



www.thepouryard.com

Social Snacks



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Bavarian Soft Baked Pretzels with assorted mustards \$8

Lemongrass Chicken Potstickers with teriyaki scallion dipping sauce \$11

Watermelon Salad with feta, cucumbers, red onions, a balsamic drizzle and fresh Naan \$11

Seared Sesame Crusted Ahi Tuna served with delicious Asian noodle salad. \$15

Salsa Flight - fresh guacamole, fresh tropical salsa, traditional salsa & chips \$12

Fresh Burrata with sliced prosciutto & toasted crostini.
Served with a Roma tomato and arugula salad with a balsamic reduction \$15

Mediterranean Dip (sriracha hummus, feta, & cucumbers) with toasted Naan bread \$12

Tequila Lime Chicken and Roasted Mexican Street Corn Quesadilla.
Served with fresh tropical salsa and topped with fresh avocado crema \$12

“Pour Yard” Board - our daily selection of meats, cheeses, breads, & more \$22

Sandwiches and Tacos

1/2lb Traditional New England Lobster Roll - lightly tossed in mayo, with celery, salt and pepper.
Served with Cape Cod potato chips \$19.50

Pour Yard Burger - fresh 10oz. burger with arugula, Vermont cheddar, pickled red onions
and a spicy sweet chili aioli \$14

Roasted Chicken Sandwich - sliced roasted chicken breast with arugula, Roma tomatoes,
prosciutto and a spicy smoked paprika aioli on toasted sourdough bread \$13

Grilled Steak Tacos with shredded lettuce, pico de gallo, fresh lime, and avocado crema \$13

Tequila Lime Chicken and Mexican Street Corn Tacos with shredded lettuce and avocado crema \$12

Spicy Duck Tacos with goat cheese and crunchy slaw with Asian chili sauce \$14

Citrus Grilled Shrimp Tacos with shredded lettuce, fresh tropical salsa, and a spicy sweet chili aioli \$14

Pan Seared Spicy Fish Tacos topped with fresh tropical salsa and fresh guacamole \$13

Gourmet Grilled Cheese Sandwich - Smoked gouda, cheddar, prosciutto, and Roma tomatoes
grilled on buttered sourdough \$12

Sides: Roasted Mexican street corn salad - Arugula & Roma tomato salad - Cape Cod potato chips

Flatbread Pizzas

The Summertime - sliced figs, fresh bleu cheese, crispy prosciutto, and arugula,
with a balsamic drizzle \$13

Rustic Italian - Roma tomatoes, fresh goat cheese, fresh basil, garlic, and oregano \$12

The Sicilian - prosciutto, goat cheese, and red onions, topped with fresh arugula,
and a balsamic glaze \$13

The Buffalo - traditional flatbread topped with grilled chicken, fresh blue cheese,
and a buffalo sauce drizzle \$12

The Daffy - seared duck, goat cheese, red onions, and sweet Asian chili sauce.
Lightly topped with homemade coleslaw \$14

Wines

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| Joel Gott Cabernet Sauvignon | \$10/Glass | \$28/Bottle |
| Ava Grace Rosé | \$10/Glass | \$28/Bottle |
| Sea Glass Riesling | \$9/Glass | \$26/Bottle |
| Sycamore Lane Pinot Grigio | \$9/Glass | \$26/Bottle |
| Flattop Hills Sauvignon Blanc | \$10/Glass | \$28/Bottle |
| Flattop Hills Chardonnay | \$10/Glass | \$28/Bottle |
| Mark West Pinot Noir | \$9/Glass | \$26/Bottle |
| Avissi Prosecco | \$10/Glass | \$29/Bottle |

Sangria - Red • White

FROZEN DRINK FUN

DELICIOUS FROZEN COCKTAILS

ASK YOUR SERVER FOR TODAY'S SELECTION

Frosé of the day with Ava Grace Rosé

Crafty Cans & More

Widow Maker Blue Comet IPA • Mango Cart Wheat Ale • Lord Hobo Seasonal IPA
Ballast Point Grapefruit Sculpin • Sam Adams 76 • Sam Adams Specialty Brew
Lord Hobo Boomsauce • Nightshift Whirlpool • Arnold Palmer Spiked • Seadog Blueberry
Blue Moon • Shipyard Watermelon • Castle Island Hi-Def DIPA • Wormtown Be Hoppy IPA
Toppling Goliath Pompei IPA • Coors Light • Miller Lite • Sol • Bud Light
Cali Creamin' Vanilla Cream Ale • Downeast Cider (original and seasonal)
• Corona Refrescas (Passion Fruit & Lime or Guava & Lime)

DRAFT BEERS - Ask your server for today's specialty draft beers

SELTZERS - Truly Blueberry - Truly Wildberry - Henry's Strawberry Kiwi

PERSONAL CORONA COOLER \$20 - Your choice of 5 - Corona, Corona Light, Corona Premier, Pacifico Clara

Cocktails

Painkiller

A tasty blend of rich dark rum, coconut cream, pineapple and orange juice, topped with fresh nutmeg.

Pouryard Punch

A delicious blend of Captain Morgan Spiced Rum, Bacardi & fruit juices topped with a float of Blackpool Dark Spiced Rum.

Tropical Colada

Tres Agaves tequila, Bacardi mango rum, coconut puree, agave nectar, pineapple juice, and lime.

White Peach Spritzer

Seaglass Riesling with peach schnapps, fresh strawberries and blueberries, topped with a splash of Sierra Mist.

Orange and Peach Blossom Mule

Ketel One Botanical Peach and Orange Blossom Vodka, peach schnapps, lime juice, and fresh basil, topped with ginger beer.

Sparkling Citrus Lemonade

Ketel One Citron, fresh diced strawberries, fresh mint, lemonade topped with soda water.

Bourbon Palmer

A fresh twist on a classic. Eagle Rare bourbon, fresh iced tea and lemonade.

Blueberry Lavender Lemonade

Fresh blueberries, lavender simple syrup with lemon vodka, blueberry puree, fresh agave nectar, lemonade, and a Prosecco topper.

Rosemary Tequila Rambler

Tres Agaves, fresh picked rosemary, mint, basil, with fresh lime, and ginger ale.

Adult Iced Coffee or Ice Macchiato

A charged up pint of Pinnacle Vanilla OR Smirnoff Salted Caramel Vodka, blended with espresso vodka, a splash of Irish cream and cold brew coffee.

Kentucky Mule

Bulleit Bourbon, fresh lime, simple syrup, ginger beer, and a splash of club soda.

Coconut Berry Blast

Coconut vodka, coconut cream, and Red Bull coconut berry energy drink.

Fresh Watermelon Mojito

Smirnoff watermelon vodka, fresh mint, watermelon, and lime, topped with soda water.

Piña Colada Mimosa

Kalani coconut rum, pineapple juice, coconut puree and champagne.