry Rubbed • Mango Habanero
- Spicy Buffalo • Honey Sriracha
- Garlic Parmesan • Asian Sweet Chili & Lime
- Blueberry Sriracha

DYNAMIC DUO

ALL WINGS OR ALL TENDERS
Choose ANY two flavors \$14

Homemade Eggrolls \$10

- Mashed Potato** - Loaded with cheddar & bacon. Served with sour cream & scallions.
- Reuben** - Lean corned beef, sauerkraut, & Swiss cheese with a 1000 Island dipping sauce.
- Big Mack** - That unmistakable taste.
- Chicken Parmesan** - The name says it all!
- Fresh Vegetable** - Assorted fresh sliced vegetables and served with Asian Chile dipping sauce.

TACOS

- Fried Fish Tacos* (2) \$12
Fried haddock, tomatoes & chipotle aioli
- Grilled Buffalo Chicken Tacos* (2) \$12
Grilled buffalo chicken with diced tomatoes and bleu cheese dressing.
- Gourmet Duck Tacos* \$14
Topped with fresh goat cheese, crunchy slaw, and an Asian chili sauce drizzle.
- Baja Fried Shrimp Tacos* \$13
Lightly breaded and fried shrimp over red and green cabbage topped with diced red onion, tomato and a creamy sweet chili aioli.
- Braised Short Rib Tacos* \$13
Red wine braised short ribs, shredded cabbages, cotija cheese & cilantro lime crema.
- Pasta Rustico* \$14
Penne pasta, grilled chicken, prosciutto, spinach and roma tomato, prepared in a white wine, garlic herb sauce.
- Flame Grilled Steak Tips (14 oz.)* \$18
Special house marinade or BBQ sauce. Served with your choice of side and vegetable.
- Fresh Chicken & Vegetable Stir Fry* \$14
Sautéed in light Asian teriyaki sauce over house rice.
- Dual Flame Grilled Chicken Breasts* \$14
Served in your choice of marinade - BBQ, honey mustard, teriyaki or honey sriracha with grilled vegetables and choice of side.
- Haddock Fish & Chips* \$14
Served with cole slaw.

SPECIALTIES

SANDWICHES

- Deluxe Philly Steak & Cheese* \$12
Loaded with cheddar, mozzarella and American cheeses on an everything roll.
- Steamed Black Pastrami* \$13
Dijon mustard and cheddar cheese add some zip. Served on a freshly baked everything roll.
- The Savage 2.0* \$13
8 oz grilled chicken breast, Swiss cheese, crispy bacon, fried onions and a jalapeño ranch sauce.
- The Californian* \$13
8 oz flame grilled chicken breast, smoked Gouda, bacon and guacamole.
- Crispy Breaded Chicken Sandwich* \$12
With lettuce, tomato, bacon and mayo.
Spice it up with Buffalo sauce, ranch dressing or jalapeño ranch sauce.
- Steak Tip Sandwich* \$13
Grilled steak tips, sautéed peppers, onions and cheddar cheese on a everything roll.
- Autumn Turkey Sandwich* \$13
Homemade smoked paprika aioli, thinly sliced prosciutto, arugula, roma tomatoes, and a half pound of roasted turkey on toasted sourdough bread.

BURGERS

- Bulleit Burger* \$14
Homemade Bulleit Bourbon bacon jam, maple mayonnaise, Vermont cheddar and arugula on a toasted brioche roll.
- Brunch Burger* \$13
10oz burger with fresh spinach, cheddar cheese, bacon & a fried egg. Drizzled with lemon-garlic aioli.
- Stacked Bacon & Triple Cheese* \$14
Stacked layers of cheddar & bacon, Swiss & bacon, and American & bacon.
- 10oz. Flame Grilled Sirloin Burger* \$12

SIDES

- Sweet Potato Fries • French Fries • Tater Tots
- Red Bliss Garlic Mashed Potatoes
- House Salad • Caesar Salad
- Homemade Coleslaw

PIZZA & FLATBREADS

- Steak Flatbread* \$13
Smothered with mozzarella, provolone, cheddar and bleu cheese. Thinly sliced steak, caramelized onion and red peppers.
- Harvest Short Rib Flatbread* \$13
A bourbon bacon jam base, topped with cotija, mozzarella, cheddar, sweet roasted butternut squash, braised short rib and fresh thyme.
- The Daffy Flatbread* \$14
Seared duck, goat cheese, red onions, and sweet Asian chili sauce. Lightly topped with homemade coleslaw.
- Prosciutto, Goat Cheese & Caramelized Onion Pizza* \$13
Topped with fresh arugula & balsamic drizzle.
- Meatlovers Pizza* \$13
Sausage, bacon, hamburger and pepperoni.
- The Margherita* \$11
Olive oil, fresh sliced tomatoes, buffalo mozzarella and fresh basil.
- The "Big Mack"* \$12
1000 Island dressing, hamburger, onions, lettuce, cheese and pickles.
- Ranch Chicken Pizza* \$13
Grilled chicken, ranch dressing, bacon, fresh sliced tomato and garlic.

SALADS

- Mixed Greens Garden Salad* \$8
With grilled chicken \$12
- Caesar Salad With Shaved Parmesan* ... \$9
With grilled chicken \$13
- Blazing Grilled Chicken Salad* \$13
Mixed greens and Romaine, Buffalo, Sriracha spiced chicken, mozzarella, bacon & more.

DESSERTS

- Drunken Teddy Graham Apple Streusel* ... \$8
With vanilla bean ice cream, fresh apples, sautéed with Bulleit bourbon and warm spices.
- Ice Cream & Cookies* \$7
Vanilla bean ice cream served with 2 warm jumbo cookies.

Flip me over for great beverages • \$.50 Take out fee. \$.25 for pizza.

Before placing your order, please inform your server if a person in your party has a food allergy. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or milk may increase risk of food borne illness.

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Signature Cocktails

Pumpkin Pie Martini

Pumpkin Irish Cream, vanilla vodka, and Vermont maple syrup all shaken to perfection with whipped cream and caramel.

Spiced Apple Margarita

Tres Agaves Blanco, agave nectar, lime juice, fresh apple cider and a dash of ground cinnamon.

Caramel Apple Martini

Smirnoff Salted Caramel Vodka, butterscotch schnapps and fresh apple cider with a cinnamon sugar rim.

Blood Orange Cinnamon Margarita

Tres Agaves Blanco, Fireball liqueur, blood orange puree, soda water and fresh lime juice.

Autumn Pumpkin Shandy

Shipyard Pumpkinhead, Bulleit Bourbon and fresh apple cider.

Pumpkin Russian

Pumpkin Irish Cream, Kahlua, milk and a splash of Fireball liqueur.

Strawberry Rosé Cooler

Absolut Juice Strawberry vodka, Rosé wine and soda water. Garnished with fresh blueberries and mint.

Classic Espresso Martini

Wheatley vodka, Kahlua, and fresh cold brew, all vigorously shaken to perfection and topped with espresso beans. Feel free to make additions to your liking, just let us know. Enjoy!

Keto Kocktail

Ketel One Botanical, your choice (Cucumber Mint, Peach & Orange Blossom or Grapefruit & Rose), topped with club soda and fresh garnish. Only 73 calories.

Cranberry Citrus Cocktail

Nolet gin, fresh orange & cranberry juice, a splash of ginger ale.

Sweet Kentucky Moon

Eagle Rare bourbon, iced tea, Blue Moon, splash of lemonade with lemon garnish.

Aperol Spritzer

Aperol liqueur, prosecco, orange garnish.

DRAFTS

Leinenkugel Seasonal	Wormtown Be Hoppy IPA	Guinness
Sam Adams Seasonal	Homemade Ginger Shandy	Sam Adams
Angry Orchard Cider	Miller Light	Coors Light
Bud Light	Sam Adams 76	Blue Moon
Shipyard Seasonal	Sea Dog Blueberry (with fresh blueberries)	

BOTTLES & CANS

Heineken	Tank 7 Farmhouse Ale (8%)	
Notch Session IPA	Mike's Hard Lemonade	Twisted Tea
Coors Non-Alcoholic	Coors Light	Michelob Ultra
Corona	Corona Light	Magners Hard Cider
Budweiser	Bud Light	Downeast Cider
		Amstel Light

Truly Spiked Seltzers: Blueberry - Wildberry

"THE LOCAL 12"

Experience some outstanding locally brewed craft beer. Check the "Local 12" chalkboard or ask your server for the current selection.

Flights of any 4 also available:
\$12.00

Truly Spiked Seltzer Cocktails

Truly Fall Fest

with apple and cinnamon

Truly Blueberry Lemon Fizz

A Truly Garden

with cucumber and mint

Truly Raspberry Limoncello Cooler

Truly Sweater Weather

Deep Eddy Cranberry Vodka, cranberry juice & ginger beer.

create your own seltzer cocktail, just tell us what you want

WINE

REDS

	G	B
Joel Gott Cabernet Sauvignon	\$10	\$29
Doña Paula Malbec	\$9	\$27
Joel Gott Pinot Noir	\$9	\$27
Purple Heart Red Blend	\$9	\$27
CK Mondavi Cabernet	\$8	\$24
CK Mondavi Merlot	\$8	\$24

WHITES

Charles Krug Sauvignon Blanc	\$10	\$29
Charles Krug Chardonnay	\$9	\$27
Mènage à Trois Pinot Grigio	\$9	\$27
SeaGlass Reisling	\$9	\$27
Sycamore Lane Chardonnay	\$8	\$24
Sycamore Lane Pinot Grigio	\$8	\$24
Sycamore White Zinfandel	\$8	\$22
Avisi Prosecco	\$9	\$27
Love Noir Rosé	\$10	\$29

SANGRIA

Red & White \$9 Glass \$28 Pitcher

SCOTCH • WHISKEY • BOURBON • RYE

1. Bulleit Rye
2. Oban 14 Single Malt
3. Angels Envy Bourbon
4. Buffalo Trace Bourbon
5. Blanton's Bourbon
6. Ardbeg Single Malt
7. Basil Hayden
8. Glenmorange Quinta Ruban 12-14 yr.
9. Johnnie Walker Black Label
10. Eagle Rare Bourbon
11. Balvenie 14 yr. Caribbean Cask
12. Knob Creek Rye
13. Macallan 12 yr.
14. Whistle Pig Rye
15. Bulleit Bourbon
16. Bulleit Bourbon 10 yr.
17. Woodford Reserve Distillery Select Bourbon
18. Woodford Reserve Double Oaked Barrel Select
19. Glenfiddich Single Malt 14 Yr.
20. Glenfiddich Single Malt 15 yr.

SPIRIT FLIGHTS

Choose any
4 Spirits
\$15.