



www.thepouryard.com

Social Snacks

Marinated Spicy Olives \$6.5

Assorted Fiery, Herb Roasted Nuts \$7

Roma Tomato and Feta Bruschetta with Crostini \$10

Salsa Flight - Ghost Pepper Guacamole, Mango Salsa, Traditional Salsa & Chips \$11

Fresh Burrata, Prosciutto with Bruschetta and Crostini \$14

Lemongrass Chicken Potstickers with Teriyaki Scallion Dipping Sauce \$10

Mediterranean Dip (Sriracha Hummus, Feta, & Cucumbers) with Pita Chips \$10

“Pour Yard” Board - Our daily selection of Meats, Cheeses, Olives, & More \$18

Scrumptious Seconds

Seared Ahi Tuna BLT Sliders \$13

Duck Tacos, with Goat Cheese and topped with Crunchy Slaw \$13

Cheddar & Bacon Cheeseburger Sliders served with Lettuce & Tomato \$12

Pan Seared Spicy Fish Tacos topped with Mango Salsa and Spicy Guacamole \$13

Lettuce Cups

Vegetarian (served cold), or Spicy Chicken with Vegetables \$12

*Above served with the “Side of The Day”, please ask your server.

The Pour Yard Salad with Arugula, Baby Kale, Red Chard,

Roma Tomatoes & Feta Cheese \$11

add Seared Ahi Tuna \$5

Sweet Sensations

Retro Gourmet Ice Cream Cups \$4

Salted Caramel - Double Chocolate - Vanilla Bean - Seasonal Sorbet (ask your server)

Decadent Cookie Duo - Salted Caramel & Chocolate Chunk with Pretzels \$5

Red Wine

Kim Crawford Rosé	\$10/Glass	\$29/Bottle
Ross Andrew "Huntsman" Cabernet	\$10/Glass	\$28/Bottle
Tarapacra Gran Reserve Cabernet 2013	\$10/Glass	\$29/Bottle
Grayson Pinot Noir 2014	\$9/Glass	\$26/Bottle
Ghostrider Red Blend 2015	\$9/Glass	\$26/Bottle
2 Up Shiraz 2014	\$9/Glass	\$26/Bottle
CK Mondavi Merlot	\$8/Glass	\$22/Bottle
CK Mondavi Cabernet Sauvignon	\$8/Glass	\$22/Bottle

Stellina Prosecco \$9/Glass \$26/Bottle

White Wine

James Bryant Hill Chardonnay 2014	\$10/Glass	\$28/Bottle
Mt. Beautiful Sauvignon Blanc NZ	\$10/Glass	\$29/Bottle
Zenato Pinot Grigio	\$9.5/Glass	\$26/Bottle
Clean Slate Riesling 2015	\$9/Glass	\$26/Bottle
CK Mondavi Chardonnay	\$8/Glass	\$22/Bottle
CK Mondavi Sauvignon Blanc	\$8/Glass	\$22/Bottle
CK Mondavi Pinot Grigio	\$8/Glass	\$22/Bottle
CK Mondavi White Zinfandel	\$8/Glass	\$22/Bottle

Sangria - Red • White • Tropical

Crafty Cans & More

Peak Organic The Juice • Baxter Summer Swelter • Castle Island Candlepin
Newburyport Plum Island Belgian White • Wormtown Be Hoppy IPA
Lord Hobo Boomsauce • Great Divide Roadie Grapefruit Radler
Wachusett Wally IPA • Lord Hobo Hobolife • Jack's Abby Hopponius Union
Brooklyn Summer Ale • New Belgium Juicy Watermelon
New Belgium Citradelic Tangerine IPA • Leinenkugel Summer Shandy
Sam Adams Summer Ale • Corona • Corona Light • Coors Light • Modelo Especial
Miller Lite • Bud Light • Michelob Ultra • Far From the Tree Nova Cider
Barrel House Z Sunny & 79° • Lovecraft's The Temple German Brown Ale
DRAFT BEERS - Corona Light • Specialty Draft (please ask your server)
White Claw Seltzers - Black Cherry - Grapefruit - Lime

Cocktails

Cucumber Mimosa

Pinnacle Cucumber Vodka, St. Germaine, fresh agave nectar and champagne.

Blueberry Lavender Lemonade

Fresh blueberries, lavender simple syrup with Pinnacle Citrus Vodka, blueberry puree, fresh agave nectar, lemonade, and a Prosecco topper.

Rosemary Tequila Rambler

Don Julio Reposado, fresh picked rosemary, mint, basil, with fresh lime and ginger ale.

Blood Orange Gin and Tonic

Nolet Premium Gin, fresh rosemary, blood orange puree' and tonic water.

Ginger and Lemon Delight

Crater Lake Ginger Vodka, fresh mint, lemon juice, lemonade and club soda.

Adult Ice Coffee

A charged up pint of Pinnacle Vanilla & Espresso vodkas, a splash of Irish cream & Cold Brew Coffee.

Blueberry Cucumber Mule

Pinnacle Cucumber & Blueberry Vodkas, fresh lime, mint, cucumber, and blueberries, topped with ginger beer.

Basil Pineapple Passion

Fresh basil and lime perfectly blended with Nolet Gin, pineapple juice, and topped with club soda.

Lavender Collins

Fresh mint, lemon, & lavender simple syrup blended with Ketel One vodka, topped with club soda.

Tropical Coconut Cocktail

Cruzan Coconut Rum, fresh pineapple juice, cream of coconut, & a splash of Don Julio Blanco Tequila.

Bourbon Palmer

Eagle Rare bourbon, lemonade, unsweetened iced tea, fresh mint and lemon.

Kentucky Moon

Maker's Mark, fresh lime, simple syrup, ginger beer and a splash of club soda.

Cucumber Rosemary Gin and Tonic

Sipsmith Dry Gin shaken with fresh limes & cucumber, over ice with tonic water & fresh rosemary.

Pouryard Punch

16 ounces of deliciously blended rums & fruit juices topped with a float of Blackpool Dark Spiced Rum.

Mango Colada

Cruzan Mango Rum, cream of coconut, shaken with fresh pineapple juice.