



STARTERS

PRETZEL CRUSTED CHICKEN TENDERS

Honey mustard dipping sauce 7.99

TUNA NACHOS

Seared rare ahi tuna, crispy wontons, seaweed salad, sweet soy, wasabi aioli 10.99

CHICKEN WINGS

Choice of buffalo, BBQ, or Szechuan served with celery sticks & ranch dressing 8.99

SPICY BUFFALO CHIPS

Blue cheese dressing 5.59

LUXE FRIED MOZZARELLA

Hand breaded, Federal Hill marinara sauce 7.99

FRICKLES

Crinkle cut fried pickles, Sriracha special sauce 5.99

★ ALL STAR STACK ★

Appetizer sampler of 4 Hereford beef sliders with cheese, buffalo chicken wings, bacon cheese fries, buffalo chips, buttermilk ranch and celery sticks 17.99

(for two or more)

SPINACH ARTICHOKE DIP

Served hot, crisp house made tortilla chips 7.99

COLOSSAL BEER BATTERED ONION RINGS

Honey mustard dipping sauce 5.99

CADILLAC NACHOS

Hand cut tortilla chips, Hereford chili, monterey jack cheese, jalapeños, sour cream, salsa 10.99 Add guacamole 1.59

BUFFALO SHRIMP

Crispy shrimp tossed in buffalo sauce, ranch dressing, celery 8.59

POINT JUDITH FRIED CALAMARI

Lightly fried calamari tossed in garlic butter and hot peppers with marinara sauce 8.99

PHILLY CHEESE STEAK EGG ROLLS

Shaved steak, peppers, onions, provolone cheese, chipotle ketchup 8.59

SOUPS

NEW ENGLAND CLAM CHOWDER

3.99/4.99

HEREFORD BEEF CHILI

Onions & grated cheddar 4.49/5.99

SIDES

COLESLAW 2.59

FRENCH FRIES 2.99

SWEET POTATO FRIES 3.99

CHEDDAR TATER TOTS 3.99

SIDE SALAD 2.99

\$2 SLIDERS WEEKDAYS 3-5:30PM AT THE BAR

TRIVIA THURSDAYS 9PM



FULL MENU 11:30AM-11PM EVERY NIGHT, FRI & SAT TILL 12AM • LUXEBURGERBAR.COM
BAR OPEN SUN-THURS TILL 1AM & FRI-SAT TILL 2AM • PH: 401-621-LUXE(5893)

*** Please inform your server if you have any food allergies. *** Burgers are cooked to customer's request.
Consumption of raw or undercooked foods of animal origin may increase your risk of food borne illness. Consumers who are especially vulnerable to food borne illness should try to only eat food from animals thoroughly cooked.

SALADS

MY BIG FAT GREEK SALAD

Grape leaves, mixed greens, sweet peppers, kalamata olives, light feta cheese, ripe tomato, red onion, pepperoncini, cucumber, light Greek dressing 10.99

SOUTHWEST CHICKEN CAESAR

Marinated chicken breast, crisp romaine, shredded jack, garlic croutons, chipotle vinaigrette 9.99

TOSSED COBB

Lemon grilled chicken, mixed greens, blue cheese, crisp smokehouse bacon, chopped egg, tomato, cucumber, avocado ranch 9.99

SPEAKING JAPANESE

Ahi tuna, soba noodles, baby lettuce, carrots, sweet peppers, snow peas, ginger peanut dressing 12.99

FARMER'S MARKET

Baby lettuce, crisp romaine, bell peppers, sliced cucumber, carrot strings, balsamic vinaigrette 7.99

FAJITA STEAK

Grilled marinated tender steak, mixed greens, bell peppers, red tomatoes, grated cheddar, guacamole, sizzled corn tortillas, cilantro-lime ranch dressing 11.99

BUILD YOUR OWN MAC & CHEESE

CHOOSE UP TO 3
INGREDIENTS FOR 11.99

- Hickory Smoked Bacon
- BBQ Pulled Pork
- Buffalo Chicken
- Sautéed Mushrooms
- Grilled Chicken
- Broccoli

GET SOCIAL WITH US!



BURGERS

Our burgers are hand made from 100% pure bred USDA certified Hereford beef. This exclusive **Gold Label Proprietary Blend** is raised on small farms with a strict vegetarian diet. No artificial ingredients, always made fresh. Hereford, naturally the best beef.

BYOB (BUILD YOUR OWN BURGER)

STEP #1. CHOOSE YOUR BURGER

- Gold Label Hereford 8.99
- Lean Turkey 8.99
- Chicken Breast 8.99
- Ahi Tuna Steak 11.99
- Ultimate Wagyu Beef 11.99
- Lean Bison 10.99
- Vegan Veggie 8.99
- Double the meat 2.99

STEP #2. CHOOSE YOUR TEMPERATURE

- RARE cool red
- MED-RARE warm red
- MEDIUM pink
- MED-WELL slight pink
- WELL no pink

STEP #3. ADD A CHEESE

- Yellow American
- Aged Cheddar
- Jarlsberg Swiss
- Pepper Jack
- Bacon Horseradish
- Sharp Provolone
- Blue Monterey
- Creamy Goat
- Light Feta

STEP #4. CHOOSE UP TO 3 TOPPINGS

- Iceberg Lettuce
- Baby Lettuce
- Dill Pickles
- Cole Slaw
- Bermuda Onions
- Caramelized Onions
- Ripe Tomatoes
- Roasted Peppers
- Jalapeños

STEP #5. BURGER BLING .99 EACH

- Guacamole
- Sautéed Mushrooms
- Fried Egg
- Mac & Cheese
- Black Pastrami
- Hereford Chili
- Smoked Bacon
- BBQ Pulled Pork
- Onion Rings

STEP #6. CHOOSE A SAUCE

- Horseradish Mayo
- Chipotle Aioli
- Garlic Aioli
- Chipotle Ketchup
- BBQ Sauce
- Tzatziki
- Salsa
- Wasabi Mayo
- Special Sauce
- Teriyaki
(ketchup, mayo, mustards available upon request)

STEP #7. CHOOSE A BUN OR...

- Sesame
- Whole Wheat
- Wrap
- Mixed Greens
- Gluten Free 1.99
- Fatty Style 2.99
(grilled cheese as buns)

STEP #8. CHOOSE A SIDE

- French Fries
- Potato Salad
- Coleslaw

SUB PREMIUM SIDES (ONLY .99)

- Cheddar Tater Tots
- Sweet Potato Fries
- Side Salad
- Onion Rings

STEP #9. PIMP THOSE FRIES PICK 3 FOR 1.99

- Cheese Sauce
- Bacon
- Jalapeños
- Onions
- Sour Cream
- Chili

MEAT THE BURGERS

BBQ BISON BURGER

Fresh lean bison, slow smoked pulled pork, BBQ sauce, cheddar cheese, onion rings 12.99

ZOO BURGER

Gold Label burger, all beef hot dog, smoked bacon, American cheese, coleslaw 11.99

ULTIMATE BACON BURGER

Wagyu beef, tempura fried bacon, bacon horseradish cheddar, bacon jam, baconnaisse 12.99

DEATH BY BURGER

2 Gold Label burgers, double cheddar cheese, smokehouse bacon, fried egg, mayo, lettuce, tomato 11.99

FATTY MELT

Gold Label burger served between two grilled cheese sandwiches, lettuce, tomato 12.99

CRUNCHIE MUNCHIE

Pretzel crusted chicken breast, smoked bacon, lettuce, tomato, honey mustard sauce 9.99

M.O.A.B. (Mother Of All Burgers)

Gold Label burger, black pastrami, grilled onions, sautéed mushrooms, jalapeños, American & cheddar cheeses, pickles, lettuce, tomato, chipotle mayo 11.99

UMAMI

Ahi tuna steak, sesame soy glaze, ginger slaw, cucumber wasabi mayonnaise 12.99

TRASKMASTER by Justin Trask

Winner of our 2013 burger contest!
Wagyu beef, pepper jack cheese, fried pickles, fried jalapeños, smoked bacon, iceberg lettuce, horseradish mayo 12.99



FRANKENSTEIN

A monster sandwich

4 Gold Label burgers, 2 jumbo all beef hot dogs, 4 slices of smokehouse bacon, 4 slices of American cheese, topped with Hereford chili and coleslaw on 2 buttered rolls served with a double order of hand cut fries 19.99

**FINISH IT ALL &
GET A FREE T-SHIRT!**

DESSERTS

JUMBO "KITCHEN SINK" COOKIE

Chocolate chips, pretzels, toasted coconut, potato chips, a la mode 5.99

PEANUT BUTTER SNICKERS PIE

#OMG 5.59

GRAND MARNIER CREME BRULÉE 5.59

DELUXE SOFT SHAKES

TOASTED MARSHMALLOW

Chocolate syrup, vanilla ice cream, toasted marshmallow 4.99

COOKIE MONSTER

Oreo™ cookies, vanilla ice cream, Oreo™ cookie garnish 4.99

EVERYDAY SHAKES

Vanilla, chocolate 3.99
Malted add \$.50

CHOCOLATE PRETZEL

Salted pretzels, chocolate syrup, vanilla ice cream, pretzel straw 4.99

HARD SHAKES

S'MORES

Three Olives S'mores Vodka, Pinnacle Marshmallow Vodka, toasted marshmallow, vanilla ice cream, chocolate syrup, graham cracker rim 8.5

MINT CHOCOLATE CHIP

Prichards Chocolate Fudge liqueur, crème de menthe liqueur, chocolate chips, vanilla ice cream 8.5

CEREAL KILLER

Three Olives Loopy Vodka, Pinnacle Whipped Vodka, Fruit Loops™, vanilla ice cream 8.5

TWINKIE™ CARAMEL

Four Roses Bourbon, Twinkies™, caramel sauce, vanilla ice cream 8.5

BLUEBERRY PANCAKES & BACON

House made bacon infused vodka, Mama Walkers Blueberry Pancake Vodka, vanilla ice cream, candied bacon 8.5

ALMOND JOY™

Skyy Coconut Vodka, chocolate syrup, vanilla ice cream, toasted coconut 8.5

WHITE WINE

Pinot Grigio, CASARSA , Italy	7	32
Riesling, CHATEAU STE. MICHELLE , WA	7.25	34
Sauvignon Blanc, MONKEY BAY , NZ	7.5	35
Chardonnay, "Unoaked" ACACIA "A" , CA	8.5	39
Moscato, JACOBS CREEK , S East Australia	7	33

RED WINE

Malbec, RUTA 22 , Argentina	7.5	35
Merlot, COLUMBIA CREST , WA	8	37
Shiraz, BOXHEAD , South Australia	8.5	39
Pinot Noir, MARK WEST , CA	8	38
Cabernet, JAMES MITCHELL , CA	9	42

ASK YOUR SERVER OR BARTENDER TO SEE OUR COMPLETE COCKTAIL LIST

DRAUGHT BEER

	IBU*	ABV*	Pint
Angry Orchard Cider, OH	27	5.5%	4.75
Bud Light Lager, MO	20	4.2%	3.75
Dogfish Head 60 min IPA, DE	60	6.0%	5.75
Foolproof Barstool Golden Ale, RI	30	4.5%	6.50
Harpoon IPA, MA	42	5.9%	5.00
Long Trail Double Bag Strong Ale, VT	33	7.5%	5.50
Sam Adams Seasonal, MA	--	--	5.50
Shocktop Belgian White, MO	20	5.2%	5.50
Stella Artois Pale Ale, Belgium	30	5.0%	5.25
Two Roads Route of All Evil Black Ale, CT	26	7.5%	5.75

NICE CANS

B.B.C. STEEL RAIL Pale Ale, MA	20	5.3%	5
Boddington 16 oz Pub Ale, England	20	4.7%	5.75
Butternuts Porkslap 12 oz Pale Ale, NY	20	4.1%	4.5
Grey Sail Flying Jenny Extra Pale Ale, RI	34	6.0%	4.5
Narragansett Light 16 oz Lager, RI	12	3.8%	3.5
Revival 12oz Double Black IPA, RI	85	8.0%	6.75

BOTTLED BEER

	IBU*	ABV*	12oz
Amstel Light Lager, Holland	18	3.5%	5
Anchor Steam Lager, CA	37	4.9%	5
Blue Moon Belgian-Style Wheat Ale, CO	9	5.4%	5
Breckenridge Vanilla Porter, CO	16	4.7%	5
Brooklyn Lager, NY	33	5.2%	5
Cisco Grey Lady Witbier, MA	20	4.5%	5
Clown Shoes Hoppy Feet Black IPA, MA	75	7.0%	6
Corona Lager, Mexico	10	4.2%	5
Flying Dog Doggie Style Pale Ale, IL	35	5.5%	5
Founders American Porter, MI	45	6.5%	5.5
Franziskaner Hefeweizen, Germany	12	5.0%	6
Goose Island Honkers Ale, IL	30	4.2%	5
Harpoon UFO Wheat Ale, MA	11	4.8%	5
Heineken Lager, Holland	23	5.0%	5
K.C.C.O. Black Lager Schwarzbier, TX	22	5.1%	5
Kona Firerock Pale Ale, HI	35	5.9%	5
Lagunitas Little Sumpin' Sumpin' Ale, CA	64	7.5%	5
Leinenkugel Sunset Wheat Witbier, WI	14	4.9%	5
Magic Hat #9 Not So Pale Ale, VT	20	5.1%	5
Mayflower Porter English Porter, MA	33	5.5%	5
Miller Lite Pilsner, WI	20	4.6%	3.5
Old Rasputin Russian Imperial Stout, CA	75	9.0%	7.5
Old Speckled Hen English Pale Ale, UK	47	5.2%	6
Omission Gluten Free Lager, OR	20	4.6%	5
Sierra Nevada Torpedo Extra IPA, CA	37	7.2%	5
Smuttnose IPA, NH	25	6.9%	5
St. Pauli Girl Non-Alcoholic, Germany	15	0.5%	5
Wachusett Green Monsta Amer IPA, MA	55	6.0%	5
Woodstock Pigs Ear English Brown Ale, VT	25	4.3%	5

IBU*: International Bitterness Unit ABV*: Alcohol by Volume