WINTER MENU

Food

Enjoy something while you watch, stay for a meal, or take dinner home.

BIRDIE BAR & NEST
at New England Sports Hub

STARTERS

Pretzel Bites **8**
With beer cheese

Chicken Tenders **8**
BBQ, sweet and sour, honey mustard or house-made ranch

French Fries **6**

Cheese Pizza ..... **5 / 22**
By the slice / whole 16 inch pie

Pepperoni Pizza ..... **6 / 28**

Cup of Chili **8**

Crab Rangoons **12**
With sweet Thai chili sauce

Fried Onion Petals **8**

CARD ONLY

No cash accepted. Order and pay by card at the bar.

DINNER, HANDLED.

Order while you're here and take it home when the game ends.

PLATES & SALADS

Mac n Cheese **12**

Christmas Dinner Wrap **16**
Smoked ham, roasted sweet potato and mac n cheese bites

Caesar Salad **9**
With grilled chicken, add 5

The Double Dog Plate **10**
Two hot dogs with house chips. Sub fries add 2

Chile-Chicken Quesadilla **11**
With guacamole, sour cream and salsa

SANDWICHES & SUBS

Chicken Parm **16**
On a house-made garlic roll. House chips, sub fries add 2

Grilled Cheese on Rye **10**
American, cheddar and Swiss on marble rye. House chips, sub fries add 2

Italian Sub **16**
Hot capicola, mild cooked salami and provolone on a seeded roll with house chips. The Hub way: lettuce, tomato, onion, oil and vinegar

House-Made Meatball Sub **16**
Beef, pork and veal meatballs

WINE BY THE GLASS

Terra Viva Bio Pinot Grigio '24 ..... **9.25**
Italy. Crisp apple, clean citrus finish. Organic

Satellite Sauvignon Blanc '24 ..... **9.50**
Spy Valley, New Zealand. Kiwi, apple and grapefruit

Black Oak Chardonnay NV **9**
California. Floral peach, vanilla, tropical fruit

Spoken West Pinot Noir '21 ..... **9.50**
California. Velvety, dark chocolate, strawberry

Broadbent Cabernet '22 ..... **9.50**
California. Dark fruit, cedar and spice

La Contesse Prosecco Brut NV **9.50**
Fruity nose with a touch of pear and apple

ORDER AT THE BAR

Drinks

BIRDIE BAR & NEST
at New England Sports Hub

CARD ONLY *No cash accepted*

HUB LITE

The official beer of the Hub

Brewed exclusively for us by Woodland Farms
Kittery, Maine | On draft | 4.9% | 8

COCKTAILS

Irish Espresso Martini **18**
Espresso, vodka, Irish cream liqueur

Raspberry Lime Gimlet **15**
Gin, raspberry simple syrup, lime juice

Mai Tai **18**
Rum, lime juice, house-made blood orange syrup, mint and a lime wedge

Piña Colada Martini **18**
Vodka, pineapple juice, coconut cream, lime juice

Fire Burst Margarita **18**
Vodka, orange juice, mango purée, Tajín rim

Maple Bourbon Sour **14**
Bourbon, Ben's Sugar Shack maple syrup, sour mix

Old Fashioned **15**
Whiskey, orange bitters, cinnamon stick

Contessa **16**
Gin, dry vermouth, Aperol

Blue Lagoon **18**
Vodka, blue curaçao, lemonade

Cape Codder **16**
Vodka and cranberry with a splash of orange juice

Whiskey Ginger **15**
Whiskey, ginger beer, lime juice

Rum & Coke **15**
Rum with Coke or Diet Coke

ON DRAFT

Woodland Farms Hub Lite **8**
Kittery, ME | 4.9%

Liar's Bench No Dice Pilsner **10**
Portsmouth, NH | 5.3%

Maine Beer Co. Lunch IPA **10**
Freeport, ME | 7%

Tributary Pale Ale **9.50**
Kittery, ME | 5.2%

Sam Adams OctoberFest **9**
Boston, MA | 5.3%

Sierra Nevada Hazy Little Thing **9**
Chico, CA | 6.7%

CANS & SELTZER

Stoneface IPA **10**
Newington, NH | 16 oz | 7.2%

Woodland Farms Witty **8.50**
Kittery, ME | 16 oz

Guinness Stout **8.50**
16 oz | 4.1%

Coors Light **7**
16 oz | 4.2%

Michelob Ultra **7.50**
16 oz | 4.2%

Sun Cruiser **8.50**
Original or Blueberry | 12 oz | 4.5%

POURING LOCAL

Four of our six drafts are brewed in New Hampshire or Maine, and so are Stoneface and Witty in cans.