



SHARES TO START

QUESADILLA

Grilled flour tortilla, cheddar cheese, house taco seasoning, side of sour cream & salsa 12
add guacamole 3 | grilled chicken 5 | pork carnitas 5 | shaved steak 6 | jerk chicken 6 | veggies 4 | taco seasoned beef 5

WINGS bone-in (ten) 18 | BONELESS WINGS 15
Buffalo | Garlic-Parm | Honey-Sriracha | Thai Chili | Jerk Rubbed Blazing Hot | BBQ, served with carrots, celery & blue cheese

BAILEY’S NACHOS

Tortilla chips, queso, chopped tomatoes, lettuce, onions, jalapenos, corn & black bean salsa, peppers 14
add guacamole 3 | grilled chicken 5 | pork carnitas 5 | jerk chicken 6 | taco seasoned beef 5

BAILEY’S TRIO APP

(1/2 rack) BBQ ribs, (five) chicken wings (choose your wing sauce), loaded fries with bacon, onions, jalapenos & queso 28

HOT PRETZELS

Bavarian pretzel bites, queso 13

CRAB DIP

Lump crab, creamy cheese blend, tortilla chips 16

BUFFALO CHICKEN DIP

Marinated Buffalo chicken, cream cheese, blue cheese, tortilla chips 15

JERK CHICKEN TACOS choose corn or flour tortillas
Jerk seasoned chicken, pickled onions, cilantro, lettuce, avocado crema 15

FISH TACOS choose corn or flour tortillas
Crispy haddock, kohlrabi slaw, jalapenos, lettuce, kickin’ Bayou sauce 16

BEEF TACOS choose corn or flour tortillas
seasoned ground beef, crispy potatoes, queso, lettuce, tomatoes, cheddar jack cheese, cilantro lime creme 17

GREENS MORELLE

FAMOUS UTICA DISH CREATED BY JOE MORELLE,
SERVED FOR GENERATIONS: greens, oreganato, cherry peppers, capicola, bread crumbs, grated cheese blend 9 / 12

SOUPS & SALADS

LOBSTER BISQUE (House favorite) 12 | 16

FRENCH ONION SOUP crock 12

SOUP OF THE DAY chef ’s selection 8 | 11

CHOPPED WEDGE SALAD

Blue cheese crumbles, bacon, Romaine lettuce, frizzled onion straws, heirloom grape tomatoes, blue cheese ranch dressing, balsamic drizzle 17

BAILEY’S CAESAR

Chopped Romaine hearts, crispy bacon, shaved parmesan cheese, garlic croutons, Caesar dressing 17

GREEK SALAD

Tomatoes, cucumbers, red onions, feta cheese, kalamata olives, crisp greens, house creamy feta dressing 17

CAPRESE SALAD

Fresh mozzarella, tomatoes, fresh basil, olive oil, balsamic glaze 17

COBB SALAD

Smashed avocado, crushed bacon, blue cheese crumbles, hard-boiled egg, tomatoes, red onion, crisp greens 18

ADD CHICKEN 5 | PETITE FILET* 12 | SWEET POTATO BLACK BEAN BURGER 6

SIDES

FRENCH FRIES 6 | SWEET FRIES 7 | SIDE SALAD 6
KOHLRABI SLAW 5 | MAC & CHEESE 9 | ONION RINGS 7
SAUTEED BROCCOLI 5

*Thoroughly cooking meats, seafood, fish & poultry may reduce the risk of foodborne illness. Please notify your server of any food allergies you or anyone in your party may have.

HANDHELDS

Served with chips | sub side salad 3 | fries 2 | sweet fries 3 | onion rings 3

CRISPY CAJUN CHICKEN SANDWICH

Battered & fried chicken breast, kohlrabi slaw, pickle chips, Bailey’s sweet & tangy sauce, brioche bun 18

BAILEY’S REUBEN

Slow cooked corned beef, pickled red cabbage, melted Swiss cheese, Russian dressing, grilled rye bread 18

CHIPOTLE CHICKEN PANINI

Grilled chicken, tomatoes, onions, melted provolone, chipotle mayo, tomato focaccia 18

BAILEY’S CUBAN

Pork carnitas, capicola, pickles, Swiss cheese, honey Dijon, toasted and pressed panini style on sourdough 18

TURKEY AVOCADO PANINI

Oven roasted turkey breast, smashed avocado, capicola, provolone cheese, lettuce, tomatoes, garlic aioli, ciabatta roll 18

TURKEY CLUB PANINI

Oven roasted turkey breast, bacon, cheddar, lettuce, tomatoes, apple walnut jam, wheatberry bread 18

TURKEY BURGER

Grilled turkey patty, Swiss cheese, braised onions, pickled slaw, garlic aioli, brioche bun 17

BAILEY’S CHEESEBURGER*

8oz custom ground angus beef, choice of cheese, lettuce, tomatoes, onions, brioche bun 16
add bacon 2 | add caramelized onions 1 | add mushrooms 1 | add fried egg 1

BLACKENED BLEU BURGER*

Cajun seasoned 8oz custom ground angus beef, bleu cheese crumbles, crispy onion rings, lettuce, tomatoes, chipotle mayo, brioche bun 18 | add bacon 2

BAILEY’S SWEET POTATO BLACK BEAN BURGER

Smashed avocado, pickled onions, lettuce, tomatoes, brioche bun 16
add cheese 1 | add caramelized onions 1 | add mushrooms 1

PHILLY CHEESE STEAK

Shaved steak, grilled onions & peppers, queso, hoagie roll 18

LOBSTER ROLL

5oz fresh picked lobster on a buttered & grilled New England bun MKT
CHOOSE: hot buttered | chilled tarragon mayo

FLAT BREADS

Gluten Free Flatbread available

MARGHERITA

Sliced tomatoes, fresh mozzarella, garlic, red sauce, Italian herbs 16

THE ITALIAN

Mozzarella, pepperoni, capicola, fresh basil, house made hot honey 18

BBQ CHICKEN

Grilled chicken, red onions, fresh mozzarella, BBQ sauce, red sauce 17

THE BROC

Chopped broccoli, caramelized onions, ricotta cheese, garlic aioli drizzle 17

FRENCH ONION

Braised onions, fresh mozzarella, Swiss cheese, ricotta, garlic aioli drizzle 17

BIGGER PLATES

FISH & CHIPS

Crispy haddock, fries, house kohlrabi slaw, tartar sauce 21

MAC SHACK

CLASSIC MAC - shell pasta, creamy cheese sauce 14
BUFF CHICKEN - crispy buffalo chicken, blue cheese 18
GRILLED JERK CHICKEN - spicy chicken & caramelized onions 18
LOBSTER MAC - topped with fresh lobster meat MKT

ST LOUIS RIBS

Smoked & smothered in BBQ sauce, fries, kohlrabi slaw (half) 22 | (full) 27

RIGATONI ALLA VODKA

House made vodka sauce, caramelized onions & crispy capicola 18
add fresh lobster MKT | add 4oz petite filet 12 | add chicken 5

BAILEY’S FILET*

Two (4)oz petite filet medallions, roasted garlic parm potatoes, sautéed broccoli 28

BAILEY’S THREE-WAY PETITE FILET*

Three (4)oz medallions topped with fresh lobster served with roasted garlic parm potatoes and sauteed broccoli 37 | add petite filet medallion 12

BAILEY’S COCKTAILS

APEROL SPRITZ

Prosecco split, Aperol, club soda.

THE ESPRESSO-TINI

Awakened Spirit Vodka, Espresso Liqueur, Kahlua, Bailey’s, finished with a shot of espresso and a dash of cream.

EL CALIENTE MARGARITA

21 Seeds Cucumber Jalapeno Tequila, Cointreau, fresh lime juice, and simple syrup.

BAILEY’S BLOODY MARY

Our house mix with Ketel One Vodka.

ABSOLUT MULE

Absolut Vodka, Saranac Ginger Beer, Lime juice, served in copper mug.

BOOZY SHAKES

*made with ingredients that may contain nuts

THE O.G. MUDSLIDE

*Ice cream, Ketel One vodka, Baileys Irish Cream, and Kahlua

SCREWY PEANUT BUTTER CUP SHAKE

Ice cream, peanut butter whiskey, Baileys Irish cream, chocolate syrup, and a scoop of peanut butter

OREO COFFEE SHAKE

*Ice cream, Awakened Spirit Vodka, Kahlua, Bailey’s Irish Cream, oreos

GOOD OLE’ CHOCOLATE, VANILLA, STRAWBERRY OR COFFEE

Traditional flavored ice cream spiked shakes with vodka and Baileys Irish cream

MOCKTAILS

Try one of our hand crafted beverages with a choice of iced teas and lemonades

-Strawberry

-Mango

-Watermelon

-Raspberry

-Blackberry

-Lavender

The Giggle Blood orange juice, lemon juice, and ginger beer

Faux Fizz: Pineapple, cucumber, celery, kale, zinc and sprite

SOFT DRINKS

Saranac Root Beer | Saranac Ginger Beer | Saranac Shirley Temple

Lemonade | Unsweetened Iced Tea

Coca Cola | Diet Coke | 7-up | Ginger Ale

Cranberry Juice | Apple Juice | Orange Juice | Grapefruit Juice

Pineapple Juice | 2% Milk | Chocolate Milk

Assorted Polar Flavor Cans

ask your server about...

BAILEY’S MUG CLUB

\$65 Lifetime membership includes 20oz mug

BRUNCH Saturdays & Sundays 10am - 1pm

TUESDAY TRIVIA

OUR WEEKLY SPECIALS

HAPPY HOUR Monday-Friday 3pm-6pm

DRAFTS

Michelob Ultra - 4.2%

Miller Light - 4.2%

Stella - 5.2%

Guinness Stout- 4.2%

Northway Perfect Day Pils - 4.9%

Modelo Especial - 4.4%

Kona Big Wave - 4.8%

Downeast Original Cider - 5.1%

Sloop Juice Bomb - 6.5%

Industrial Arts Wrench - 7.1%

Sam Adams Seasonal

Labatt Blue Light - 4%

Blue Moon Belgium Wheat - 5.2%

Fiddlehead IPA - 6.2%

Ask your server for our rotating taps

BOTTLES & CANS

Bud Light

Budweiser

Miller Lite

Coors Light

Labatt Blue Light

Michelob Ultra

Heineken Silver

Corona Extra

Corona Light

High Noon Sun Sips

Surfside

Common Roots Sour

Nutrl

Athletic Brewing Company N/A

Guinness Zero

Ask your server for our seasonal bottles

WINES

WHITES

Pacific Rim Sweet Riesling - Columbia Valley

Brancott Estate Sauvignon Blanc - New Zealand

Ecco Domani Pinot Grigio - Italy

Kendall Jackson Chardonnay - California

Mionetto Prosecco - Italy

Josh Rosé - California

House Pinot Grigio

House Chardonnay

House Sauvignon Blanc

REDS

Altos Del Plata Malbec - Argentina

Josh Pinot Noir - Central Coast

Rodney Strong Cabernet Sauvignon - California

Bogle Essential Red - California

House Merlot

House Cabernet

House Pinot Noir

