



SMALL BITES

OYSTERS* [gf] east coast oyster, mezcal mignonette, accoutrements ½ dozen 20, additional 3.5/each

SHRIMP COCKTAIL [gf] four jumbo chilled shrimp, cocktail sauce, horseradish, lemon 15

BOOM BOOM SHRIMP sriracha aioli, buffalo dry spice, sweet soy, scallion 14

GUACAMOLE [vegan] tortilla chips, salsa roja 12

CUBANO PULL-APARTS mojo roasted pork, ham, melty swiss, pickles, buttered Hawaiian roll, dijonnaise dip 15

CRISPY BRUSSEL SPROUTS poblano caesar, lemon zest, lots o’ parm 12

WARM PRETZELS [v] bavarian pretzels, house mustard sauce, pickles 11

GOAT CHEESE BITES [v] golden fried, crushed pecans, truffle honey 11

STARTERS

TEMPURA CAULIFLOWER [vegan/gf] tahini hot sauce, lemon, cucumber 13

BIRRIA QUESO tomato chili braised beef, pickled red onion, cotija cheese, cilantro, tortilla chips 15

OVEN ROASTED WINGS honey soy glaze, fresh herbs, sriracha-lime ranch 16

CRISPY BROCCOLI [vegan/gf] sambal, sweet chili, pineapple, garlic, wasabi peas, sesame 13

FRIED CALAMARI [gf] cherry peppers, red onion, zucchini, lemon aioli, marinara 17

STREET CORN NACHOS [v] poblano–corn salsa, beans, chihuahua cheese, chipotle crema, cotija 17 [add chicken 3, guac 3]

WOOD-FIRED PIZZAS

14” serves 2–3

red **CLASSIC** [v] plain cheese 16 [pepperoni, sausage 3]

MARGHERITA [V] san marzano tomato, mozzarella, basil, extra virgin olive oil 18

HOT + SWEET italian sausage, garlic, vinegar peppers, ricotta 20

THE SWEET CHICK roasted chicken, sweet bbq sauce, bacon, green onion 20

white **BIANCA** [v] fermented garlic, fontina, fresh oregano 16

CAESAR roasted chicken, caesar dressing, romaine, parmesan 18

FOREST [v] wild mushroom, whipped ricotta, garlic oil, lemon arugula, calabrian chili 19

THE HOT CHICK roasted chicken, red onion, bleu cheese, buffalo sauce 20

SHAREABLES [LARGE FORMAT]

CRISPY CHICKEN BITES cornflake crusted chicken, maple gochujang, buffalo ranch, honey mustard, kale slaw, warm biscuits, honey butter 30

KOREAN- STYLE LETTUCE WRAPS garlic gochujang beef, pickled vegetable slaw, flour tortillas, scallion ginger relish, sweet chili sauce, kimchi ranch 28

CHICKEN QUESADILLA STACK chicken tinga, roasted poblano, chihuahua cheese, black beans, pico de gallo, pickled red onion, lime crema, guacamole 32

GREENS & BOWLS

add grilled or crispy chicken 8, grilled salmon*, steak tips* or grilled shrimp 12, grilled tofu 7, avocado 3

CAESAR [v] chopped romaine, croutons, shaved parmesan 13

CREAMY BURRATA CHOP SALAD romaine, radicchio, crispy prosciutto, tomato, cucumber, chickpeas, hot peppers, house Italian vinaigrette 18

TULUM CRUNCH SALAD [v] baby gem, pears, cucumber, avocado, toasted almonds, cotija cheese, creamy tajin dressing, tortilla strips 16

MEDITERRANEAN SALAD [gf/v] greens, tahini dressing, cucumber, tomato, pickled carrot, marinated feta, whipped herb chickpeas 16

CHICKEN TERIYAKI BOWL grilled chicken, charred pineapple, broccoli, furikake rice, teriyaki glaze 20

BURRO BOWL [v] cilantro rice, fresh mango–pineapple salsa, beans, tortilla strips, avocado, cotija 16

KOREAN STEAK BOWL bulgogi grilled sirloin, local kimchi, sunny side egg, daikon–carrot slaw, California rice 22

TUNA POKE BOWL* mango, ponzu, aji amarillo, sesame scallion, sticky rice 21

HANDHELDS

served with your choice of house hand cut fries or seasonal green salad [substitute sweet potato fries 2]

BUFFALO CBR crispy-fried chicken thigh, bacon, buffalo ranch, lettuce, tomato 17

FISH TACOS grilled white fish, flour tortillas, salsa verde, guacamole, spicy slaw, lime 17

CHICKEN & PROSCIUTTO burrata, crispy prosciutto, balsamic tomatoes, mixed greens, vinegar pepper aioli 18

TURKEY BLT roast turkey, tomatoes, bacon, pesto mayo, greens, grilled sourdough 17

BW BURGER* yellow american, lettuce, tomato 17 [add bacon 2, egg, avocado 3]

SPICY BURGER* fried bacon, pepperjack cheese, roasted jalapeno, spicy mayo 18

MAINS

STEAK TIPS* grilled sirloin, charred broccoli, chimichurri fries, roasted garlic aioli 30

RIGATONI BOLOGNESE house-made ragu, pancetta, whipped ricotta, aged parmesan, herb panko20

SALMON* thai curry glaze, fried rice, green beans 27

CHICKEN MILANESE crispy chicken breast, lemon, baby arugula, pecorino, pickled shallot 24

JAMBALAYA cajun tomato cream, andouille sausage, shrimp, steamed rice 22

MAC & CHEESE [v] mezze rigatoni, white bianca sauce, yellow cheddar, toasted bread crumb 19 [add crispy buffalo chicken 7, grilled chicken 6, bacon 5]

SIDES

fries 6 sweet potato fries 7 sticky rice 6 broccoli 7 garlic green beans 7

COCKTAILS

SUMMER ROSE SANGRIA 14 (pitcher 50)
Rose Wine, raspberry infused rum, cr de mure blackberry, elderflower, lemon, soda float, fresh fruit

BROADWAY HOUSE MARGARITA 13
(Choice of: Classic, Blackberry, Mango, Strawberry) Cazadores Blanco Tequila, orange liqueur, lemon, lime, agave

GOLDEN HOUR 15
Aperol Aperitivo, Giffard Fruits de la Passion, lime, Prosecco, soda float, fresh mint

PRIVATE PIRATE 15
Rum Haven Coconut Rum, pineapple infused syrup, lime, crushed ice, dark rum float

SPICED BANANA OLD FASHIONED 15
Sazerac Rye Whiskey, Giffard Banane de Bresil, Benedictine, Angostura bitters, big cube, lemon oil

STRAWBERRY NIGHTS 15
Spicy! Ghost Tequila, Giffard Noix de Coco, strawberry puree, lime, coconut citrus foam

NORTHERN ATTITUDE 15
Barr Hill Vermont Gin, blueberry puree, local honey, lemon, thyme, crushed ice

JUICEBOX HERO 15
Tropical Fruit infused Corvus Vodka, pressed watermelon juice, hibiscus, lime, fresh basil

PERSEPHONE 15
Vodka, St. Germain, house simple, lemon, prosecco, pomegranate, orchid ice

NITRO DRAFT ESPRESSO MARTINI 15
"Boston's first nitro espresso martini on draft"

SHAREABLES

US ESPRESSO (3 or more) \$85
A large shareable version of our Classic Espresso Martini

CLASSIC MARGARITA
pitcher (2 or more) 50 tower (3 or more) 85
Cazadores Blanco, orange liqueur, lemon, lime, agave nectar [classic, mango, strawberry, blackberry, pineapple

TROPICAL MAI TAI PUNCH
tower (3 or more) 80
Blend of Bacardi Rums, orange liqueur, OJ, pineapple, lime, bitters

SUMMER ROSE SANGRIA
pitcher (2 or more) 50 tower (3 or more) 85
Rose Wine, raspberry infused rum, cr de mure blackberry, elderflower, lemon, soda float, fresh fruit

WINE

SPARKLING
La Marca, Prosecco, Italy (187ml splits) 14 (750ml) 40
Ruffino sparkling Rosé, Italy (187ml) 10

WHITE
Bollini, Pinot Grigio, Italy 10/38
Brandl, Gruner Veltliner, Austria 12/44
Giesen, Sauvignon Blanc, New Zealand 10/38
Dry Creek, Sauvignon Blanc, CA 14/52
Karl Erbes, Urzinger Wurzgarten Kabinett, Riesling, Germany 12/44
La Cana, Albarino, Spain 13/48
Cycles Gladiator, Chardonnay, California 10/38
Antinori, Bramito, Chardonnay, Italy 16/60
Sonoma Cutrer, Chardonnay, California 14/52

ROSÉ
Carpineto, Dogajolo, Rosé, Italy 10/38
Stoller, Rosé, Oregon, 12/44

RED
Pavette, Pinot Noir, California 12/44
Pike Road, Pinot Noir, Oregon 14/52
Trivento, Malbec, Argentina 10/38
Catena Vista Flores, Malbec, Argentina 13/48
Sassoregale, Sangiovese, Italy 14/52
Daou Vineyards, “The Pessimist”, Syrah/Petite Sirah/Zinfandel, Paso Robles, CA 14/52
Crios, Cabernet Sauvignon, Argentina 11/42
Pedroncelli, Cabernet Sauvignon, Dry Creek, CA 16/60
Requiem, Cabernet Sauvignon, Washington 14/52

ZERO PROOF [NON-ALCOHOLIC COCKTAILS]

LYRE’S Non Alcoholic Amalfy Spritz Canned Cocktail 8

BLUEBERRY THYME MULE Blueberry puree, local honey, lemon, thyme, ginger beer 9

WATERMELON COOLER Watermelon juice, hibiscus, lime, basil, agave, soda water 9

DRAFTS

Ask about the beer of the week!

FEATURED DRAFTS
Cisco Grey Lady, MA, 8
Downeast Seasonal, MA, 8
Bissell Brothers The Substance IPA, ME, 13oz Tulip 10
Widowmaker Brewing Blue Comet IPA, MA, 13oz Tulip 10

CLEAN AND CRISP
Bud Light, MO, 5.5
Coors Light, CO, 5.5
Dorchester Brewing Co. Neponset Gold, MA, 7
Jack's Abby House Lager, MA, 7
Stella, Belgium, 8

WHEAT
Allagash White, ME, 8
Blue Moon, CO, 8
Sam Adams Seasonal, MA, 8

HOPPY
Castle Island Fiver, MA, 13oz Tulip 8
Fiddlehead IPA, VT, 8
Harpoon IPA, MA, 8
Idle Hands Four Seam IPA, MA, 13oz. Tulip 8.5
Lawson’s Finest Liquids Little Sip IPA, VT, 8
Lord Hobo Endless Vagabond IPA, MA, 8
Maine Beer Co. Lunch, ME, 13oz. Tulip 10.5
Mighty Squirrel Cloud Candy, MA, 13oz. Tulip 8
Night Shift Brewing Santilli, MA, 8
Whaler’s Rise Pale Ale, RI, 8
Wormtown Be Hoppy, MA, 8

AMBER/DARKER
Guinness Irish Stout, Ireland, 20oz. 9

CIDERS/OTHER
Dorchester Brewing Company Punch Bowl Sour, MA, 13oz. Tulip 7.5

HOPPY LOCALS FLIGHT 12
A sampling of some of our favorite IPAs
Lawson’s Lil Sip, Idle Hands Four Seam, Night Shift Santilli, Mighty Squirrel Cloud Candy

BOTTLES & CANS

Bud Light 6
Budweiser 6
Coors Light 6
Corona 7
Corona Premier 7
High Noon Rotating 9
Michelob Ultra 6
Miller Lite 6
Lakefront Gluten Free IPA 7
Sun Cruiser Classic Iced Tea & Vodka 9
Sun Cruiser Vodka & Lemonade 9
Truly Wild Berry Seltzer 7
Viva Huckleberry Tequila Seltzer 10
Viva Jalapeno Tequila Seltzer 10
Athletic Brewing Run Wild Non-Alcoholic IPA 6



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