

# Jerry Remy's

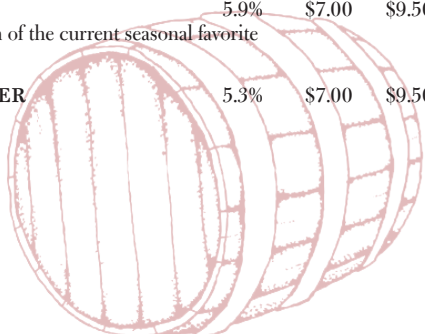
## SPORTS BAR & GRILL

1265 BOYLSTON STREET, BOSTON

### B E E R

#### DRAFT BEER

	ABV	16 oz	23 oz
<b>BUD LIGHT</b> St. Louis, MO. A light-bodied brew with a fresh, clean & subtle hop aroma	4.2%	\$6.00	\$8.25
<b>BUDWEISER LAGER</b> St. Louis, MO. Crisp and refreshing American style lager	5.0%	\$6.00	\$8.25
<b>312 URBAN WHEAT</b> Chicago, IL. Golden in body, meyer lemon & persimmon flavors begin & ends with a spicy roundness	4.2%	\$7.00	\$9.50
<b>CORONA LIGHT</b> Mexico City, MX. Golden light in color with a crisp & refreshing taste.	4.5%	\$2.50	\$4.00
<b>STELLA ARTOIS</b> Leuven, BE. European pale lager with a golden color & a smooth, clean taste	5.4%	\$7.00	\$9.50
<b>PABST BLUE RIBBON</b> Los Angeles, CA. Pale lager with a light body & sweetness.	5.0%	\$2.50	\$4.00
<b>GUINNESS STOUT</b> Dublin, IE. The black stuff. An Irish dry stout with a creamy head & bittersweet finish	4.2%	\$7.00	(20 oz)
<b>COORS LIGHT</b> Golden, CO. Light style lager	5.0%	\$6.00	\$8.25
<b>SAM ADAMS SEASONAL</b> Jamaica Plain, MA. A familiar seasonal favorite		\$6.50	\$9.00
<b>SAM ADAMS LAGER</b> Jamaica Plain, MA.	4.9%	\$6.50	\$9.00
<b>ANGRY ORCHARD</b> Cincinnati, OH. Crisp & refreshing cider	5.0%	\$6.50	\$9.00
<b>SHOCK TOP</b> Fort Collins, CO. Belgian Wit brewed with orange and lemon peel with touches of coriander that finishes light and crisp	5.2%	\$6.50	\$8.75
<b>REMDAWG'S RED ALE</b> Ipswich, MA. With toasted malts, a slight hop character & light fruitiness	4.5%	\$7.00	\$9.25
<b>GREEN MONSTA IPA</b> Westminster, MA. Brewed by Wachusett Brewers. A big pale ale with a perfect balance of malts & hops	6.0%	\$6.50	\$9.50
<b>CISCO BREWERS GREY LADY</b> Nantucket, MA. Wheat beer brewed with fresh fruit & spices	4.5%	\$7.00	\$9.50
<b>LAGUNITAS IPA</b> Petaluma, CA. Seasonal IPA with a hoppy-sweet finish	6.2%	\$7.00	\$9.50
<b>BROOKLYN SEASONAL</b> Brooklyn, NY. A rotating selection of a seasonal favorite		\$7.00	\$9.25
<b>HARPOON IPA</b> Boston, MA. Classic English style IPA: Floral, medium body with an aggressive, clean hop finish	5.9%	\$7.00	\$9.50
<b>HARPOON SEASONAL</b> Boston, MA. A rotating selection of the current seasonal favorite	5.9%	\$7.00	\$9.50
<b>VICTORY PRIMA PILSNER</b>	5.3%	\$7.00	\$9.50



#### PACKAGED BEER

12 oz bottles unless otherwise noted



#### HOME

##### ROTATING SEASONAL OFFERINGS

	ABV	
<b>BUDWEISER LAGER</b> St. Louis, MO	5.0%	\$5.50
<b>BUD LIGHT</b> St. Louis, MO	4.2%	\$5.50
<b>BUD LIGHT LIME</b> St. Louis, MO	4.2%	\$5.50
<b>CISCO SANKATY LIGHT</b> Nantucket, MA	3.8%	\$6.50
<b>CLAYMORE SCOTCH ALE</b> Denver, CO	7.7%	\$8.00
<b>COLLETTE FARMHOUSE</b> Denver, CO	7.3%	\$7.00
<b>DALE'S PALE ALE</b> Longmont, CO	6.5%	\$6.00 (12 oz can)
<b>HARPOON CIDER</b> Boston, MA	4.8%	\$6.00
<b>MICHELOB ULTRA</b> Milwaukee, WI	4.2%	\$5.50
<b>MILLER HIGH LIFE</b> Milwaukee, WI	4.7%	\$3.75
<b>MILLER LITE</b> Milwaukee, WI	4.2%	\$5.50
<b>NARRAGANSETT</b> Providence, RI	5.1%	\$4.00 (16 oz can)
<b>NAUGHTY NURSE</b> Hartford, CT	5.0%	\$6.50
<b>PEAK ORGANIC NUT BROWN</b> Portland, ME	4.7%	\$6.00
<b>REDBRIDGE GLUTEN-FREE</b> St. Louis, MO	4.0%	\$5.50
<b>SEA DOG BLUEBERRY WHEAT ALE</b> Portland, ME	4.7%	\$6.50
<b>SIXPOINT BREWERY "THE CRISP"</b> Brooklyn, NY	5.4%	\$7.75 (16 oz can)
<b>STONE SELF RIGHTEOUS</b> Escondido, CA	8.7%	\$8.50
<b>TWISTED TEA HALF &amp; HALF</b> Jamaica Plain, MA	5.0%	\$8.00 (24 oz can)

#### AWAY

<b>AMSTEL LIGHT</b> Amsterdam, NL	5.0%	\$6.50
<b>CHIMAY TRAPPIST PREMIERE</b> Chimay, BE	9.0%	\$12.00
<b>CORONA EXTRA</b> Mexico City, MX	4.6%	\$6.00
<b>HEINEKEN LAGER</b> Amsterdam, NL	5.4%	\$6.50

#### BOTTLE BY CHANCE

A bottled beer or malt beverage of our choice. Order at your own risk!

#### HIGH OCTANE BOTTLES

High ABV. Limit (1) bottle per person.

	ABV	
<b>SHMALTZ JEWELATION</b> American Strong Ale	17%	\$24.00 (22 oz)
<b>AVERY THE REVEREND</b> Belgian style quad	10%	\$18.00 (22 oz)
<b>AVERY SALVATION</b> Belgian Strong Pale	9.0%	\$18.00 (22 oz)
<b>GREAT DIVIDE YETI IMPERIAL STOUT</b> Big roasty malt flavors	9.0%	\$19.00 (22 oz)
<b>DOGFISH HEAD HELLHOUND</b> Imperial IPA brewed with fresh lemons 100 IBU	10%	\$25.00 (750ml)
<b>21ST AMENDMENT</b> Insurrection Series	8.3-11.5%	\$9.00 (12oz)

# Jerry Remy's

## SPORTS BAR & GRILL

### STARTERS

#### CHEF'S SPECIALTIES

HOUSE-MADE SOUPS ..... 6.9

NEW ENGLAND CLAM CHOWDER

THE NEIGHBORHOOD'S FAVORITE CHILI

Enjoy your soup in a warm toasted bread bowl. .... 8.9

MOULES FRITES ..... 9.9

Local mussels with fresh tarragon & dijon cream. Served with pomme frites & garlic toast

THE GREEN MONSTER ..... 34.9

1 ½ pounds of buffalo wings, eight beef & cheddar sliders & duck confit fries  
Served as a 3 plated "tower"

PAN-SEARED CRAB CAKES ..... 11.9

Preserved lemon butter, horseradish marmalade & ginger plum sauce

BRUSCHETTA ..... 9.9

Goat cheese and multi-colored tomatoes with fresh basil & balsamic reduction

SHRIMP COCKTAIL ..... 10.9

5 jumbo shrimp, poached & chilled, served with classic cocktail sauce

THAI RANGOON DIP ..... 8.9

Creamy sweet chili, lime, cilantro & cheese dip with fried wonton crisps

#### SLIDERS

ALL SERVED ON FRESH BAKED ROLLS

PORK BELLY SLIDERS ..... 10.9

Slow braised & seared-crisp with maple demi-glace

BEEF & CHEDDAR SLIDERS\* ..... 10.9

3 mini-patties with green leaf lettuce, tomato & cheddar

KOBE BEEF SLIDERS\* ..... 13.9

Wagyu sliders with red onion marmalade, brie & prosciutto

BBQ PULLED PORK SLIDERS ..... 9.9

House-made coleslaw

BEFORE PLACING YOUR ORDER,  
PLEASE INFORM YOUR SERVER IF  
A PERSON IN YOUR PARTY HAS A FOOD ALLERGY

GLUTEN-FREE, VEGETARIAN &  
VEGAN OPTIONS AVAILABLE

#### WE OFFER FREE WI-FI!



LIKE US ON FACEBOOK  
Jerry Remy's Sport Bar & Grill



FOLLOW US ON TWITTER  
@JerryRemysGrill

#### SPRINGTIME SALADS

WATERMELON SALAD ..... 8.9

Chilled watermelon, tomatoes, crisp cucumbers, fresh herbs, avocado, arugula, goat cheese & sliced almonds. Tossed with balsamic vinegar & Extra Virgin Olive Oil

SUMMER BERRY SALAD ..... 9.9

Local berries, apples & pears tossed with greens, poppyseed vinaigrette & goat cheese

CAPRESE SALAD ..... 9.9

Vine-ripened tomatoes, fresh mozzarella, basil oil & Extra Virgin Olive Oil, drizzled with a balsamic reduction

GRILLED PEACH SALAD ..... 8.9

Arugula, fried prosciutto & goat cheese

ICEBERG WEDGE SALAD ..... 8.9

Crumbled bacon, chunky bleu, fresh tomatoes & sliced red onion

#### TRADITIONAL STARTERS

QUESADILLAS ..... 9.9

Colby, cheddar, peppers, onions, cilantro & lime juice, served with roasted green & red salsas

Add grilled chicken or pulled pork ..... 3.9

Add shrimp ..... 4.9

Add guacamole ..... 1.9

NACHOS ..... 9.9

Colby, cheddar, fresh jalapeños, olives, tomatoes, green onions, sour cream & our house salsa

Add chili, grilled chicken or pulled pork ..... 3.9

Add guacamole ..... 1.9

WINGS ..... 9.9

BUFFALO // BBQ // MANGO HABAÑERO // SESAME GINGER

#### SNACKS & SIDES

FRIES ..... 3.9

COLE SLAW ..... 2.9

FRESH BROCCOLI OR GREEN BEANS ..... 3.9

GARLIC MASHED POTATOES ..... 3.9

HOUSE MADE POTATO CHIPS ..... 3.9

CHIPS & SALSA ..... 4.9

CHIPS WITH SALSA & GUACAMOLE ..... 6.9

CARROTS & CELERY ..... 3.9

#### FANCY FRIES



PARMESAN TRUFFLE // PARMESAN GARLIC  
SAUSAGE GRAVY // SWEET POTATO FRIES ..... 5.9

DUCK CONFIT & CHEDDAR CURDS ..... 7.9

#### ENERGY & SOFT DRINKS

NOS SUGAR FREE ..... 5.9

MONSTER ENERGY ..... 5.9

FOUNTAIN DRINKS, COCA-COLA PRODUCTS ..... 2.9

COFFEE ..... 2.9

TAZO TEA ..... 3.9

Zen, Lotus Blossom, Awake, & Earl Grey



\*These items are cooked to order. The Commonwealth of Massachusetts requires that we inform you that the consumption of raw or undercooked meat, seafood, poultry or eggs may lead to an increased risk of foodborne illness. A gratuity of 18% will be added to parties of 6 or more.

# MAIN COURSES

## SERIOUS PLATES

**ST. LOUIS BBQ RIBS**  
Served with house-made coleslaw & fries  
HALF RACK .....12.9  
FULL RACK .....18.9

**GRILLED SIRLOIN STEAK TIPS\***.....17.9  
Marinated in our secret special sauce, napped with thyme demi-glace, served with garlic mashed potato & seasonal vegetables

**CHICKEN SALTIMBOCCA**.....16.9  
Fresh chopped sage, prosciutto, melted gruyere, napped with thyme demi-glace

**ISLAND CHICKEN**.....15.9  
Macadamia nut & coconut breaded, pan-seared & served with mango citrus salsa, ginger confetti rice & broccoli

## PASTA FAVORITES

**SHRIMP SCAMPI** .....12.9  
Angel hair pasta & seven large shrimp tossed with garlic, onions, mushrooms, tomatoes & fresh chopped herbs in a chardonnay & preserved lemon butter sauce

**HOUSE MAC & CHEESE** .....10.9  
Orecchiette pasta, smoked gouda, sharp white cheddar, parmesan & toasted panko crumbs

**JERRY'S MAC & CHEESE**.....19.9  
Creamy House Mac with a quarter pound of fresh lobster claws & knuckles

### COMPLETE YOUR PASTA WITH:

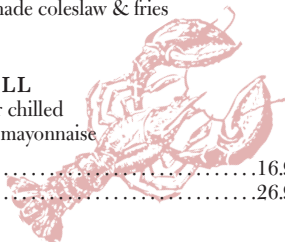
Bacon ..... 2.9  
Crispy buffalo or grilled chicken..... 3.9  
Steak tips ..... 8.9

## SEAFOOD

**GLAZED SALMON\***.....14.9  
Pan-seared & oven-roasted with spicy apricot preserves & candied lemon zest. Served with ginger confetti rice & broccoli

**FISH & CHIPS**.....13.9  
Served with house-made coleslaw & fries

**LOBSTER ROLL**  
With warm butter or chilled with a light tarragon mayonnaise  
Quarter pound .....16.9  
Half pound .....26.9



**COMPLEMENT YOUR ENTREE WITH:**  
House or Caesar salad ..... 3.9

## SANDWICHES

**THE ORIGINAL REMDAWG**.....9.9  
A foot long, all beef hot dog, covered in chili, cheddar & cider onions

**BBQ PULLED PORK**.....10.9  
House-roasted pork, smothered in BBQ sauce, served on an onion roll atop coleslaw

**REUBEN**.....11.9  
Cured black Boston pastrami, thousand island dressing, house-made sauerkraut & swiss on marble rye

**RIBEYE STEAK SANDWICH\*** .....11.9  
Grilled, thinly sliced over arugula & tomatoes dressed with balsamic vinegar, Extra Virgin Olive Oil on garlic-buttered toasted baguette \*Cooked to medium

**TURKEY RACHEL** .....10.9  
Thousand island dressing, swiss, & coleslaw on marble rye

**"BUENOS DIAS"** .....10.9  
Fried egg, smoked cheddar, smoked applewood bacon, pastrami, lettuce, tomato & avocado

## WRAPS

**VEGGIE**.....9.9  
Warm cuban-style black beans, lime-roasted peppers & onions, queso fresco, grilled corn relish, avocado & baby arugula

**GRILLED CHICKEN CAESAR**.....10.9  
Romaine lettuce, caesar dressing & shredded parmesan

**TURKEY BACON** .....10.9  
Tomato, lettuce, white cheddar, red onion, bacon & cranberry mayonnaise

**CHICKEN BACON RANCH** .....9.9  
Honey-lime marinated chicken, chipotle caramelized onion, cilantro ranch dressing, bacon, cheddar & lettuce

## BURGERS\*

### ALL BURGERS AVAILABLE WITH YOUR CHOICE OF:

Fresh USDA Prime Beef • Spicy Black Bean Patty • Fresh Ground Turkey Burger • Grilled Chicken Breast

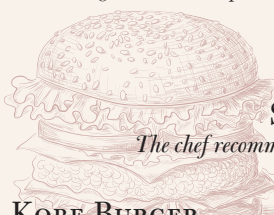
**THE REMY BURGER** .....11.9  
Applewood smoked bacon, grilled onions & sliced cheddar with thousand island dressing on portuguese sweet bun

**SOUTHIE BURGER**.....12.9  
Topped with pastrami, mayonnaise, mustard, caramelized onions & swiss on texas toast

**BOURSIN BURGER**.....11.9  
Grilled portobello, balsamic caramelized onions & Boursin cheese on a potato roll

**"BUENAS NOCHES" BURGER**.....11.9  
Pepper jack, jalapeño bacon jam & fresh chopped jalapeño on a potato roll

**THE GOOD BURGER**.....10.9  
Roasted vegetables, alfalfa sprouts, cheddar & chipotle mayonnaise on a potato roll



### SPECIALTY BURGERS

*The chef recommends this be cooked medium or mid-rare for best flavor*

**KOBE BURGER**.....15.9  
Wagyu beef with red onion marmalade, brie & prosciutto

**FOIE GRAS KOBE BURGER** .....19.9  
Wagyu beef with seared foie gras, truffle jus & a fried quail egg

**BISON BURGER**.....14.9  
Chipotle onions, smoked cheddar & spicy mayonnaise

**JERRY'S GRASS-FED SALISBURY STEAK**.....19.9  
½ pound of our secret house burger blend, grass-fed, 28 day dry-aged beef, Parisian whipped potatoes, black truffle mushroom gravy & green beans, sans bun.  
*Beef is pasture-raised locally in Brimfield, MA by River Rock Farm. It's all natural, hormone free & antibiotic free.*

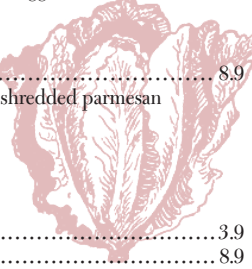
## ENTREE SALADS

**TY COBB**.....9.9  
Mixed field greens, diced tomato, sliced avocado, chopped bacon, crumbled bleu cheese, hard boiled egg, scallions & house-made balsamic dressing

**CLASSIC CAESAR**.....8.9  
Romaine lettuce, house-made croutons, shredded parmesan & classic caesar dressing

### COMPLETE YOUR SALAD

Crispy buffalo or grilled chicken\* .....3.9  
Chilled jumbo shrimp // steak tips\* .....8.9



### CHECK OUT THE FANCY FRIES

#### BURGERS, SANDWICHES & WRAPS SERVED WITH YOUR CHOICE OF:

FRIES // COLE SLAW // HOUSE-MADE POTATO CHIPS

MAKE THE FRIES FANCY.....1.9

ADD APPLEWOOD SMOKED BACON OR FRIED EGG.....1.9

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# WINE BY THE BOTTLE

## RED

### BY THE BOTTLE

#### UNIQUE REDS

CHIANTI CLASSICO, Villa Vignamaggio, "Terre di Prenzano" .....	22
AVIARY RED BLEND, Napa Valley, CA .....	32

#### CABERNET SAUVIGNON

ROCK & VINE, "Three Ranches," North Coast, CA .....	32
GROTH VINEYARDS & WINERY, Oakville-Napa Valley, CA .....	59
UPPERCUT, Napa Valley, CA .....	39
JASON STEPHENS, Santa Clara Valley, CA .....	33
HAYES RANCH, Central Coast, CA .....	24
BERINGER KNIGHTS VALLEY, Napa Valley, CA .....	58
D'ARENBERG-MCLAREN VALE, Australia .....	29

#### PINOT NOIR

BETHEL HEIGHTS VINEYARD "Estate Grown," Willamette Valley, OR .....	27
BYRON VINEYARD & WINERY, Santa Maria Valley, CA .....	29
SEAN MINOR-FOUR BEARS, Carneros Valley, CA .....	28
CHERRY TART, Carneros Valley, CA .....	37

#### SHIRAZ & SYRAH

QUPE, Central Coast, CA .....	22
INNOCENT BYSTANDER, Australia .....	44

#### MALBEC

PORTILLO, Argentina .....	19
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#### ZINFANDEL

STORYBROOK MOUNTAIN, "Mayacamas Range," Napa, CA .....	40
JOEL GOTT, Napa County, CA .....	25

#### MERLOT

CHATEAU STE MICHELLE, Canoe Ridge, Washington .....	56
LESSE-FITCH, Sonoma, CA .....	26

### RED BY THE GLASS

#### PINOT NOIR

SEAN MINOR FOUR BEARS, Carneros Valley, CA .....	9
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#### CABERNET SAUVIGNON

HAYES RANCH, Central Coast, CA .....	8
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#### MALBEC

PORTILLO, Argentina .....	8
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#### MERLOT

LESSE-FITCH, Sonoma, CA .....	8
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## BUBBLES

### BY THE BOTTLE

#### CHAMPAGNE

NV CHAMPAGNE, LOUIS ROEDERER BRUT PREMIER Champagne, France .....	50
VEUVE CLIQUOT YELLOW LABEL, France .....	86

#### PROSECCO

NV PROSECCO, LAMARCA, Treviso, Italy .....	26
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## WHITE

### BY THE BOTTLE

#### SAUVIGNON BLANC & CHENIN BLANC & VIOGNIER

LOBSTER REEF, New Zealand .....	22
GRÜNER VETLINER, FRED LOIMER, "Lois," Neiderösterreich, AT .....	28
LAIL, Rutherford, CA .....	72
VILLA MARIA, Marlborough, New Zealand .....	28
KEN FORRESTER CHENIN BLANC, South Africa .....	29
WHITE KNIGHT - VIOGNIER, CA .....	29

#### PINOT GRIS & PINOT GRIGIO

F.E. TRIMBACH, "Reserve," Ribeaupville, France .....	40
PRIMATERRA, Veneto, Italy .....	31
ERATH, Oregon .....	29
KRIS, Trentino, Italy .....	24
SANTA MARGHERITA - VALADIAGE, Italy .....	52

#### CHARDONNAY

STAGS LEAP- HANDS OF TIME, Napa Valley, CA .....	39
FRANCIS FORD COPPOLA DIRECTORS CUT, Russian River, CA .....	35
CAMERON HUGHES, Santa Barbara, CA .....	29
CHAMISAL STAINLESS STEEL, San Luis Obispo, CA .....	33
PATZ & HALL, Sonoma Coast, CA .....	6

### WHITE BY THE GLASS

#### SAUVIGNON BLANC

LOBSTER REEF, New Zealand .....	8
KEN FORRESTER CHENIN BLANC, South Africa .....	9

#### PINOT GRIGIO

PRIMATERRA, Veneto, Italy .....	8
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#### CHARDONNAY

CAMERON HUGHES, Santa Barbara, CA .....	9
CHAMISAL STAINLESS STEEL, San Luis Obispo, CA .....	12

#### BUBBLES

NV PROSECCO, LAMARCA, Treviso, Italy .....	7
NV CHAMPAGNE, LOUIS ROEDERER BRUT PREMIER Champagne, France .....	14



# S P I R I T S

## VODKA

Absolut  
Absolut Citron  
Absolut Mandrin  
Absolut Ruby Red  
Belvedere  
Belvedere Pink Grapefruit  
Belvedere Bloody Mary  
Ciroc  
Grey Goose La Poire  
Grey Goose Vodka  
Deep Eddy  
Country Peach Sweet Tea  
Ketel One Citroen  
Ketel One Oranje  
Ketel One  
Stoli Blueberi  
Stoli Ohranj  
Stoli Razberi  
Stoli Vanil  
Stolichnaya  
Three Olives Cake  
Three Olives Grape  
Tito's Handmade

## GIN

Beefeater  
Bombay Sapphire  
Hendricks  
Tanqueray

## IRISH WHISKEY

Black Bush  
Bushmills  
Jameson  
Jameson Black Barrel

## CANADIAN WHISKY

Canadian Club  
Crown Royal  
Seagrams 7  
Seagrams VO

## SCOTCH WHISKY

### SINGLE MALT

Balvenie 12 years Signature  
Glenfiddich 12 years  
Glenlivet 12 years  
Lagavulin 16 years  
Laphroaig 10 years  
Macallan 12 years  
Oban 14 years  
Talisker 10 years

### BLENDED SCOTCH

Dewars White Label  
Chivas Regal 12 years  
Johnnie Walker Red  
Johnnie Walker Black  
Johnnie Walker Blue

## BRANDY

Barsol Pisco  
Hennessy VS  
Hennessy VSOP  
Remy Martin VSOP

## AMERICAN BOURBON

### RYE // WHISKEY

Baker's Bourbon 107p  
Basil Hayden's  
Booker's Bourbon  
Bulleit Bourbon  
Jack Daniels  
Jim Beam  
Knob Creek  
Makers Mark  
Wild Turkey 101p  
Woodford Reserve  
Bulleit Rye Whiskey  
Bully Boy White  
George Dickel #8

## TEQUILA

Avion Silver  
Avion Espresso  
Del Maguey Mezcal Vida  
Don Julio Blanco  
Don Julio Resposado  
Don Julio Anejo  
Jose Cuervo Tradicional  
Milagro Silver  
Patron Silver  
Patron Anejo  
Patron XO Café  
Patron Reposado  
Sauza White  
Sauza Gold

## RUM

Bacardi Superior  
Captain Morgan Spiced  
Captain Morgan White  
Bacardi Oakheart Spiced  
Goslings Black Seal  
Malibu  
Mount Gay Black Barrel  
Myers Dark  
Ron Zapaca

## PORT // SHERRY

Grahams Six Grapes Port  
Ramos Pinto

## LIQUEURS // APERITIFS DIGESTIFS

Aguardiente Antioqueno  
Columbian firewater  
Amaretto Di Saronno  
Almond flavored Italian liqueur  
Aperol Aperitivo  
Sweet orange peel, herbs & spices  
Baileys Irish Cream  
Barenjager Honey Liqueur  
German honey flavored liqueur  
Cointreau  
Premium triple sec made from bitter orange peels  
Dr. McGillicuddy's Mentholmint Schnapps  
Fernet Branca  
Italian Amaro made from herbs & spices  
Frangelico  
Hazelnut and herb flavored liqueur  
Grand Marnier  
Made from cognac and bitter orange  
Jagermeister  
Kahlua  
Luxardo Maraschino  
Sweet liqueur made from sour cherries  
Pallini Limoncello  
Pama Pomegranate  
Pimm's #1  
Campari  
Bitter liqueur made from orange peel & rhubarb  
Lillet White  
Pernod  
Anise flavored liqueur  
Sambuca Romana  
Southern Comfort  
St Germain Liqueur  
Artisanal elderflower liqueur from France

# C O C K T A I L S

**FRONT PORCH** ..... \$12  
House infused Wildberry Vodka, St. Germaine, Ginger Brandy, pineapple & lemon

**LINGERING SUMMER** ..... \$10  
V1 Vodka, Midori & Watermelon Pucker, a taste of summer in every sip!

**HOME OF THE BRAVE** ..... \$12  
Don Julio Blanco, 888 Jalepeno Liqueur, triple sec, pineapple juice, lemon, slice of jalepeno, rimmed with salt & served up

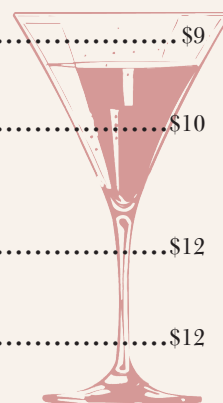
**REMY'S HOUSE MARGARITA** ..... \$11  
Jose Cuervo Tradicional, Cointreau, lime, sour, OJ & a splash of soda.

**ORR'S SCORE** ..... \$9  
Deep Eddy Sweet Tea Vodka with lemonade & ice tea

**KIWI** ..... \$10  
Lobster Reef Sauv Blanc, St. Germaine, kiwi syrup with a float of Prosecco & Chambord Liqueur

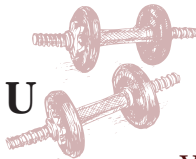
**ANGURIA** ..... \$12  
Ketel One, squeezed watermelon, simple & lemon

**THE COMMONWEALTH** ..... \$12  
Bulleit Bourbon, mint, Angostura bitters, simple & lemon



# Jerry Remy's

SPORTS BAR & GRILL



## ATHLETE'S MENU

HEY, GOOD-LOOKIN'! YEAH, WE'RE TALKING TO YOU WITH THE GREAT BODY. YOU WORK HARD. YOU PLAY HARD AND YOU WANT TO EAT HEALTHY, WHICH REALLY ISN'T THAT HARD. WE'VE CREATED TEMPTING CHOICES TO SUIT YOUR LIFESTYLE AND KEEP YOU LOOKIN' GOOD. SO, LOOK NO MORE! SEE WHAT WE'VE GOT COOKIN' WITH OUR NEW ATHLETE'S MENU.

P.S. YOU DON'T HAVE TO BE AN ATHLETE TO TRY IT.

IT'S FOR ANYONE THAT LOVES FRESH, TASTY FOOD AND CARES ABOUT HOW YOU FUEL YOUR BODY!

**Paleo:** ALSO KNOWN AS THE "CAVEMEN DIET", PREFERRED IN THE CROSSFIT COMMUNITY, CONSISTS OF MAINLY PROTEIN AND VEGETABLES, WITH LOW TO NO CARBS OR ARTIFICIAL SUGARS

**Vegetarian:** DOES NOT INCLUDE MEAT, FISH OR CHICKEN. SOME VEGETARIAN DIETS ALLOW DAIRY PRODUCTS

**Vegan:** DOES NOT INCLUDE ANY ANIMAL OR ANY OF ITS BY-PRODUCTS, INCLUDING EGGS OR OTHER DAIRY

**Gluten Free:** DOES NOT CONTAIN THE GLUTEN PROTEIN COMPLEX FOUND IN WHEAT, BARLEY, RYE, TRITICALE AND SOY BY CROSS CONTAMINATION DURING THE ROTATION OF WHEAT CROPS

### PALEO

**FLAT IRON GRASS-FED STEAK**..... 19.9  
Churrasco marinated & grilled, served over a healthy bed of grilled vegetables & sauced with chimichurri. *Beef is pasture-raised locally in Brimfield, MA by River Rock Farm. It's dry-aged 28 days, all natural, hormone free & antibiotic free.*

**HONEY ROASTED PORK BELLY "TACOS"**..... 9.9  
Seared crisp over pico de gallo, fresh avocado, grilled pineapple, sprigs of cilantro & lime wedges. Served in a lettuce wrap

**HERB-CRUSTED ATLANTIC SALMON**..... 14.9  
Pan-seared, oven-roasted & then finished with a balsamic glaze & Extra Virgin Olive Oil. Served over a large bed of grilled vegetables

### VEGETARIAN

**TEMPEH BURGER**..... 9.9  
Fresh avocado, arugula, tomato, soy mozzarella & basil pesto

**BLACK BEAN BURGER**..... 9.9  
Spicy chipotle & blackberry glazed vegetable patty, with green leaf lettuce, tomato, avocado, mayonnaise, mustard corn relish & smoked cheddar

**HERBED TOFU RICOTTA SALAD**..... 9.9  
Balsamic-roasted cherry tomatoes, Extra Virgin Olive Oil, chick peas, lemon & garlic crostini

### VEGAN

**ROASTED BEET SALAD**..... 9.9  
Hearts of palm, cherry tomatoes, cucumbers, roasted artichoke hearts, pine nuts, pomegranate, fennel, rosemary, cashew cheese & roasted vegetable vinaigrette

**QUINOA TABBOULEH WRAP**..... 9.9  
Black beans, hummus, fresh greens, carrots, cucumber, brown rice & tahini dressing

**KALE & CRISP APPLE SALAD**..... 9.9  
Massaged kale, carrots, jicama, toasted almonds, cucumbers, avocado, celery, green onions, red peppers & lemon vinaigrette

**AVOCADO & CASHEW CHEESE SANDWICH**..... 9.9  
Fresh avocados, daikon sprouts, cashew cheese, eggless mayonnaise, green leaf lettuce & tomatoes

### GLUTEN FREE OPTIONS

PLEASE INFORM YOUR SERVER OF ANY ITEM YOU WOULD LIKE TO HAVE PREPARED GLUTEN FREE, AND WE WILL CREATE SOMETHING THAT IS APPROPRIATE AND RESPECTFUL OF YOUR REQUEST.

WE WILL GLADLY SUBSTITUTE GLUTEN FREE PASTA AND ROLLS ON ANY OF OUR REGULAR MENU ITEMS.

### OTHER THAN WATER BEVERAGES

#### BEER

REDBRIDGE (gluten free)..... 5.5

#### CIDER

J.P. SKRUMPY'S (gluten free, certified organic)..... 10 (22 oz)

HARPOON CIDER (natural, gluten free)..... 6

#### PALEOTAILS

PALEO BELLINI..... 9.5  
All-natural peach purée topped with Prosecco

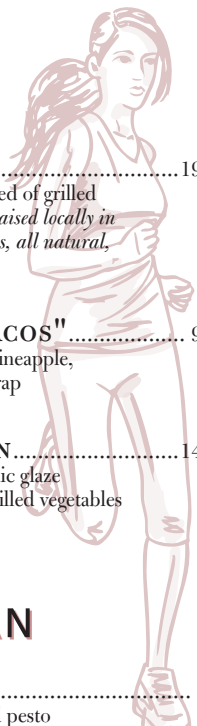
STAIRCLIMBER MARGARITA..... 11.5  
Tequila, fresh-squeezed lime juice, club soda, lime garnish

THE NOT-A-COLATA..... 11  
White rum, coconut water, coconut milk, fresh lime juice, orange peel garnish

BLOODY FRAN..... 11  
House-made bloody mix, potato vodka, garnished with extra hot sauce, tomatillo & celery, celery salt rim

BLOODY GRACE..... 11  
House-made bloody mix, silver tequila, garnished with extra hot sauce, tomatillo & celery, chili flake rim

\*These items are cooked to order. The Commonwealth of Massachusetts requires that we inform you that the consumption of raw or undercooked meat, seafood, poultry or eggs may lead to an increased risk of foodborne illness. A gratuity of 18% will be added to parties of 6 or more.



## REWARDS

AT

# Remy's

Become a **MEMBER**  
start earning points **TODAY**  
with any purchase at  
**Jerry Remy's Sports Bar & Grill.**

**EARN 1 point**  
for every dollar spent.  
**REDEEM points**  
for **FREE food.**

**100 points = \$10**



Receive **50 FREE points**  
just for signing up!

Ask your server for complete details.

## ADULT BEVERAGES

### COCKTAILS

**FRONT PORCH** ..... 12  
House infused Wildberry Vodka, Ginger Brandy, St. Elder,  
pineapple & lemon

**#4 // ORR'S SCORE** ..... 9  
"Because John Daly isn't from around here." —*Bobby Orr*  
Jeremiah Weed Tea and peach with homemade Meyer Lemonade

**APPLE PRESS** ..... 12  
Plum Bully Boy White Whiskey & Remy's Cider with a dash of  
Agnostora Bitters

**#46** ..... 11  
"A Czech & an Irish walked into a bar & invented this, I promise." —*David Krejci*  
Classic Jameson, Becherovka Czech Liqueur & ginger ale

**FIRESIDE** ..... 10  
Cinnamon Beer Butter, sage syrup, Mount Gay Black Barrel,  
hot water with a cinnamon stick

**KIWI** ..... 10  
Line 39 Sauvignon Blanc, St. Elder, kiwi syrup, Chambord &  
a float of Prosecco

**#24 // MANNY BEING MANNY** ..... 11.5  
The Islands had Zombies, we had Manny ... you pick.  
Mount Gay Eclipse and Bacardi Oak Heart, with falernum, apricot  
and pineapple

**AUTUMN ORCHARD** ..... 12  
V1 Vanilla, Fireball, Pear Cognac, cranberry & Peychaud Bitters  
with a cinnamon sugar rim. Served up

## WHAT'S HAPPENING

BEAT THE CROWDS & ENJOY OUR SPECIALS

*Excludes Red Sox Home Game Days,  
Fenway Special Event days & Major Sporting Events*

### MONDAY - FRIDAY

**\$6.95 NEIGHBORHOOD LUNCH**

JOIN US FOR YOUR LUNCH BREAK!

**11a-3p**

Any sandwich, wrap or burger (non specialty). Served with fries.  
*Dine - in only.*



Rewards Card Members earn  
**TRIPLE points** during lunch

### MONDAY

**35¢ WINGS &**

**4p-9p**

*Dine-in only.*

### TUESDAY

**\$4 BAR BITES**

**4p-9p**

Chef's selection, varies weekly.  
*Dine-in only.*

### WEDNESDAY

**\$5 BURGERS**

ANY NON-SPECIALTY BURGER  
WITH YOUR CHOICE OF SIDE.

### THURSDAY

WEEKLY BAR PONG TOURNAMENT  
WITH SNATCH ALLEY

Registration begins at 9p

**KARAOKE**

**\$2.50 16oz Corona Light Drafts**

### FRIDAY

NACHO AVERAGE FRIDAY

**\$3 NACHOS** Bar only

**4p-7p**



Rewards Card Members  
earn **TRIPLE points!**

### SATURDAY

RED CUP COUNTRY NIGHT SATURDAYS

LIVE MUSIC

starting at 9p

**\$2.50 16oz Corona Light Drafts**

**\$15 Pitchers**

No cover. 21+