

## BEER

### Draft Selections

Common Man Ale • Tuckerman's • Guinness

Coors Light • Harpoon IPA

Smuttynose Old Brown Dog Ale • Sam Adams Seasonal

### Bottle Selections

Budweiser • Bud Light • Sam Adams Light

Harpoon Seasonal • Sam Adams Lager • Miller Lite

Blue Moon Belgian White • Peak Organic Seasonal • Corona

Harpoon UFO • Molson Canadian • Heineken

### Non-Alcoholic

O'Doul's

### Gluten-Free

Redbridge

### Cisco Brewers Big Bottle Series

Moor Porter • Grey Lady • Whale's Tale Pale Ale

### Cider

Angry Orchard

*Ask us about...*

Our "Uncommon Infusions" weekly inspiration!



## Bar n' Grill *Common Man Ashland*

*Faime Saxe, Manager • Sheila Heald, Chef*  
*Exit 24 off I-93 • (603) 968-7030 • Drawing by Tom Samyn*

## GRILL ROOM SANDWICHES

*Served with fries. Make them sweet potato fries for a buck more.*

### Prime Rib Bomb

Tender Prime Rib, shaved thin, topped with mushrooms, caramelized onions and Cheddar, with peppercorn aioli on a toasted baguette. 9.99

### Crab Cake Sandwich

Our award winning rock crab cake topped with lettuce, tomato and lemon basil aioli. 9.99

### Grilled Chicken Sandwich

Char-grilled chicken breast with crisp lettuce, salsa and avocado ranch aioli. 8.99



## GRILL ROOM FAVORITES

**Bleu Cheese Chips** Warmed housemade potato chips with crumbled bleu cheese and bacon. 7.99 Lose the bacon. 6.99

### Camp Crackers

From our sister restaurant, Camp. The best sharing thing you can imagine... Mozzarella and Gorgonzola topped flatbread with a touch of garlic and scallions. Baked 'til crispy. 5.99

**Nachos** Homemade chips, lots of Cheddar, onions, black beans, peppers, tomatoes, guacamole, salsa, sour cream, black olives, scallions and jalapeños! Like 'em hot? Si Señor! 6.99

**Sweet Potato Fries** Fried crisp sweets. Want syrup? Just ask! 4.99

**Buffalo Wings** Fried golden brown to crisp perfection and tossed in our spicy buffalo sauce, served with bleu cheese dressing, carrots and celery. Doz. 9.99 • ½ Doz. 6.99

**Chicken Tenders** Crispy fried tenders served with your choice of Buffalo, Golden BBQ, Sweet Thai Chili, or Teriyaki sauces 7.99

### Housemade Potato Chips

Cooked and seasoned to order! 3.99

## COMMON MAN PIZZA

*It's light. It's fresh. It's homemade. We'll add marinara sauce if you like!*

**Cheese Burger Pizza** Ground beef, bacon, diced tomato, caramelized onions and mozzarella topped with pickles, ketchup and mustard. 8.99

**Mac 'n Cheese Pizza** You gotta try it! Our famous baked mac 'n cheese with browned Cheddar! 6.99

**B, L, T Pizza** Topped with crisp bacon, diced tomatoes and mozzarella cheese baked to perfection and topped with fresh spinach and lemon basil oil. 7.99

**Chef's Pizza** Changes daily! 7.99

**Build Your Own Pizza** We'll make it just the way you like it. Name it and it's done. We start with garlic oil, fresh diced tomato, mozzarella cheese, you pick one topping 6.99

**Additional Toppings** Pepperoni, sausage, hamburger, mushroom, bacon, onion, spinach, bell pepper, black olives, jalapenos. 1.00 each



## UNCOMMON BURGERS

*Our special select ground beef is grass fed, all naturally raised using no antibiotics or growth hormones. Served with lettuce, tomato, pickle and crisp fries. Make them sweet potato fries for a buck more.*

**Best Burger Around** Ground fresh, hand formed, seasoned and char-grilled. 7.99 Add cheese or bacon .99¢ each

**Bleu Cheese Burger** Seasoned and char-grilled, topped with bleu cheese and bacon. 8.99

**Steakhouse Burger** Topped with caramelized onions, Cheddar cheese and green peppercorn aioli. 8.99

### Bison Cheeseburger

Naturally lean char-grilled bison, seasoned and cooked the way you like it! 7.99

**Veggie Burger** We make our own with nuts! Served with lemon basil aioli. 6.99 Add cheese.99

## COCKTAILS & OTHER LIBATIONS

### Cherry Crush... 6.

Cherry Vodka, orange juice and fresh squeezed lime juice with a splash of grenadine on top, garnished with a cherry and an orange slice.

### Sweet & Sour... 6.

Sweet Tea Vodka and fresh lemonade with a splash of cola, served with a sugar-coated lemon wedge.

### Grape Ape... 6.

Grape Vodka, Sprite and a splash of sour mix.

### The John Daly... 6.

Sweet Tea Vodka, fresh lemonade and mint, served on the rocks with a lemon wedge.

### Rumberry Sparkler... 7.

Mount Gay Vanilla Rum, cranberry juice and Sprite.

### Rosemary Gin & Tonic... 7.

Hendrick's Gin, fresh cucumber, rosemary from the garden, fresh lime and tonic water.

### Maple Root... 8.

ROOT Liqueur and Cabin Fever Maple Whisky with ginger ale.

### The Cuke... 7.

Hendrick's Gin mixed with fresh mint, lime juice, a splash of soda water and sour mix, and garnished with a kosher salt crusted cucumber.

### Spiced Cherry Cola... 7.

Sailor Jerry Navy Spiced Rum, Stoli Wild Cherri Vodka and Coca-cola.

### Spiced Maple Cider... 8.

Sailor Jerry Navy Spiced Rum, Cabin Fever Maple Whisky, cranberry juice, apple cider, and a splash of OJ.

### Apple Snap... 8.

SNAP Liqueur and Cider.

### The Ultimate 'Mary Margarita... 7.50

Milagro Silver Tequila and a splash of Cointreau, with muddled agave nectar, fresh rosemary, fresh squeezed lime juice, and a splash of OJ.

### Maine Squeeze... 7.50

Cold River Blueberry Vodka, fresh lemonade and muddled blueberries, served on the rocks.



## HOT GROGS & TODDIES

### Mountain Cider Mull... 7.50

Cold River Vodka and hot apple cider.

### Original Irish Coffee... 7.

Tullamore Dew, sugar, coffee, and whipped cream.

### Peppermint Patty... 5.

Hot chocolate with Peppermint Schnapps.

### The Cold Remedy... 7.50

Cointreau Noir, apple cider and whipped cream with cinnamon sugar sprinkles and an orange wheel.

### Apple Pie à la Mode... 5.50

Stoli Vanil Vodka, apple cider and whipped cream.

### Fever Reliever... 7.

Cabin Fever Maple Whisky, apple cider and whipped cream.

### Midnight Snowstorm... 5.

White Crème de Menthe, Green Crème de Menthe, hot chocolate and whipped cream.

### Warm Carrot Cake... 7.5

Van Gogh Dutch Caramel Vodka, Cinnamon Schnapps, apple cider and whipped cream.

### Snickers-Snack... 7.50

Van Gogh Dutch Chocolate and Dutch Caramel Vodkas, Dark Crème de Cacao, Frangelico, hot chocolate and whipped cream with chocolate shavings.

## OUR FEATURED MARTINIS

### The Anti-Oxidant Martini... 9.

Because it's good for you! Try this healthy blend of Van Gogh Acai-Blueberry and Pomegranate Vodkas and a splash of cranberry juice served icy cold in a chilled martini glass.

### Maine Vesper... 9.

Cold River Gin, Cold River Vodka, a squeeze of lemon and a splash of sweet vermouth. Do you want yours shaken or stirred?

### Tuscan Sunset... 9.

ROOT Liqueur, Licor 43, and sour mix, served with a sugared rim.

### Metropolis Martini... 8.

Stoli Ohranj Vodka, Cointreau Noir, orange juice and a splash of grenadine with a cherry on top!

### Blueberry Chai-tini... 9.

Cold River Blueberry Vodka, whipped cream and Rum Chata served with a cinnamon sugar rim.

### Black Raspberry Limoncello... 8.

Stoli Razberi Vodka, Fabrizia Limoncello infused with raspberry, cranberry juice and a splash of sour, served up with fresh raspberries.

### Limoncello Martini... 8.

Fabrizia Limoncello, Citrus Vodka, and simple syrup with a sugared rim.

### Hot & Dirty... 8.

Tito's Handmade Vodka, olive juice, and a splash of Tabasco sauce, shaken madly and served straight up with an olive and a jalapeno.

### Espresso-Tini... 8.

Vodka, Baileys Irish Cream, Kahlua and espresso rimmed with ground espresso beans and chocolate.

### Pumpkin Pie... 8.

UV Cake Vodka, Rum Chata, pumpkin liqueur and whipped cream.

### Lychee Martini... 9.

Tito's Handmade Vodka, Ty Ku Liqueur, Cointreau and fresh sour mix, served straight up with a twist. A refreshing way to wind down after a long summer day!

### Spiced Caramel Apple... 9.

Sailor Jerry Navy Spiced Rum, Van Gogh Dutch Caramel Vodka, Van Gogh Wild Appel Vodka, cider, and ginger ale.

### Orangina... 8.

Tito's Handmade Vodka, Cointreau, fresh orange juice, and sour mix, served straight up with an orange slice.

Check Your Watch! These eats available until 9:30 p.m.

## COMMON MAN SPECIALTIES

### Bacon Wrapped Shrimp

Jumbo shrimp wrapped with crisp bacon and roasted with spicy oil and garlic toast crisps. 9.99

**Lobster Potato Cake** Creamy potato blended with goat cheese and green onions, pan seared and topped with Maine lobster meat and béarnaise sauce. 7.99

**Rock Crab Cake** Pan-fried and served with a lemon basil aioli. 7.99  
"Best Crab Cakes" Award  
from New Hampshire Magazine!

**Uncommon Bacon** Pork belly, seasoned and slow-roasted then glazed crisp with NH Maple syrup and green apple slaw. 7.99

**Butternut Ravioli** Butternut ravioli tossed with brown butter sage sauce and oven roasted tomatoes. 6.99

**North Country Crepe** Slow roasted duck confit tossed with mushrooms, caramelized onions and cream, and then folded into two thin crepes. 6.99

**Uncommon Flatbread**  
Topped with caramelized onions, Cheddar, mozzarella and Gorgonzola cheeses. Baked to crisp perfection. 5.99

**Meatball Sliders** Four savory beef and pork meatballs on seasoned crostini with marinara and Parmesan. 6.99

**Baked Escargot Common Man**  
A classic with our uncommon touch. 5.99

**Almost Escargot** Mushroom caps baked in garlic herb butter, browned with Cheddar and garnished with puff pastry. 4.99

### Fresh Mussels

Steamed with fresh basil, garlic, butter, white wine and cream. 7.99

## SOUPS TO WARM THE SOUL

**Lobster Corn Chowder**  
Maine lobster, corn, cream and sherry, served with warm cornbread. 7.99

**Baked Onion Soup**  
Brownied with Swiss. 4.99

**Soup of the Day**  
Homemade and delicious. Bowl 3.99

## FRESH SALADS

**Steakhouse Salad**  
Crisp iceberg wedge topped with North Country Smokehouse duck bacon, oven roasted tomatoes, eggs, crisp onions, Gorgonzola cheese and bleu cheese dressing. 6.99

**Uncommon Salad**  
Seasonal greens tossed with balsamic vinaigrette and topped with Gorgonzola and candied hazelnuts. 5.99

**Caesar Salad**  
Crisp romaine, garlic croutons, Parmesan and our homemade dressing, with or without anchovies. 5.99

**House Salad**  
Crisp greens topped with carrots, onions, tomatoes, cheese and croutons with your choice of dressing. 4.99

**Add to any Salad...**  
Chicken 3.99, Salmon 6.99,  
Crab Cake 5.99, Veggie Burger 3.99

Ask about tonight's specials!

Save room for dessert!

## WINE FEATURES

### Kunde Family Estate Chardonnay, Sonoma County

A bright nose of pineapples and pears that follows through with added notes of allspice and vanilla.

### Kunde Family Estate Cabernet Sauvignon, Sonoma County

An approachable Cabernet that offers rich raspberry aromatics and is layered with bright red cherry accents and velvety tannins.

7. glass • 26. bottle



## DRINK FEATURES

7. each

### Chocolate Dipped Raspberry

Adult Chocolate Milk, Stoli Chocolat Razberi Vodka, raspberry puree and whipped cream.

### Chocolate Monkey

Adult Chocolate Milk, Banana Liqueur, UV Cake Vodka and cream straight up in a chocolate lined martini glass.

### Chocomintini

Adult Chocolate Milk, green crème de menthe, white crème de cacao and whipped cream served straight up in a martini glass.

### Choconutty

Adult Chocolate Milk, Amaretto and cream served straight up or on the rocks.

### Mocha Chocolatta

Adult Chocolate Milk, Van Gogh Double Espresso Vodka, Stoli Vanil Vodka and cream. Served straight up or on the rocks!

### Coconut Dream

Adult Chocolate Milk, Van Gogh Coconut Vodka, dark crème de cacao, Frangelico and cream.

## FLIGHTS

### Scotch Flights

#### Macallan:

Fine Oak 10, Sherry Oak 12, Cask Strength  
\$20.00 for a flight of all three

#### Glenfiddich:

12 Year Old, 15 Year Old, 18 Year Old  
\$25.00 for a flight of all three

### Featured Martini Flight

Flight of three ever-changing featured martinis!  
\$15.00

### Wine Flights

Mix-and-Match Your Own!  
\$8.50



## UNCOMMON CLASSICS

### The Ultimate Margarita... 7.50

Milagro Silver Tequila, a splash of Cointreau, fresh squeezed lime juice, agave nectar and a splash of OJ makes this the ULTIMATE.

### Maine Mojito... 7.50

Cold River Gin, fresh cilantro, lime, agave nectar and soda water.

### Aperol Spritz... 7.

Aperol, Prosecco and a sugar cube, garnished with an orange slice.

### Candy Cane... 8.

Stoli Chocolat Razberi, Peppermint Schnapps, a dash of grenadine and whipped cream, served straight up.

### White Pomegranate Gimlet... 7.

Stoli White Pomegranik Vodka, fresh lime and simple syrup, served on the rocks with a lime.

### Ginger Mojito... 7.

Sailor Jerry Navy Spiced Rum, fresh mint, fresh lime, simple syrup and ginger ale.

### Pineapple Cinnamon

#### Margarita... 7.50

Milagro Reposado Tequila, agave nectar, fresh lime, pineapple juice and a pinch of cinnamon, served on the rocks with cinnamon sugar on the rim and a lime.

### Harvey Wallbanger... 7.50

Tito's Handmade Vodka, OJ, and Galliano, served in a rocks glass with a flag.

### Snapple... 9.

SNAP Liqueur, lemonade, iced tea, and honey.

### UnCommon Sidecar... 7.50

Cointreau, Remy Martin VSOP and fresh lime juice shaken vigorously and served on the rocks in a sugar-rimmed glass garnished with a fresh sprig of rosemary and a lemon.

### UnCommon Sangria... 7./14.

OLE! By the glass or carafe – secret family recipe. We could tell ya but we'd have to kill ya!