



**BLUE HILL**  
COUNTRY CLUB

**A LA CARTE MENU**

**STARTERS**

**CHOOSE UP TO 2 SAUCES FOR THE WINGS:**  
BBQ, GOLDEN BBQ, BUFFALO, SWEET CHILI

**SPINACH & ARTICHOKE DIP 14**

Served with pita chips

**PRETZEL BITES  9**

Bavarian pretzel bites with brewpub mustard

**BONELESS WINGS 15**

Lightly fried with choice of sauce

**CHICKEN WINGS 15**

Marinated, slow roasted, and lightly fried  
tossed in choice of sauce

**SALADS**

**DRESSINGS:** RANCH, BALSAMIC VINAIGRETTE, CAESAR,  
ZINFANDEL VINAIGRETTE, ITALIAN, BLUE CHEESE,  
GREEK, HONEY MUSTARD, CHIPOTLE RANCH,  
PARMESAN PEPPERCORN, & APPLE CIDER VINAIGRETTE

**GARDEN SALAD 10**

Mixed greens, tomato, cucumber, red onion, carrots

**RECOMMENDED: BALSAMIC VINAIGRETTE**

**CAESAR SALAD 11**

Romaine hearts, shaved parmesan, garlic  
& herb crouton

**SALAD ADDITION**

**CRISPY CHICKEN +7**

**SANDWICHES**

**ALL ITEMS ARE SERVED WITH FRENCH FRIES**

**GRASS FED BURGER 16**

2 maine family farms patties, american cheese,  
bacon, lettuce, tomato, onion, mayo, grilled brioche

**TURKEY BURGER 15**

Woodfire seasoned patty, swiss, lettuce, tomato,  
onion, mayo, grilled brioche

**CHICKEN SANDWICH 14**

Crispy breaded chicken breast, lettuce, tomato,  
pickles, special sauce, grilled brioche

**CHICKEN CAESAR WRAP 14**

Crispy chicken, romaine, creamy caesar,  
parmesan & romano, garlic & herb lavash

**PHILLY CHEESESTEAK 16**

Sauteed peppers, onions & mushrooms,  
american cheese

**PIZZAS**

**5 CHEESE 12**

Mozzarella, provolone, parmesan, asiago &  
romano cheese

**PEPPERONI 14**

5 cheese blend & italian style pepperoni

 **ITEMS WITH THIS SYMBOL CAN NOT BE MADE GLUTEN FREE**

\*The commonwealth of massachusetts suggests that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses especially if you have certain medical conditions. In addition, please notify your server about any food allergies before ordering.\*

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## WINTER COCKTAIL MENU

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**NUTS AND BERRIES MARTINI** 12

Vanilla Vodka, Frangelico, Chambord, splash of cream

**PEAR MARTINI** 12

Absolut Pear, muddled fresh pear, lemon juice

**SNOW BIRD MARGARITA** 11

21 Seeds Valencia Orange, Cointreau, fresh lime juice

**ALL THE THYME** 11

Gin, cranberry juice, simple syrup, fresh thyme sprigs

**GRAND COLLINS** 11

Grand Marnier, fresh lemon juice, simple syrup, soda water

**PEPPERMINT WHITE RUSSIAN** 11

Titos Vodka, Kahlua, peppermint schnapps, milk

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## DRAFT BEER

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**MAINE BEER CO. LUNCH IPA** 12 / 15

Freeport, Maine 7.0%

**MAINE BEER CO. PEEPERS ALE** 11 / 14

Freeport, Maine 5.5%

**KONA BREWING CO. LONGBOARD LAGER** 8 / 10

Kailua-Kona, Hawaii 4.6%

**KONA BREWING CO. BIG WAVE GOLDEN ALE** 8 / 10

Kailua-Kona, Hawaii 4.4%

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## BOTTLED

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**AMSTEL LIGHT**

**BLUE MOON**

**BUCKLERS N/A**

**BUD LIGHT 16OZ ALUMINUM**

**BUDWEISER 16OZ ALUMINUM**

**COORS LIGHT 16OZ ALUMINUM**

**CORONA**

**CORONA PREMIERE**

**HARPOON IPA**

**HEINEKEN 16OZ ALUMINUM**

**MICHELOB ULTRA 16 OZ ALUMINUM**

**SAM ADAMS LAGER**

**STELLA ARTOIS**

**WORMTOWN BE HOPPY IPA**

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## CANNED

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**ARNOLD PALMER SPIKED**

**CASTLE ISLAND CANDLEPIN PALE ALE**

**CASTLE ISLAND KEEPER IPA**

**GUINNESS 14.9OZ**

**MAGNERS CIDER 16OZ**

**HI NOON**

Watermelon, Peach, Pineapple, Black Cherry  
Lemon, Lime