



RESTAURANT



BAR



PATIO

2396 Imokalee Road

Naples, Fl 34110

(239) 596-2337

www.bostonbeergardennaples.com

Beers

Domestic Bottles

Bud • Bud Light • Bud Lite Lime • Bud Select • Coors Light
Michelob Ultra • Michelob Light • Miller Lite • O'Doul's

Draught Beer

Regular, 22 Ounce or Pitcher

Blue Moon Belgian White • Bud Light* • Coors Light* • Guinness
Michelob Amber Bock* • Michelob Ultra* • Sam Adams Lager
Sam Adams Seasonal • Stella Artois • Yuengling*

***Included in Happy Hour**

Specialty Bottles

Abita Purple Haze • Amstel Light • Corona • Corona Light
Land Shark • Harpoon IPA • Heineken • Heineken Light
Killian's • Strongbow Cider • Smirnoff Ice • Pacifico
Sam Adams Light • Sierra Nevada • Newcastle • Red Stripe
Sam Adams Cherry Wheat

Happy Hour Everyday From 3pm-7pm

Late Night Menu 11pm – 2am

**\$2.00 Domestic Bottles • \$2.00 Domestic Draughts
½ price well liquors • ½ price house wine**

Sports

BBG shows all your favorite local, national and international sporting events in high definition. We feature the following packages.



Wines

Sparkling - Full of bubbles, crisp & refreshing	Split	Bottle
Freixenet Cordon Negro Brut Spain	6	
Moet White Star France		65

White Wines

Refreshing - Light to medium bodied, crisp & aromatic	Glass	Bottle
Sycamore Lane White Zinfandel California	6	
Sycamore Lane Pinot Grigio California	6	
Coppola Pinot Grigio California	7	26
Robert Mondavi Sauvignon Blanc California	7	26

Bold - Full bodied with notes of citrus, tropical fruits & oak		
Sycamore Lane Chardonnay California	6	
Meridian Chardonnay	7	26
Chateau St. Jean Chardonnay California	9	33
Columbia Crest Riesling California	7	26

Red Wines

Bright - Light bodied with hints of bright, red fruit		
B&G Bistro Pinot Noir California	7	26

Smooth - Medium bodied with hints of black cherries & plum		
Sycamore Lane Merlot California	6	
Blackstone Merlot California	8	28

Big - Medium to full bodied balanced with dark berries & oak		
Sycamore Lane Cabernet Sauvignon California	6	
Sterling Cabernet California	8	28
J Lohr 7 Oaks Cabernet California	9	33

Spicy - Medium to full bodied well balanced & zesty		
Yellow Tail Shiraz Australia	7	26

Sangria

Seasonal Sangria	Glass	Pitcher
Ask your server about our house made Sangria made with fresh fruit of the season.	6	20

Cocktails

Straight Up 8.00

Blueberry Pomegranate

Skyy Citron vodka, Stoli Blueberi vodka, Pama Liqueur, sour and cranberry topped with Sprite.

Seasonal Infusion

Please ask your server or bartender for this season's martini infused with fresh fruit.

Back Bay Punch

Malibu Mango, Malibu Coconut, peach liqueur, grenadine, orange and pineapple juices.

Sparkling Strawberry

Stoli Strasberi, triple sec, sour and Sprite mixed with strawberry puree and a champagne float.

Coco Crisp

Three Olives Chocolate Vodka, Godiva Chocolate Liqueur, Baileys and a splash of cream. Topped with whipped cream and a coco rim.

Bikini-Tini

Stoli Vanil Vodka, Malibu Banana Rum mixed with pineapple juice and a splash of sours.

On The Rocks 7.50

Mango Tango

Three Olives Mango Vodka, Malibu Coconut Rum, pineapple and cranberry juice.

Black and Blue-berry Lemonade

Stoli Blakberi vodka, Blueberry Liqueur, Blue Curacao and lemonade with a sugar rim.

New England Sunset

Absolut Ruby red, triple sec, grapefruit juice and fresh lime, topped with cranberry.

Mass Pike Punch

Three Olives Cherry Vodka, rum, Southern Comfort, pineapple and orange juice with a splash of grenadine.

Naughty & Sweet Palmer

Fire Fly Sweet Tea Vodka, Skyy Citron, triple sec, lemonade and ice tea.

Boston Tea Party

Vodka, gin, rum, tequila, and sweet and sour topped with Grand Marnier and a splash of Coke.

Margaritas

AVAILABLE ON THE ROCKS OR FROZEN. Add Red Bull to create a Bull-Rita for 1.50

"Classic" Margarita

Gold tequila, triple sec, margarita mix and fresh lime. 6.00

Grand Gold Margarita

Jose Cuervo Gold tequila, Grand Marnier and margarita mix 7.00

Sangria Rita

Our classic margarita topped with sangria of the season. 7.50

Patron to the 2nd Power

Patron Silver, Patron Citrónge and margarita mix. 9.50

Fruit Margarita

Frozen in your choice of flavors:

Strawberry, Peach, Melon, Mango or Raspberry 7.00

Patriot Margarita

A red, white and blue margarita with lime, blueberry and strawberry flavors. 7.50

Frozen Drinks 7.50

The Blizzard of '78

Absolut Vanilia, Kahlua, Baileys, vanilla ice cream, Oreo cookies and whipped cream.

Grape Creamsicle

Three Olives Grape vodka, Blue Curacao, grenadine and vanilla ice cream.

Summer Passion

Stoli Ohranj, triple sec, with strawberry and mango puree.

Tropical Colada

Malibu coconut rum, Captain Morgan and mango puree.

Daiquiris

Bacardi silver and your choice of flavors: Strawberry, Raspberry, Peach or Mango.

Shared

SERVED IN PITCHERS FOR TWO OR MORE PEOPLE

The Big Papi

This taste of the Caribbean contains light and dark rum, peach liqueur, peach puree, pineapple orange juice and grenadine. 24.00

The Green Monster

This monster is filled with Midori, Malibu Coconut, banana liqueur, sour and pineapple juice. 22.00

Newbury Street Lemonade

Absolut Citron, Chambord, triple sec and lemonade topped with Sprite. 24.00

Massive Margaritas

Our classic margarita served on the rocks in your choice of flavors: Original, Raspberry, Strawberry, Mango or Peach. 22.00

Appetizers

Nachos

Classic

Crisp tortilla chips layered with jalapeños, Monterey Jack and cheddar cheeses, topped with pico de gallo and sour cream. 8.49

Ultimate

Our classic Nachos topped with your choice of home-made chili or chicken 10.99

Cheese Burger Nachos

Crisp tortilla chips layered with Monterey Jack and cheddar cheeses, topped with seasoned ground sirloin, jalapeños, pico de gallo and sour cream. 10.99

V Fried Pickles

Crisp kosher dill spears lightly battered and deep fried to a golden brown. Served with a ranch dressing. 6.99

New England Crab Cakes

Two house made crab cakes served with roasted red pepper sauce. 9.99

Buffalo Skewers

Fresh chicken tenderloins lightly breaded and fried, tossed in buffalo sauce. Served with blue cheese, celery and carrots. 7.99

Angry Shrimp

Tender shrimp coated with Cajun seasoning and grilled on skewers with cherry tomatoes. Served with sweet chili dipping sauce. 9.99

V Spinach & Artichoke Dip

Baby spinach, artichoke hearts, Parmesan cheese, sour cream and roasted garlic. Served with carrots, celery and flour tortilla chips. 8.99

Quesadillas

V Cheese Quesadillas

A grilled flour tortilla with fresh cilantro, Monterey Jack and cheddar cheeses. Served with sour cream and pico de gallo. 7.99

Chicken

Shredded chicken, cilantro, Monterey Jack and cheddar cheeses. Served with sour cream and pico de gallo. 8.99

Cheeseburger

Premium ground sirloin, Monterey Jack and cheddar cheeses pressed between a flour tortilla. Served with sour cream and pico de gallo. 9.99

*Food is cooked to order. Reminder: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially with certain medical conditions.

Wings

10 for 6.99 • 20 for 12.99

All served with celery and carrot sticks.

Plain - Served with honey mustard • **BBQ** - Served with ranch dressing

Teriyaki - Served with ranch dressing

Buffalo Mild or Hot - Served with blue cheese

V Beer Battered Cajun Onion Rings

A heaping portion of Cajun seasoned onion rings served with a cool ranch dipping sauce. 7.99

Golden Calamari

Lightly battered calamari flash fried and tossed with cherry peppers. Served with a side of marinara. 8.99

Fries & Skins

Big Dig Fries

A heaping portion of our waffle fries topped with Monterey Jack and cheddar cheeses, bacon, scallions and sour cream. 7.99

ADD CHILI 2.50

Bacon & Blue Fries

French fries dusted in Cajun spices topped with blue cheese crumbles and bacon. Served with a side of blue cheese dressing. 7.99

V White Truffle Tater tots

A heaping portion of our tater tots drizzled with aromatic white truffle oil and Parmesan cheese. 5.99

Bacon & Cheddar Skins

Crisp potato skins baked with smoked bacon, Monterey Jack and cheddar cheeses. Served with sour cream. 7.99

BBQ Chicken Skins

Piled high with tangy BBQ chicken and Monterey Jack cheese. Served with sour cream. 8.99

Pizza

V Margherita

Tomato sauce, mozzarella, oregano, basil and shaved Parmesan. 8.99

BBQ Chicken

Shredded BBQ chicken with caramelized onions & mozzarella cheese. 9.99

Pizza of the Week

Ask your server or bartender about our current selection

Soups

CUP 3.49 BOWL 4.49

French Onion

Caramelized onions simmered in a rich beef broth, topped with croutons and provolone cheese.

New England Clam Chowder

New England's classic creamy Chowdaah!
Served with oyster crackers.

Firehouse Chili

Our famous chili, home made with the finest ground beef topped with Monterey Jack, cheddar cheese and green onions.

Salads

DRESSINGS: Ranch, Balsamic Vinaigrette, Italian, Raspberry Zinfandel, Blue Cheese, Honey Mustard, Lemon Vinaigrette, Caesar

House

Mixed field greens, carrots, cherry tomatoes, cucumbers and red onions topped with garlic croutons. Your choice of dressing. 5.99

ADD GRILLED CHICKEN 2.99 • ADD SALMON 3.99 • ADD SHRIMP 3.99

Caesar

Crisp romaine hearts tossed in a classic Caesar dressing, topped with Parmesan cheese and croutons. 5.99 **ADD GRILLED CHICKEN 2.99**

Apple and Goat Cheese

Apples, walnuts, dried cranberries and Vermont goat cheese piled on a bed of mixed field greens. Served with Raspberry Zinfandel dressing 7.99
ADD GRILLED CHICKEN 2.99

Steak & Blue

Marinated steak tips served over mixed greens, shredded carrots, cherry tomatoes, cucumber and onion topped with blue cheese crumbles. Served with balsamic vinaigrette. 11.99

Sesame Chicken

Grilled sesame encrusted chicken breast over mixed greens with tomatoes, scallions, crispy wontons and bacon and honey mustard dressing. 8.99

Pistachio Encrusted Tuna

Pan seared tuna encrusted with pistachios, cooked medium rare served over mixed greens with wasabi peas, crispy wontons, shaved cucumber and lemon vinaigrette. 11.99

Buffalo Chicken

Iceberg and romaine lettuce tossed with sweet corn, red onion, carrots and blue cheese crumbles. Topped with buffalo chicken tenders. Served with blue cheese dressing. 8.99

Cobb

Grilled chicken, blue cheese, bacon, tomato, black olives and egg over a bed of iceberg lettuce. Served in a crispy tortilla shell with choice of dressing. 8.99

Sandwiches

Served with your choice of fries or onion strings.
Substitute sweet fries, waffle fries, or
side house or Caesar salad for .99

California Turkey

Sliced roasted turkey layered with Apple wood smoked bacon,
Swiss cheese, crisp lettuce and juicy vine ripened tomatoes on
light marble bread with guacamole. 9.99

Monterey Chicken

Marinated chicken breast, guacamole, Apple wood smoked bacon, crisp
lettuce and sliced tomato on grilled focaccia with herbed mayo. 9.99

Buffalo Chicken Wrap

Tender chicken breast lightly breaded, deep fried & tossed in
buffalo sauce wrapped in a flour tortilla with lettuce, bacon
and blue cheese dressing. 8.99

Steak and Cheese

Shaved steak with sauteed onions, peppers and American Cheese
on French bread. 8.99

Mediterranean Wrap

Grilled chicken, sun dried tomatoes, pesto, goat cheese, lettuce
and Italian dressing. 8.99

B.L.T.

Apple wood smoked bacon, crisp lettuce and juicy vine ripened tomatoes
layered on herb focaccia with mayonnaise. 7.99

Cape Codder

Crispy fried cod filet served on a bulky roll with lettuce, tomato, onion,
pickle and a zesty tartar sauce. Served with cole slaw. 8.99

Turkey Wrap

Sliced white turkey, crisp bacon, scallions and Havarti cheese
served warm with a side of cranberry chipotle and sour cream. 8.99

Chicken & Walnut Salad Sandwich

Tender chicken mixed with dried cranberries, walnuts, sage and a
touch of mayonnaise. Served on a croissant with lettuce and tomato. 8.99

Chicken Parmesan

Tender chicken breast lightly breaded, deep fried and topped with
marinara sauce, Provolone and Parmesan cheeses.
Served on herbed focaccia. 9.99

Chicken Caesar Wrap

Grilled chicken, crisp romaine lettuce, Caesar dressing and
Parmesan cheese, wrapped in a flour tortilla. 8.99

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Burgers

Stuffed Bacon & Blue*

A savory burger stuffed with bacon and blue cheese then topped with more blue cheese. 9.99

Stuffed Smoke House*

Our famous burger stuffed with bacon and cheddar cheese then topped with BBQ sauce and more cheddar cheese. 9.99

Build Your Own

Hamburger* • Turkey Burger* • Vegetable Burger • Grilled Chicken*

Choose one of the above for 8.99 and add your choice of toppings for .75 each. Choose Cajun Seasoning, BBQ sauce or Buffalo sauce for no additional charge.

CHEESES:

American • Cheddar • Blue Cheese • Mozzarella • Swiss
Monterey Jack • Provolone

TOPPINGS:

Sauteed Onions • Roasted Red Peppers • Jalapeños • Pico de Gallo
Sauteed Mushrooms • Bacon
Guacamole .99 • Chili .99

Pastas

Chicken Parmesan

Lightly breaded chicken breast smothered in marinara with melted provolone and Parmesan cheese over a bed of fettuccine. 13.99

Blackened Chicken Alfredo

Spicy blackened chicken served over fettuccine tossed with tomatoes and scallions in a garlic Parmesan cream sauce. 13.99

Cajun Shrimp

Tender gulf shrimp coated in Cajun spices tossed in a pesto cream sauce with sun-dried tomatoes, asparagus and penne pasta. 15.99

Burritos

All served with black beans, Mexican rice, pico de gallo and sour cream.

Chicken Burrito

A soft flour tortilla loaded with roasted chicken, shredded cheese, black beans and pico de gallo. Topped with salsa and more cheese before being baked to a golden brown. 12.99

Beef Burrito

Zesty ground sirloin, black beans, pico de gallo, and shredded cheese baked in a flour tortilla which is topped with salsa and more cheese. 12.99

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Specialties

Pistachio Encrusted Tuna

Pan seared pistachio encrusted tuna served over mashed potatoes and asparagus with a side of pineapple curry sauce. 17.99

Turkey Tips

Grilled marinated turkey tenderloins glazed with a tangy BBQ sauce served with your choice of two sides. 13.99

New England Fish n' Chips

Atlantic cod lightly breaded and deep fried until golden brown. Served with coleslaw, fries and tartar sauce. 11.99

BBQ Steak Tips

Grilled marinated tenderloin tips glazed with a tangy BBQ sauce served with your choice of two sides. 14.99

Teriyaki Salmon

Grilled Atlantic salmon glazed with sweet teriyaki sauce. Served with two sides. 13.99

Angry Shrimp Entrée

Cajun seasoned shrimp grilled on skewers with cherry tomatoes. Served with sweet chilli sauce and your choice of two sides. 15.99

Classic Sirloin

A juicy cut of choice sirloin grilled to your liking. Served with a choice of two sides. 17.99

V White Truffle Mac & Cheese

Elbow macaroni in a creamy four cheese sauce, drizzled with white truffle oil and baked with seasoned bread crumbs. 11.99

ADD GROUND BEEF OR GRILLED CHICKEN 2.99

Country Chicken Pot Pie

Tender chunks of roasted chicken simmered with baby carrots, sweet peas, and fresh corn in our special sauce, served over mashed potatoes and topped with a flaky pie crust. 11.99

Sides

EACH 3.00

Sauteed Broccoli • Sweet Corn • French Fries • Waffle Fries
Sweet Fries • Onion Strings • Cole Slaw • Black Beans •
Rice Pilaf • Mexican Rice • Garlic Mashed Potatoes

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Desserts

Warm Apple Crisp

Cinnamon spiced Granny Smith apples baked with a buttery brown sugar topping then finished with French vanilla ice cream. 5.99

Ice Cream Sandwich

A large scoop of French vanilla ice cream sandwiched between two chocolate chip cookies and served with warm chocolate sauce. 5.99

Fried Snickers

Two Snickers bars wrapped in a crispy shell, deep fried and topped with chocolate sauce with vanilla ice cream. 5.99

Chocolate Lava Divine

Rich chocolate cake with a warm, velvety center.
Served with vanilla ice cream and topped with hot fudge. 6.99

Beverages

Coffee Regular or Decaf 2.00

Hot Tea 2.00

Fresh Brewed Iced Tea 2.00

Milk 2.00

Soda 2.00



Juice Orange, Cranberry, Grapefruit, Tomato, Pineapple 2.25

Functions & Events

Let BBG host your next event.

We focus on delivering the highest level of quality and consistency. From our creative menu, unique cocktails, and legendary service to our overall ambience, we are prepared to cater to your every need.

BBG is the perfect place for business luncheons, birthday parties, graduations, cocktail parties and all other events. Our trained staff and warm hospitality is dedicated to excellence that is sure to exceed the expectations of your friends, family and associates.

Best of all there are no room fees.

Please ask a manager for details.

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Sunday Brunch

From 10:00 am to 1:00 pm

Eggs Benedict*

Traditional eggs benedict with two poached eggs and Canadian bacon on an English muffin, topped with Hollandaise sauce and served with home fries. 8.99

Breakfast Quesadilla

A warm flour tortilla stuffed with scrambled eggs, bacon, tomatoes, scallions and Monterey Jack cheese. Served with home fries. 7.99

Three Eggs Any Style*

Served with home fries and a choice of ham, bacon or sausage 7.99

French Toast

Three thick slices of French toast, flavored with Grande Marnier and cinnamon. Served with home fries. 7.99

Belgian Waffles

Two thick Belgian Waffles with choice of bacon or sausage, topped with butter, powdered sugar and side of maple syrup. 7.99

Bacon, Egg & Cheese Sandwich

Just what it says! Bacon, scrambled eggs and cheddar cheese on toasted French bread. Served with home fries. 7.99

Omelette of the Day

Please ask your server about today's specialty omelette created by our chef. 6.99

Sides

Toast (White or Wheat) 1.00

Bagel With cream cheese 2.50

Bacon, Ham or Sausage 2.50

Home Fries 2.50

One Egg 1.00

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Please Visit Our Sister Restaurants



CENTRAL SQUARE

730 Massachusetts Avenue, Cambridge, MA 02139
(617) 868-8800 • www.taverninthesquare.com

PORTER SQUARE

1815 Massachusetts Avenue, Cambridge, MA 02140
(617) 354-7766 • www.taverninthesquare.com



732 East Broadway, South Boston, MA 02127
(617) 269-0990 • www.bostonbeergarden.com



658 East Broadway, South Boston, MA 02127
(617) 269-2537 • www.theplaywrightbar.com



256 Elm Street, Somerville, MA 02144
(617) 623-9910 • www.joshuatreebarandgrill.com

1316 Commonwealth Avenue, Brighton, MA 02134
(617) 566-6699 • www.joshuatreeallston.com



107R Union Street, Newton, MA 02459
(617) 964-6684 • www.unionst.com