

# SPEAKER'S

THE DOUBLE TREE BY HILTON NASHUA

## STARTERS

**THREE CHEESE FARMER'S NACHOS 7**  
+add chili, pulled pork or chicken 4

**SLIDER TRIO**  
**Chicken 9 | Beef 11 | Pulled Pork 10**  
with greens, tomato and cheese

**CHICKEN WINGS 12**  
your choice of wings or tenderloin - comes plain, buffalo, teriyaki, garlic parmesan, or honey chili glazed

**BEER BATTERED ONION RINGS 8 (V)**  
southwest dipping sauce for dunking

**BUFFALO BACON FRIED BRUSSELS SPROUTS 8 (V)**  
with bleu cheese dipping sauce

**FARMER'S CHEESE BOARD 10 (V, GF)**  
array of stilton white cranberry, muenster, goat cheese, jalapeño jack, brie and buffalo mozzarella cheese

**APPETIZER SAMPLER 14**  
french fries, onion rings, chicken wings and chicken tenderloin

**TATERS AND SAUSAGE 12**  
crisp tater tots and spicy chorizo, baked in a cheese sauce and topped with scallions

**THREE CHEESE QUESADILLA 6 (V, GF)**  
monterey jack cheese, cheddar cheese and scallions with sour cream and salsa  
+add chicken, pulled pork or chili 3

## SOUP & SALAD

**CHEF'S HOMEMADE CHILI**  
**cup 5 | bowl 7**  
hearty tomato, beef and bean chili with onion and peppers

**NEW ENGLAND CLAM CHOWDER**  
**cup 5 | bowl 7**  
our famous recipe

**FRENCH ONION SOUP AU GRATIN 6 (V, GF)**  
gruyère and provolone cheese on a herb crostini

**CAESAR SALAD ~ petite 5 | entrée size 9 (V, GF)**  
romaine hearts tossed with olive oil, croutons and parmesan cheese in our own caesar dressing

**MEDITERRANEAN SALAD 9 (V, GF)**  
field greens, grape tomato, cucumber, pickled red onion, feta cheese, kalamata olives, tossed in greek dressing

**HARVEST SALAD 9 (V, GF)**  
mesclun greens, pickled onions, roasted red peppers, and goat cheese

**NEW ENGLAND COBB 10 (GF)**  
baby field greens with grape tomato, pickled red onion, carrot, cucumber, hard boiled egg, applewood smoked bacon, avocado and cheddar cheese

+add protein to any salad chicken 6, steak tips 8, salmon 9 lobster 10

**P IZZAS**

**FOUR CHEESE 12 (V)**  
12" pizza with mozzarella, provolone, parmesan and monterey jack cheese

**MARGHERITA 13 (V)**  
12" pizza with tomatoes, mozzarella, olive oil, fresh garlic, basil chiffonade and drizzled balsamic reduction

**BBQ CHICKEN + BACON 14**  
12" pizza with bbq chicken, caramelized onions, cheddar jack cheese, and a bbq ranch sauce

## ON THE SIDE

**5.50** { Steak Fries  
Sweet Potato Fries  
Garlic Mashed Potatoes

**7** { Miso Ginger Coleslaw  
Parmesan Roasted Broccoli  
Garden Salad

## BITES & SANDWICHES

served with your choice of side | +add onion rings or parmesan steak fries 1.50

**STEAK BURGER 14 (GF)**  
8oz ground sirloin on a griddled brioche bun with your choice of cheese, applewood-smoked bacon, greens, tomato, red onion and a dill pickle

**PULLED PORK SANDWICH 13 (GF)**  
tomato, miso ginger coleslaw, ginger brown sugar bbq sauce on a brioche bun

**FISH SANDWICH 14**  
flaky haddock breaded and fried. served with crisp lettuce and creamy tartar sauce on a toasted bun

**LOBSTER ROLL 18**  
maine lobster, shredded lettuce, dill mayo or drawn butter served in a warm new england roll

**CAPRESE CHICKEN FOCACCIA 13 (GF)**  
grilled chicken, beefsteak tomato, greens, mozzarella cheese, basil pesto aioli and balsamic vinegar on an asiago cheese focaccia roll

**BLT 10**  
applewood-smoked bacon, lettuce, tomato and mayo on sourdough

**HEMP SEED VEGGIE BURGER 16 (V, GF)**  
6oz 100% plant-based ingredients with arugula, tomato, red onion, our house-made vegan aioli on a vegan roll

**STREET TACO TRIO**  
**Chicken 16 | Pulled Pork 17 | Steak Tips 18**  
flour shell with pico de gallo, miso ginger slaw, jalapeño aioli, crème fraîche

**SMOKED TURKEY CLUB 13 (GF)**  
mayonnaise, greens, tomato, applewood-smoked bacon on sourdough bread

## ENTREES

**FISH & CHIPS 20 (GF)**  
beer battered fresh-caught haddock, miso ginger coleslaw, french fries, house tartar and malt vinegar

**14OZ BURGUNDY STEAK TIPS 26**  
seasoned and seared on our hot grill topped with our burgundy compound butter. served with garlic parmesan steak fries and roasted broccolini

**PULLED PORK SHEPARD'S PIE 17**  
your NE favorite returns with pulled pork, corn, and garlic mashed potatoes. served with a side garden salad.

**CHICKEN POT PIE 18**  
fresh seasoned chicken and vegetables served in a golden flaky crust. served with a side garden salad.

**FIRECRACKER SALMON 23 (GF)**  
pan-seared marinated chili sriracha salmon, sautéed brussels sprouts, garlic mashed potatoes finished with a drizzle of honey ginger glaze

**BAKED MAC & CHEESE 14 (GF)**  
smoked gouda, vermont white cheddar, and muenster cheeses in a rich creamy sauce with herb ritz cracker coating  
+add buttery lobster 10, chicken or pulled pork 4, salmon or steak 6

# BREWS

## **GREAT NORTH IPA** MANCHESTER, NH 7.0%

generous hop additions give a bright and complex flavor with just the right malt balance

## **MOAT CZECH PILSNER** NORTH CONWAY, NH 4.9%

fresh and light bodied with crisp flavors of roasted grain, light citrus and pepper followed by a clean slightly floral finish

## **SAM SUMMER** BOSTON, MA

generous hop additions give a bright and complex flavor with just the right malt balance

## **GREAT NORTH TIE DYE** APA MANCHESTER, NH 7.0%

brewed with citra, amarillo, and cascade hops. this beer is light, crisp and packed with flavor

## **UFO BIG SQUEEZE SHANDY** BOSTON, MA

a fresh summer shandy with flavors of grapefruit and citrus

## **ABLE EBENEZER BURN THE SHIPS SMOKED IPA** MERRIMACK, NH 7.0%

an india pale ale brewed with cherry wood smoked malt and three varieties of hops giving it a unique and complex flavor

## **BLUE MOON** 5.9%

wheat brewed beer with valencia orange peel for a subtle sweetness and bright citrus aroma

## **HARPOON IPA BOSTON** MA/WINDSOR VT 5.9%

citrusy and hoppy, a traditional ipa that is as approachable as it is delicious

## **PLUM ISLAND BELGIAN WHITE** NEWBURYPORT MA 5.4%

an unfiltered witbier with hints of citrus and coriander

## **STONE FACE IPA** NEWINGTON NH 7.2%

hop forward ipa features bright citrus notes with clean balanced malt profile. it has been liberally dry hopped with citra and amarillo creating unmistakable aromatics

## **JACK'S ABBY BLOOD ORANGE WHEAT** FRAMINGHAM, MA 4.0%

this german-style radler is fruit forward, juicy, and bloody refreshing

## **COORS LIGHT** GOLDEN, CO

## **ANGRY ORCHARD ROSE HARD CIDER** WALDEN, NY

## **GUINNESS STOUT** IRELAND

## **MILLER LIGHT LAGER** MILWAUKEE, WI

## **SAM BOSTON LAGER** BOSTON, MA

# WHITES

	60z / 9oz / bottle
<b>CANYON ROAD MOSCATO, CALIFORNIA</b> tropical fruit, floral, sweet	7 / 10 / 27
<b>CLEAN SLATE RIESLING, GERMANY</b> ginger, honey, apricot	9 / 12 / 35
<b>MASO CANALI PINOT GRIGIO, ITALY</b> floral, citrus, refreshing	8 / 11 / 31
<b>LINE 39 SAUVIGNON BLANC, CALIFORNIA</b> vibrant citrus, zesty minerality, fresh and clean	8 / 11 / 31
<b>STORYPOINT CHARDONNAY, CALIFORNIA</b> toasted oak, pear, citrus and honeysuckle	8 / 11 / 31
<b>WILLIAM HILL CHARDONNAY, CALIFORNIA</b> tropical fruit, buttery, citrus	9 / 12 / 35

# REDS

	60z / 9oz / bottle
<b>BRIDLEWOOD PINOT NOIR, CALIFORNIA</b> smooth, strawberry and cherry, toffee and oak	8 / 11 / 31
<b>PROPHECY PINOT NOIR, CALIFORNIA</b> black cherries, pepper, dry, full-bodied	9 / 12 / 35
<b>ALAMOS MALBEC, ARGENTINA</b> rich, dark berry and plum, brown spice	8 / 11 / 31
<b>LINE 39 "EXCURSION" RED BLEND</b> complex, raspberries and cherries, dark chocolate	9 / 12 / 35
<b>DARK HORSE CABERNET SAUVIGNON, CALIFORNIA</b> roasted vanilla, blackberry, ripe cherry	8 / 11 / 31
<b>WILLIAM HILL CABERNET SAUVIGNON, CALIFORNIA</b> full-bodied, black cherry and currants, cinnamon	10 / 13 / 36

# THE CELLAR

## **JERMANN PINOT GRIGIO, ITALY 39**

citrus, honey and white peach

## **J VINEYARDS BLACK PINOT NOIR, CALIFORNIA 39**

blueberry, plum and fennel

# BUBBLY

## **LA MARCA PROSECCO, ITALY**

vibrant, peach, honeysuckle, apple

187 ml / bottle

8 / 40

# DESSERT

*all dessert 7*

## **CHOCOLATE LAVA CAKE**

warm belgium chocolate, vanilla bean ice cream, whipped cream and fresh berries

## **BERRY TART**

flaky rustic pastry like grandma used to make filled with berries and topped with vanilla ice cream and raspberry sauce

## **MOUSSE TRIO**

layers of vanilla, milk chocolate, dark chocolate mousse and pound cake topped with fresh whipped cream

## **WARM SEASONAL FRUIT CUP**

enjoy the taste of nh with tart seasonal fruit, warmed and baked with a buttery crumble and finished off with vanilla ice cream, caramel sauce and whipped cream

## **DOUBLETREE COOKIE SKILLET**

what's better than a warm doubletree cookie? how about one that's served in a cast iron skillet with vanilla ice cream and chocolate sauce and finished with whipped cream and seasonal berries