



STARTERS

TUNA NACHOS

Seared rare ahi tuna, crispy wontons, seaweed salad, sweet soy, wasabi aioli 11.99

SUPER LETTUCE WRAPS

Golden quinoa, roasted market vegetables, toasted almonds, guacamole 9.99

CHICKEN WINGS

Choice of buffalo, BBQ, or Szechuan served with celery sticks & ranch dressing 9.99

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 6.99

★ 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 19.99 (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 11.99 Add guacamole 1.59

BUFFALO SHRIMP

Crispy shrimp tossed in buffalo sauce, ranch dressing, celery 8.99

POINT JUDITH FRIED CALAMARI

Lightly fried calamari tossed in garlic butter and hot peppers with marinara sauce 9.99

PHILLY CHEESE STEAK EGG ROLLS

Shaved steak, peppers, onions, provolone cheese, chipotle ketchup 8.99

SOUPS

NEW ENGLAND CLAM CHOWDER

4.99/ 5.99

HEREFORD BEEF CHILI

Onions & grated cheddar 4.99/ 5.99

SIDES

COLESLAW 3.99

FRENCH FRIES 3.99

SWEET POTATO FRIES 4.99

CHEDDAR TATER TOTS 4.99

SIDE SALAD 3.99

**1/2 OFF APPS
EVERYDAY!**

**4-6 & 10-CLOSE
AT THE BAR ONLY!**

GET SOCIAL WITH US!



BIG SALADS

QUINOA "SUPER FOOD" SALAD

Baby kale, roasted brussel sprouts, green apple, dried cranberries, toasted almonds, crumbled feta, lemon vinaigrette 12.99

FARMER'S MARKET

Baby lettuce, crisp romaine, bell peppers, sliced cucumber, carrot strings, balsamic vinaigrette 8.99

ADD ON

GRILLED CHICKEN 4.99

MARINATED STEAK 6.99

SEARED AHI TUNA 5.99

SOUTHWEST CHICKEN CAESAR

Blackened chicken breast, crisp romaine, shredded jack, garlic croutons, chipotle vinaigrette 10.99

TOSSED COBB

Grilled chicken, mixed greens, blue cheese, crisp smokehouse bacon, chopped egg, tomato, cucumber, avocado ranch 11.99

FAJITA STEAK

Grilled marinated tender steak, mixed greens, bell peppers, red tomatoes, grated cheddar, guacamole, sizzled corn tortillas, cilantro-lime ranch dressing 14.99

AHI SEARED TUNA

Sesame seared ahi tuna, mixed baby greens, cherry tomatoes, sweet peppers, cucumbers, hard cooked egg, green beans, kalamata olives, herb vinaigrette 13.99

BUILD YOUR OWN MAC & CHEESE

CHOOSE UP TO 3
INGREDIENTS FOR 12.99

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



FULL MENU 11:30AM-11PM EVERY NIGHT, FRI & SAT TILL 12AM • LUXEBURGERBAR.COM

BAR OPEN SUN-WED TILL 1AM & THURS-SAT TILL 2AM • PH: 413-785-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.

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 12.99
- Wagyu Beef 12.99
- Lean Bison 12.99
- Vegan Veggie 8.99
- Double the meat 3.99

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
- Swiss
- Pepper Jack
- Bacon Horseradish
- Sharp Provolone
- Blue
- Creamy Goat
- Feta

STEP #4. CHOOSE UP TO 3 TOPPINGS

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

STEP #5. BURGER BLING 1.29 EACH

- Guacamole
- Sautéed Mushrooms
- Fried Egg
- Mac & Cheese
- Bacon Jam
- Hereford Chili
- Extra Cheese
- Smoked Bacon
- Onion Rings

STEP #6. CHOOSE A SAUCE

- Horseradish Mayo
- Chipotle Aioli
- Garlic Aioli
- BBQ Sauce
- Tzatziki
- Salsa
- Special Sauce
- Chipotle Ketchup
- Wasabi Mayo

STEP #7. CHOOSE A BUN OR...

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

STEP #8. CHOOSE A SIDE OR...

- French Fries
- Potato Salad
- Coleslaw

SUB PREMIUM SIDES (ONLY 1.49)

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

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 13.99

TRASKMASTER

Wagyu beef, pepper jack cheese, fried pickles, fried jalapeños, smoked bacon, iceberg lettuce, horseradish mayo 13.99

ULTIMATE BACON BURGER

Wagyu beef, tempura fried bacon, bacon horseradish cheddar, bacon jam, baconnaisse 13.99

DEATH BY BURGER

2 Gold Label burgers, double cheddar cheese, smokehouse bacon, fried egg, mayo, lettuce, tomato 13.99

FATTY MELT

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

TIKI CHICKEN

Chicken breast, smoked bacon, sharp provolone, pineapple slice, cole slaw, hot Chinese mustard, BBQ sauce 11.99

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 12.99

UMAMI

Ahi tuna steak, sesame soy glaze, ginger slaw, cucumber wasabi mayonnaise 13.99

GLAZED & CONFUSED

by Gina Gessay

Winner of our 2014 burger contest!

Gold Label beef, aged cheddar, iceberg lettuce, glazed doughnut bun 13.99



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 5.99

CINNAMON BREAD PUDDING

Salted caramel sauce 5.99

GRAND MARNIER CRÈME BRÛLÉE 5.99

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 4.50
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, chocolate syrup, graham cracker rim, vanilla ice cream 9

PANCAKES & BACON

House made bacon infused vodka, Burnett's Maple vodka, candied bacon, vanilla ice cream 9

MINT CHOCOLATE CHIP

Crème de cacao, crème de menthe, chocolate chips, vanilla ice cream 9

TWINKIE™ CARAMEL

Four Roses bourbon, Twinkies™, caramel sauce, vanilla ice cream 9

ALMOND JOY™

Stoli Chocolat Kokonut vodka, amaretto, chocolate syrup, toasted coconut, vanilla ice cream 9

LUXE T-SHIRTS

BUY
ME
TODAY

WHITE WINE

Sauvignon Blanc, The Crossings NZ	9	38
Pinot Grigio, Barone Fini Italy	8	34
Chardonnay, Chateau St Jean California	8.5	36
Riesling, Covey Run Washington	7	30

RED WINE

Merlot, Sterling Vineyards California	10	42
Malbec, Ruta 22 Argentina	8.5	36
Pinot Noir, Woodwork Central Coast	9	36
Cabernet, Liberty School California	10	42

ASK YOUR SERVER OR BARTENDER TO SEE OUR COMPLETE COCKTAIL LIST

DRAUGHT BEER

	IBU*	ABV*	16oz
Bud Light Light Lager, MO	20	4.2%	3.75
BBC Steel Rail Pale Ale, MA	20	5.3%	5.5
Cisco Whale's Tale Pale Ale, MA	35	5.6%	6
Clown Shoes Clementine Witbier, MA	20	6.0%	5
Dogfish Head 60 min IPA, DE	60	6.0%	6.5
Downeast Cranberry Cider, MA	0	5.5%	5.75
Evil Genius Seasonal, PA	--	--	MKT
Lagunitas IPA, CA	46	6.2%	6
Sam Adams Seasonal Lager, MA	--	--	5.5
Shock Top Belgian White Ale, MO	20	5.2%	4.5
Wormtown Be Hoppy IPA, MA	69	6.5%	6.5
White Lion Pale Ale, Springfield MA	22	5.5%	6

NICE CANS

Boddington's 16 oz Pub Ale, England	26	4.7%	5.75
Butternuts Moo Thunder 12 oz Stout, NY	15	4.9%	4.5
Foolproof Bar Stool 12 oz American Ale, RI	30	4.5%	5.25
Guinness 15 oz Irish Dry Stout, Ireland	47	4.2%	6
Narragansett Light 16 oz Light Lager, RI	12	3.8%	3.5

BOTTLED BEER

	IBU*	ABV*	12oz
Amstel Light Lager, Holland	18	3.5%	5
Anchor Steam Lager, CA	37	4.9%	5
Belfast Bay Lobster Ale Amber, ME	30	5.0%	5
Blue Moon Belgian-Style Wheat Ale, CO	9	5.4%	5
Brooklyn Lager, NY	33	5.2%	5
Carlsberg Elephant Strong Pilsner, Denmark	35	7.2%	5.5
Clown Shoes Hoppy Feet Black IPA, MA	75	7.0%	7
Coors Light Light Lager, CO	9	4.5%	3.75
Corona Lager, Mexico	10	4.2%	5
Goose Island Honkers Ale, IL	30	4.3%	5
Harpoon IPA, MA	42	5.9%	5
Heineken Lager, Holland	23	5.0%	5
Illusive Traveler Grapefruit Shandy, VT	7	4.4%	5
Ipswich Oatmeal Stout, MA	60	7.0%	5
Kona Longboard Lager, HI	20	4.6%	5
Lagunitas Little Sumpin' Sumpin' Ale, CA	64	7.5%	5.75
Leinenkugel's Seasonal, WI	--	--	MKT
Long Trail Ale, VT	25	4.6%	5
Seadog Sunfish Wheat Ale, ME	10	4.6%	5
Sierra Nevada Pale Ale, CA	37	5.6%	5
Smithwick's Ale, Ireland	20	4.5%	5
Stella Artois Lager, Belgium	25	5.0%	5
St. Pauli Girl Non-Alcoholic, Germany	15	0.5%	4
Wachusett Green Monsta IPA, MA	55	6.0%	5
Wasatch GhostRider White IPA, UT	45	6.0%	5.75
Widmer Omissions Pale Ale (Gluten Free), OR	20	5.8%	5.5
Yuengling Lager, PA	12	4.4%	4

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