



# JOLLY GOOD FOOD

## ~ JOLLY STARTERS ~

### \*\*\*RENEWED\*\*\* ~ Curry Chowda ~

New England Style Seafood Chowda Seasoned with a Touch of Curry  
Cup \$4.95 Bowl \$7.50

### ~ French Onion Soup ~

Loads of Onions Simmered in Beef Broth with a Touch of Brandy  
Cup \$4.95 Bowl \$7.50

### ~ Black Bean, Bison & Ale Chili ~

Ground Bison and Black Beans in a Chipotle & Smithwicks Irish Ale  
Sauce. Topped with Cheese. Served with Tortilla Chips  
Small \$5.95 Large \$7.95

### ~ Savory Spring Rolls ~ House Specialty ~

Crispy Spring Rolls Stuffed with Savory Chicken  
Served with Buffalo Blue Cheese and Sweet Chili Sauces  
\$7.95

### \*\*\*NEW\*\*\* ~ Shrimp Skewers ~

Marinated in Rum ~ Tender & Tasty Grilled Shrimp Skewers  
Served with a Mango Dipping Sauce  
\$9.95

### ~ The Mountain ~

Baby Potato Pancakes Piled High with Bacon, Cheese & Green Onions  
Served with Sides of Sour Cream and Salsa  
\$12.95

### ~ Chili Nachos ~

A Platter of Corn Chips Topped with our Bison Chili, Cheese, Scallions &  
Tomatoes. Served with Sides of Sour Cream and Salsa  
\$11.95

### ~ Jolly Good Buffalo Wings ~

1/2 Dozen \$6.75 Dozen \$12.00

### \*\*\*NEW\*\*\* ~ Hot Pops ~

Jalapeno Peppers Breaded & Stuffed with Cheeses & Spices  
Served with a Sweet Chili Sauce  
\$6.95

### \*\*\*NEW\*\*\* ~ Banger Bites ~

Slices of our English Bangers Deep Fried and Served with Hot Mustard  
and Sweet Chili Sauces  
\$6.95

### ~ Baskets ~

Fries \$4.95 Onion Rings \$6.95 Potato Cakes \$6.95

## ~ JOLLY SALADS ~

### ~ Goulder's Green House Salad ~

Mixed Greens, Tomatoes, Red Onions, Olives, Cucumbers & Cheese  
Small \$4.25 Large \$6.95

### ~ Caesar Salad ~

Romaine Lettuce, Croutons and Parmesan  
Small \$4.25 Large \$6.95

### ~ Delphi ~

A True Greek Salad! Just Tomatoes, Red Onions, Kalamata Olives,  
Cucumbers, Capers and Feta Cheese. Drizzled with Virgin Olive Oil  
Served with Pita Bread  
Small \$8.95 Large \$11.95

### ~ West Country Ploughman ~

A Healthy Chunk of Vermont Cabot Cheddar with Salad & a Crispy  
Baguette. Served with Homemade Chutney and Pickled Onions  
\$12.95

### ~ Spinach Salad ~

Baby Spinach Topped with Hard-Boiled Egg, Bacon,  
Sun-Dried Cherry Tomatoes, Mushrooms & Gorgonzola Cheese  
\$10.95

Add To Any Salad Fried Tofu \$4.50 Grilled Chicken \$4.75 Grilled  
Steak \$6.75 Grilled Salmon \$7.95 Grilled Jumbo Shrimp \$8.25

### ~ Dressings ~

Ranch, Blue Cheese, Italian, Oil & Vinegar, House Dressings ~  
Balsamic Vinaigrette, Freddy's ~ Lemon, Garlic, EVO & Spices

*Sit Back and Relax ~ Embrace the People You Are With ~  
Enjoy the Ambiance of Our Pub ~  
Create Some Jolly Memories.*



~ Children's Menu Available for Children 12 and Under.

~ The State of Maine requires the posting of the following notice with regard to undercooked meats and eggs. Consumption of this food may increase the risk of food borne illness. Please check with your physician if you have any questions about consuming raw or undercooked foods.

~ Before Placing Your Order, Please Inform Your Server if a Person in Your Party has a Food Allergy.

~ With your health in mind we use only Wesson Crystal Smart choice with 0 grams of trans fat for our fried foods.

~ An 18% Gratuity May Be Added to Parties of 8 or More.

## ~ JOLLY INDIAN DISHES ~

*In tradition with most British Pubs, we are pleased to present you with a selection of Indian Dishes. All Served over Basmati Rice with an Assortment of Chutneys and a Papadam.*

### ~ Mrs. Balbir Singh's Indian Korma ~

A Delicately Flavoured Chicken Curry Mildly Spiced, Enhanced with Saffron, Coconut, Almonds and Cream  
**\$15.75**

### ~ Beef Vindaloo ~

A Hot Spicy Curry Made with Tender Beef and Tomatoes  
**\$15.75**

### ~ Tikka Masala ~

A Fragrant Moderately Spiced Curry Sauce with Vegetables  
Your Choice of Vegetarian **\$14.50** Tofu **\$15.00** Chicken **\$15.75**  
Salmon **\$17.50** Jumbo Shrimp **\$18.50**

\*\*\*NEW\*\*\*

### ~ Garlic Chili Shrimp ~

Piquant tomato paste adds a level of flavor to these spicy & succulent shrimp.  
**\$18.50**

Add Traditional Naan (Indian Flat Bread) Plain or Garlic **\$2.50**

## ~ JOLLY BRITISH DISHES ~



### ~ A Pair of Wellies ~

Two Mini Mignons Resting on a Duxelle of Mushrooms with Demi-Glace. Baked in a Flaky Crust. Comes with Your Choice of Potato and Vegetable  
**\$18.95**

### ~ Bangers & Mash ~

Three Giant Bangers with grilled Onions and Hand-Mashed Redskin Potatoes.  
Will put a smile on any Brits Face!  
**\$11.95**

### ~ Fish & Chips ~

A heaping Portion of North Atlantic Haddock Deep Fried in Our Own Beer Batter  
**\$15.95**

### ~ Shepherd's Pie ~ House Specialty ~

Savory Roast Beef, Vegetables and Good Old English Bistro Gravy Under a Roof of Crisped Redskin Hand Mashed Potatoes  
**\$13.95**

## ~ JOLLY MEALS ~

### ~ The Drayman ~

Guinness Marinated Bistro Fillet Charbroiled to Your Liking, Topped with Onion Rings. Served with Your Choice of Potato and Vegetable  
**\$17.95**

### \*\*\*RENEWED\*\*\* ~ Guinness Braised Short Ribs ~

Succulent and Tender Beef Short Ribs. Braised for Hours in a Guinness & Herb Broth. Served with Mashed Potatoes.  
**\$19.95**

\*\*\*NEW\*\*\*

### ~ Macaroni & Cheese ~

Placed on Our Menu by customer Demand! Made the Old Fashioned Way ~ a Delicious Mixture of Cheeses Blended with Gemelli Pasta & Baked to Perfection. Simply Yummy!!!  
**\$12.50**

### ~ Mediterranean Pasta ~

Artichoke Hearts, Olives, Sun-Dried Cherry Tomatoes, Capers, Herbs & Feta Cheese. Tossed with Gemelli Noodles  
Chicken or Tofu **\$17.95** Shrimp or Salmon **\$19.95**

## ~ JOLLY SANDWICHES ~

All of our sandwiches are served with a side of French Fries (Substitute a Small Salad, Potato Cakes or Onion Rings **\$1.50**)  
(add Bacon, Extra Cheese, or Grilled Onions **\$1.00** each)

### ~ The Duke ~

1/2lb Angus Burger, Char-Grilled Served with Lettuce, Tomato, Onion, Dill Pickle & Your Choice of Cheese  
**\$9.75**

\*\*\*NEW\*\*\*

### ~ The Duchess ~

Char-Grilled Chicken Breast Topped with Swiss Cheese, Bacon, Lettuce, Tomato, Mayonnaise and a Dill Pickle  
**\$9.75**

### ~ The Jack ~

Char-Grilled Chicken Breast Basted with Our Own Jack Daniels BBQ Sauce, Jack Cheese & Bacon. Served with Lettuce, Tomato, Onion and Dill Pickle  
**\$9.75**

### ~ The Fishwich ~

Deep Fried Haddock Fillet in Our Own Beer Batter with Lettuce, Tomato, Onion and Dill Pickle  
**\$8.95**

## ~ JOLLY LARGE BOTTLE FORMAT ~

~ **Unibroue Apple Ephemere** ~ 750ml (Canada) 5.5%

Alluring pale golden color, effervescent foam and a mouth watering bouquet of Granny Smith Apples & Spices. It is slightly sweet and tart. A refreshing thirst- quencher.

~ **J.K. Scumpy's Organic Cider** ~ 22oz (Michigan) 6%

A true farmhouse scrumpy cider full of apple bits for a yummy crisp flavor.

~ **Piraat Golden Ale** ~ 750ml (Belgium) 10.5%

A wickedly rich & rounded brew with a mighty punch. Lots of hops & malt. Mild sweetness reminiscent of bread dough, spices & tropical fruits.

~ **Nostradamus Brown Ale** ~ 750ml (Belgium) 9%

A very complex artisanal Wallonian brown ale. A rich, warming little piquant in the mouth with liquorices mocha flavors, pear and toasted bread background notes.

~ **Delirium Tremens Ale** ~ 750ml (Belgium) 8.5%

Pale yellow-gold hue. Spicy & lightly fruity aromas follow through on a moderately full-bodied palate of candied fruit and malt flavors. A dry finish where subtle hop flavors emerge.

~ **Chimay Grand Reserve Trappist Strong Beer** ~ 750ml (Belgium) 7%

With an intense fusion of bouquet, rich body and complex citrus notes, this is the real champagne of beers. Fresh yeast, light flowery fragrance with a touch of roasted malt.

## ~ JOLLY ALES ~

\*\*\*NEW\*\*\*

Daleside Old Legover (UK) 4.1%

Bass Ale (UK) 5%

\*\*\*NEW\*\*\*

Manston's Pedigree (UK) 4.5%

Monty Python Holy Grail (UK) 4.7%

Hobgoblin English Red Ale (UK) 5%

Meantime India Pale Ale (UK) 6.5%

Newcastle Brown Ale (UK) 5%

Tilburg's Dutch Brown Ale (Holland) 5%

## ~ JOLLY PORTERS & STOUTS ~

Geary's London Porter (USA) 4.2%

Manchester Star Porter (UK) 7.3%

Sam Smith Oatmeal Stout (UK) 5%

## ~ JOLLY CIDERS ~

Original Sin (USA) 6%

Samuel Smith Organic (UK) 5%

Strong Bow Cider (UK) 4.5%

## ~ JOLLY BEERS & LAGERS ~

Budweiser (USA) 5%

Corona (Mexico) 4.6%

Sam Adams Boston Lager (USA) 4.7%

Stella Artois (Belgium) 5.2%

Carlsberg Elephant (Denmark) 7.2%

## ~ JOLLY LIGHT BEERS ~

Bud Light (USA) 4.2%

Amstel Light (Amsterdam) 3.5%

## ~ JOLLY EXTREME BREWS ~

Weyerbacher Blithering Idiot Barley Wine (USA) 11%

Bezebuth "Little Devil" Blonde (France) 13%

Le Cog Imperial Extra Stout (UK) 10%

Dogfish Head Midas Touch (USA) 9%

Van Honsebrouck Kasteel Rouge (Belgium) 8%

\*\*\*NEW\*\*\*

## ~ JOLLY SWEETS ~

~ **Mahoosuc Chocolate Lava Cake Sundae** ~

Chocolatey Lava Cake with a Carmel and Nuts Center. Topped with French Vanilla Ice Cream, Whipped Cream and Chocolate Sauce  
**\$6.25**

~ **Ealing Cheesecake** ~

Served with Blueberry Sauce. Topped with Whipped Cream  
**\$6.00**

\*\*\*NEW\*\*\*

~ **Pie a la Mode** ~

Fresh Baked Fruit Pie Served Warm and Delicious. Topped with French Vanilla Ice Cream  
**\$6.50**

~ **Chocolate Banana Burrito** ~

Fresh Sliced Banana, Chocolate & Cream Cheese Wrapped in a Flour Tortilla and Deep Fried. Topped with Chocolate Sauce and Whipped Cream  
**\$6.50**

## ~ JOLLY WHITE WINES ~

~ **Chateau Ste. Michelle Chardonnay**, Washington **\$7.50 \$27.00**

Inviting aromas & flavors of melon, pear, hazelnut, butterscotch & spice

~ **J. Moreau Chenin Blanc, Vouvray**, France **\$8.50 \$30.00**

Aromas & flavors of lemon & pear with hints of anise & a clean, bright finish

~ **Brampton Sauvignon Blanc**, South Africa **\$7.50 \$27.00**

Ripe melon & citrus flavors with a crisp, inviting finish

~ **Schloss Two Princes Riesling**, Germany **\$8.00 \$32.00**

Apple flavors that are complemented by a touch of spice with a light crisp finish

~ **Canaletto Pinot Grigio**, Italy **\$7.00 \$25.00**

Intensely fruity & fragrant with a distinct hint of pear

## ~ JOLLY RED WINES ~

~ **Eagle Rock Malbec**, Argentina **\$7.75 \$27.00**

Ripe aromas & flavors of blackberry, herbs & spicy black pepper

~ **Graham Beck Cabernet Sauvignon**, South Africa **\$9.50 \$36.00**

Toasty oak aromas & ripe blackcurrant & plummy fruit flavors

~ **St. Francis Cabernet Sauvignon**, Sonoma **\$59.00**

Toasty with complex plum, currant & cherry notes

~ **Red Diamond Merlot**, Washington **\$7.00 \$25.00**

Blueberry & cocoa offering velvety softness leaving a rich, fruity finish

~ **Oxford Landing Shiraz**, Australia **\$7.00 \$25.00**

A rich full Shiraz that has sweet berry fruit flavors, white pepper & spices

~ **Mark West Pinot Noir**, California **\$8.50 \$32.00**

Balances, finesse and rich varietal character offering red berries & elegant texture

\*\*\*NEW\*\*\*

~ **Double Decker Red**, California **\$7.75 \$27.00**

An exciting blend of Cabernet Sauvignon, Petite Sirah, and Barbera

## ~ JOLLY SPARKLINGS ~

~ **Domaine Ste. Michelle Brut**, Washington **\$25.00**

Inviting aromas & flavors reminiscent of ripe peaches & apricots

~ **Neirano Prosecco**, Italy ~ Bottle **\$20.00**, Split (200 ml) **\$7.50**

A light Orchard fruit tone recalling white peaches & pears with a bright acidity and light body

Full, toasty & creamy flavor. Crisp structure & good balance

## ~ JOLLY HOUSE WINES ~

Salmon Creek, California ~ by the glass **\$5.50**

Chardonnay ~ Pinot Grigio ~ White Zinfandel ~ Merlot ~ Cabernet Sauvignon

## ~ JOLLY SOFTIES ~

Coffee (Regular or decaf)

Pot of Tea with a selection of flavors

Sodas

Lemonade or Ice Tea

Juice ~ Milk ~ Bottled Root Beer