



# S H A N T Y



## APPETIZERS

### BBQ CAULIFLOWER FLATBREAD 15.99

Baked cauliflower flatbread, mozzarella, feta, BBQ sauce, pineapple, red onions, shaved Brussels sprouts

### JUMBO PRETZEL 13.99

A jumbo salted pretzel with a choice of beer cheese, marinara, Pub sauce, or honey mustard to dip in (each additional sauce +0.99)

### PUB SKINS 10.99

Monterey jack cheese, chopped bacon, scallions - served with sour cream

**Add-ons:** (Black Beans, BBQ Pork, Chili +1.99)

### IRISH POUTINE 15.99

Pub fries, grilled corned beef, Guinness gravy, melted cheese curds, scallions

### FRIED BRUSSELS SPROUTS 8.99 / 12.99

Deep fried sprouts, chopped bacon, parmesan cheese - served with Pub sauce

## NACHOS

All nachos served with sour cream and salsa

### CHEESE 10.99 / 14.99

Tortilla chips, Monterey jack cheese, jalapenos

### THE GARDEN 12.99 / 16.99

Tortilla chips, Monterey jack cheese, jalapenos, lettuce, red onion, tomatoes

### BLACK BEAN 13.99 / 17.99

Tortilla chips, Monterey jack cheese, jalapenos, spicy black beans

### TACO BEEF 13.99 / 17.99

Tortilla chips, Monterey jack cheese, jalapenos, taco seasoned ground beef


### LOADED PORK 15.99 / 19.99

Tortilla chips, Monterey jack cheese, jalapenos, BBQ pork, black beans, lettuce, tomatoes, red onion

## WINGS / TENDERS\*

Add Pub fries +1.99

### 8 WINGS OR 4 TENDERS 14.99

**DRY RUBS:**  
Lemon Pepper  
Verde Mae   
Firecracker  
Mango Habanero

**FINISHING SAUCES:**  
Buffalo  
Teriyaki  
BBQ  
Garlic Chipotle  
Orange Ginger  
Honey Sriracha

**DIPPING SAUCES:**  
Ranch  
House Bleu Cheese  
Honey Mustard  
(each additional sauce +0.99)

## SANDWICH BOARD\*

Our sandwiches are served with a side of Pub chips.  
Gluten free bread upon request.

### SUNAPEE MAPLER 14.99

Crispy chicken, Swiss cheese, caramelized onions, maple mayo, drizzle of Stony Acre Farm's maple syrup, on brioche

### PASTRAMI MELT 13.99

Grilled pastrami, pepperjack cheese, caramelized onions, Pub sauce, on ciabatta

### STEVE'S REUBEN 14.99

Grilled corned beef, sauerkraut, Swiss cheese, thousand island dressing, on marble rye

### MEATLOAF SANDWICH 13.99

House meatloaf, provolone cheese, caramelized onions and mushrooms, creamy steak sauce, on ciabatta

### THE MAYOR 12.99

Sliced turkey, Swiss cheese, apple slices, honey mustard, on sourdough

## BURGERS\*

Our steak burgers are served with lettuce, tomato, onion, and pickles on brioche with a side of Pub fries.

### FIRE HOUSE 15.99

Grilled pepperoni, jalapenos, horseradish, pepperjack cheese.

### CHIPOTLE 15.99

Bacon jam, cheddar cheese, chipotle aioli

### THE JAKE 16.99

Crispy bacon, fried egg, cheddar cheese

### WEST COAST VEGGIE 14.99

Veggie burger patty, pepperjack cheese, guacamole, house lime crema sauce

## TACOS

Two softshell tacos with lettuce, red onion, house lime crema sauce - served with tortilla chips and salsa

### SPICY BLACK BEAN & CHEESE 12.99

### TACO BEEF 13.99

### CHIPOTLE CHICKEN 14.99

### FRIED HADDOCK 16.99

 **Gluten free**  **Vegetarian**  **Fan Favorite**

Please let us know if any members of your party have food allergies or sensitivities. Our kitchen is gluten friendly, not gluten free. Please call to our attention gluten free needs, or any allergy - and we'll pay special attention to creating a dish for your needs!

\* The consumption of raw or undercooked meat, poultry, shellfish, or eggs may increase your risk of foodborne illness.

## SALADS

### HOUSE SALAD 11.99

Mixed greens, carrots, red onion, tomato, feta cheese, croutons

### CAESAR SALAD 13.99

Romaine, bacon, croutons, parmesan cheese

### COBB SALAD 13.99

Mixed greens, sliced egg, chopped bacon, bleu cheese crumbles, tomatoes, red onion, carrots  
**Our Suggestion:** Add Buffalo Crispy Chicken

#### ADD-ONS:

Grilled/Crispy Chicken +6.99  
Sliced Turkey +6.99  
6oz Steak Tips +9.99  
Grilled Shrimp +9.99  
6oz Grilled Salmon +12.99  
Guacamole +3.99

#### DRESSINGS:

Caesar, Italian, Ranch  
Thousand Island,  
Balsamic Vinaigrette,  
House Bleu Cheese,  
Honey Mustard,  
Oil & Vinegar

## ENTREES\*

### SALT HILL'S FAMOUS FISH & CHIPS 21.99

Haddock fillet fried in our house made Smithwick's beer batter - served with Pub fries, tartar sauce, lemon, and house slaw

### ALMOND TARRAGON SALMON 23.99

Almond crusted salmon with a drizzle of creamy house tarragon sauce. Served with cauliflower rice and the power blend

### BAKED MAC & CHEESE 11.99

Cavatappi pasta, house cheddar cheese sauce, cracker crumb topping. **Add-ons:** (BBQ Pork +5.99, Crispy Buffalo Chicken +6.99, Chili +3.99)

### CAULIFLOWER STIR FRY 15.99

Crispy chicken strips tossed in orange ginger over a bed of cauliflower rice, shaved broccoli, kale, radicchio, Brussels sprouts, scallions

### CHICKEN PARMESAN 16.99

Panko breaded chicken deep fried, marinara, mozzarella, parmesan cheese, spaghetti pasta - served with baked garlic bread

### BEEF STROGANOFF 17.99

Egg noodles, braised beef, mushrooms, onions, in a creamy sauce, scallions, - served with baked garlic bread

## DRINKS

#### FOUNTAIN DRINKS:

Coke / Diet Coke  
Sprite  
Ginger Ale  
Dr. Pepper  
Lemonade  
Raspberry Sweet Tea  
Cranberry Juice  
Club Soda

#### JUICES:

Apple  
Orange  
Grapefruit  
Pineapple

#### BREWED:

Unsweet Iced Tea  
Hot Tea Selection  
Hot Cocoa  
Coffee/Decaf

#### BOTTLES & CANS:

Maine Root Spicy Ginger Beer  
IBC Root Beer  
Red Bull Original

HONEST FOOD. PERFECT PINTS. LIVING MUSIC.



# The Shanty Tale

It all started in 1970 with Tom and Judy Tuohy kickstarting “The Shanty Chalet” located between Mount Sunapee and Lake Sunapee. They succeeded in creating an atmosphere for locals and tourists to come together, socialize, and have a drink or two! After 23 years of creating smiles and filling bellies, the Chalet was sold. Flash forward to 2003 where their legacy was brought back in Lebanon, NH to create the “Salt hill Pub” - named after their ancestral motherland near Galway, Ireland.

In 2014, we came full circle to the same Newbury location where our parents operated the original Shanty Chalet - hence the Salt hill Pub Shanty! Over the decades we’ve worked to offer a warm, welcoming “local” in each of the towns where Salt hill Pubs exist. As an independent, family-owned restaurant group, we live and work in these communities - and we’re truly grateful for each and every guest that comes through our doors. We look forward to serving you again soon.  
-Joe, Matt, & Josh Tuohy, and the whole Salt hill family!

Take-Out and Catering Available

Please ask about our specials for rotating crafts, cocktails, wines, food, and desserts



Located at 1407 Route 103, Newbury, NH 03255 | (603) 763-2667

Mailing Address: 58 Maine St, Newport, NH 03773