

Bottled Beer

Great Rhythm Squeeze

Guinness
PBR

Stoneface IPA

Stella Artois

Blue Moon

Bud Light

Coors Light

Corona

White Claw- Mango &

Grapefruit

Twisted Tea

Modelo

Clausthaler (non-Alcoholic)

Downeast Cider - Seasonal

Draft Beer

Maine Lunch

Blue Moon

Fiddlehead IPA

603 Coffee Cake Porter

Downeast Cider

Wine

House

Merlot/Cabernet

Chardonnay

Pinot Grigio/White Zin

Josh Cabernet

Mark West Pinot Noir

Kendall Jackson

Chardonnay

Kim Crawford Sauv Blanc

Champagne

all wine is available by the glass or bottle

The Big Bean Kitchen & Bar

Exeter

163 Water St.

603-418-7343

Order Online @
www.thebigbeancafe.com

Evening Menu
2pm-9pm

Bar open until 10pm

Martini's

Red Hot & Dirty \$13
Tito's vodka, olive and jalapeno juice and a splash of house bloody mix.

Jessica Rabbit \$13
Camarena silver tequila, with mango puree, muddled strawberries, lime and pineapple juice

Honeybee \$13
Malfy lemon gin shaken with strawberry puree and Aperol, topped with a champagne float

Espresso Martini \$12
Tito's vodka, chocolate liquor and espresso vodka

French Martini \$12
Tito's vodka, raspberry liquor and pineapple juice shaken

Cocktails

Dead Right \$10
Jack Daniels, peach schnaps, pineapple, shaken to a froth and served on the rocks

Hey Arnold \$9
Deep Eddy's sweet tea vodka and lemonade

Tropicana \$10
Bacardi rum with our fresh strawberry puree and lemonade

Aperol Spritz \$12
Aperol, champagne and sparkling water

Espresso Mudslide \$11
Tito's vodka, espresso vodka, chocolate liquor and milk, shaken and poured over ice

The Low Down \$12
Maker's Mark with apple cider and cinnamon bun flavoring.

Rum & Ginger Punch \$12
Spiced and dark rum punch shaken with pineapple and oj, topped off with ginger beer

Margaritas

Tequilas: Jose Cuervo, Hornitos Silver, Patron, Camarena Silver

Classic \$8
Shaken and served with a salt rim

Gold Dust Woman \$9
Shaken with fresh mango puree and dusted with dark chili

Diamond Head \$10
Shaken with 1800 Coconut, pineapple juice and house mix

Pinch or Punch \$10
Served shaken with amaretto and house mix



Starters

Poutine \$10

Shoe string fries topped with brown gravy, cheese curds and scallions

Add grilled crispy pork \$5
shaved steak \$6

Chicken Tenders \$12

Tossed in or served with your choice of sauce, celery and carrots. Served with ranch or bleu cheese

Buffalo/Hoisin teriyaki/Thai sweet chili

Smoked Tots \$15

Topped with pulled pork, pickled red onion, goat cheese, chipotle BBQ aioli and scallion

Border Nachos \$16

House made tortilla chips stacked high and layered with cheddar cheese and baked to a golden brown. Topped with chorizo, jalapenos, ranch and scallions

Steak Bomb Quesadilla \$16

Grilled steak, mushrooms, vidalias, green peppers, cheddar and American cheese, topped with roasted garlic aioli. Served with house made potato chips

Lambda Flatbread \$12

Rosemary garlic oil, spinach, roasted red pepper, goat cheese, rosemary and veggie sausage OR Italian sausage with our house cheese blend

Shrimp Tostadas \$16

Fried corn tortillas topped with salsa, cheddar and Cajun shrimp, finished with avocado, chipotle crema and scallions

Sauces

ranch, chipotle BBQ aioli, roasted garlic aioli, bleu cheese, balsamic vinaigrette, Caesar, dijon, tzatziki, salsa, sour cream, chipotle sour cream, sriracha ketchup, salsa verde, house made cheese sauce, hummus, buffalo sauce, Thai sweet chili, hoisin teriyaki, cilantro lime, honey mustard



Soup & Salads

French Onion Soup \$9

House made French onion soup topped with buttery croutons, provolone, Swiss and parmesan cheese

Soup Du Jour MKT

Ask your server about our house made soup selection!

Buffalo Chicken \$14

House marinated buffalo grilled or fried chicken with romaine, tomato, onion, cucumber, bleu cheese crumbles, bacon and croutons with bleu cheese or ranch

Garden \$12

Spinach and arugula blend, cucumber, tomato, red onion, carrot, green pepper, sprouts, croutons and avocado with your choice of dressing
Add falafel \$4, grilled chicken \$6
steak tips \$15, grilled shrimp \$8
4oz salmon \$9/8oz \$18

Chicken Caesar \$13

Romaine, grilled chicken, parmesan, tomato and croutons tossed in our home made Caesar dressing

Kitchen Village Salad \$12

Spinach and arugula blend topped with cucumber, red onion, tomato, avocado and feta cheese. Served with our cilantro lime dressing
Add falafel \$4, grilled chicken \$6
steak tips \$15, grilled shrimp \$8
4 oz salmon \$9/8oz \$18



Tacos

Served w/ homemade chips & salsa
Choose grilled corn or soft flour tortillas

Chorizo \$11

2 tacos with home made chorizo, fried potatoes, cheddar, shredded lettuce and salsa

Pork \$11

2 tacos with braised pulled pork, fried potatoes, pickled red onion, jalapeno, feta and salsa verde

Steak \$12

2 tacos with grilled shaved steak, black beans, red onions, shredded lettuce, cheddar cheese and avocado, drizzled with chipotle BBQ aioli

Classic \$11

2 tacos with grilled taco seasoned chicken, shredded lettuce, cheddar, salsa and chipotle sour cream

Shrimp \$15

2 tacos with grilled Cajun shrimp, Mexican rice, and corn. Topped with chili mango salsa, avocado, cotija cheese and cilantro lime dressing

Handfuls

Served with homemade potato chips or fries
Substitute sweet potato fries \$2.50
seasonal salad \$1.50

The Lemmy \$13.50

Grilled cheese with shaved steak, mushroom, tomato, bacon and bleu cheese crumbles with your choice of bread

Topanga \$13

Herb marinated grilled chicken, bacon, pesto, tomato and mozzarella with your choice of grilled bread

French Dip \$18

Steak tips with grilled caramelized onions, and melted Swiss cheese on a toasted baguette with roasted garlic aioli and served with homemade au jus



Smash Burgers

served with homemade potato chips or fries
Substitute sweet potato fries \$2.50
Seasonal salad \$1.50

Plain Jane \$10

House made 1/4 lb smash burger topped with your choice of cheese, lettuce, tomato and onion on a grilled brioche bun add bacon \$2

La Bamba \$13

House made 1/4 lb smash burger topped with cheddar, salsa and avocado on a grilled brioche bun

Gonzo \$14

House made 1/4 lb smash burger topped with pepper jack, bacon, tomato, red onion, arugula, avocado and a ranch drizzle on a grilled brioche bun

Later Tater \$13

House made 1/4 lb smash burger topped with smashed tots, cheddar, grilled tomato and sriracha ketchup on a grilled brioche bun

Falafel Burger \$13

House made falafel topped with spinach, tomato, cucumber, feta and tzatziki on a grilled brioche bun



Entrees

Salmon Tango \$27

Grilled salmon filet served over Mexican rice with grilled red peppers, snow peas and mushrooms topped with a chili mango salsa, hoisin teriyaki drizzle and scallions

Fleetwood Tips \$24

House marinated steak tips served over smashed potatoes and grilled seasonal vegetable. Topped with a maple bourbon brown sugar glaze

Grilled Rice Bowl \$12

Grilled crispy Mexican rice topped with corn salsa, jalapenos, snow peas and fried potatoes, finished with cilantro lime dressing, avocado, fresh cilantro and queso fresco.

Choose your protein
crispy pork \$5
blackened chicken \$6
Cajun shrimp \$8
Steak tips \$15

Pesto Pasta \$17

Cheesy pesto sauce blended with cavatappi pasta, topped with fried chicken, tomato, spinach and a balsamic reduction drizzle. Served with toasted garlic bread

Bean Mac \$13

Creamy house made cheese sauce blended with cavatappi pasta and topped with bread crumbs. Served with toasted garlic bread

Chicken Pot Pie \$16

Grilled to order chicken pot pie served over house made mashed potatoes with a savory gravy. Served with a grilled biscuit

Breakfast For Dinner

Huevos Rancheros** \$11.75

Two fried corn tortillas topped with grilled black beans, olives, salsa, cheddar cheese, two over easy eggs, topped with sour cream and avocado

Dwight** \$13.75

Two fried corn tortillas with melted cheddar cheese, grilled chorizo, two over easy eggs, topped with fresh salsa, sour cream and avocado, served with tortilla chips

Down East French Toast \$12

Two slices of cinnamon swirl French toast stuffed with maple walnut cream cheese and topped with your choice of strawberry, banana or blueberry

Maroney \$15

Quesadilla with chorizo, fresh salsa, cheddar and two scrambled eggs topped with sour cream and avocado, served with chips and salsa

Ridgemont \$13.75

Breakfast quesadilla with pesto goat cheese, veggie sausage, cheddar cheese, broccoli, spinach and two scrambled eggs, served with chips and salsa

Kids

Cheese Pizza \$10

Flatbread with our 4 cheese blend and house made red sauce

Kraft Mac N' Cheese \$8

Classic and kid approved! Comes with fruit

Chicken Fingers \$8

Crispy chicken fingers served with fries

Cheese Quesadilla \$10

Served with fruit

6% service charge & 10% kitchen gratuity for all takeout

20% gratuity applied for parties of 6 or more



We Cater!

Think of The Big Bean for your next event or meeting

Order from the menu or create a custom selection just for you

Give us a call or email for further details
603-418-7343
thebigbeancafe@gmail.com

Catering available for pick up or delivery



Sides & Such

Sweet potato fries \$6.25

Chips & queso dip \$10

Chips & hummus \$8

Chips & salsa \$8

Chips & guacamole \$10

Seasonal side salad \$5

Side Caesar \$5

Basket of Tots \$8

Served with our roasted garlic aioli, sriracha ketchup and chipotle BBQ aioli

Garlic Bread \$3.50

Add cheese \$2



Desserts

Peanut butter Pie \$9

Creamy, rich peanut butter pie with a chocolate crust, served with whipped cream

Light My Fire \$12

Vanilla ice cream topped with bruleed bananas, candied walnuts, bourbon glaze and whipped cream

French Toast Sticks \$10

Our house made cinnamon swirl French toast fried to perfection and served with vanilla ice cream, fresh strawberries and a chocolate drizzle