

SNACKS

Deviled Eggs* (V,GF) 7
whipped yolks, cured yolks, dijon mustard, espelette pepper

Mashed Potatoes (V) 6
pillowy mounds of whipped potatoes covered in gravy

Minted Snap Peas (VE,GF) 7
fresh mint, chardonnay vinaigrette, red onion

Black Eyed Peas (V,VE*,GF) 10
pickled peppers, cucumbers, scallions, chardonnay vinaigrette, garlic toast

Hummus Plate (VE) 11
crispy pita bread, snap peas, sweet potato chips, evoo, chili oil

Country Collard Greens (GF) 6
smoked hocks

Gruyere Mac & Cheese (V) 6
cavatappi gruyere with a kick

Beets & Pickled Mangos (VE,GF) 10
salt roasted beets, pickled mango, arugula, frisée, radish, beet purée

Broccoli Slaw & Goat Cheese Fritters (V,VE*) 11
ginger sesame soy vinaigrette, radicchio, goat cheese fritters

V = Vegetarian | VE = Vegan | GF = Gluten Free
VE* = can be made vegan

COCKTAILS

Sweet Little Lie 11
citrus vodka, granny smith apple, chateau aloe, lemon, aleppo salt

Solitary Flower 13
malaysian lime gin, honey, lemon, prosecco, butterfly pea flower ice cubes

Ruby Wave Fizz 13
tequila, blackberry, lime, aqua faba, persimmon bitters

Runaway Spritz 13
ambrosia aperitivo, prosecco, grapefruit, soda, daiquiri bears

Mile High Club 14
crema de mezcal, aperol, house allspice dram, lime, habanero hellfire bitters

Jack & Mare 11
honey bourbon, ginger, blood orange, lime, sponge candy

MOCKTAILS

Wild, Wild Thoughts 6.50
blueberry, honey, thyme, lemon, sparkling cider

Always All Ways 6.50
green tea, ginger, grapefruit, lemon

Bite Back 6.50
strawberry-peppercorn shrub, club soda

SPARKLING

Sommariva Prosecco DOCG 12/48
conegliano valdobbiandene superiore, italy nv

Chateau Barouillet ‘Splash!’ Pet-Nat 13/52
mescoules, france nv

Nicolas Feuillatte 23/92
champagne, france nv

Langlois-Chateau Cremant de Loire Brut Rosé 60
loire valley, france nv

Krug ‘Grand Cuvée 164ème édition’ 200
champagne, france nv

WHITE

Cabert Pinot Grigio 10/40
fruili grave, italy 2018

Pascal Janvier ‘Coteaux du Loir’ Chenin Blanc 12/48
loire valley, france 2018

Domaine du Salvard ‘Unique’ Sauvignon Blanc 11/44
loire valley, france 2018

Domaine Talmard Chardonnay 11/44
mâcon, burgundy, france 2018

POLLO

served with a buttermilk biscuit + choice of 2 sauces

Crispy Tenders 4 tenders, pickles 9

Small White half breast and wing 10

Small Dark thigh and drumstick 9

Large White 2 half breasts and a wing 16

Large Dark 2 thighs and 2 drumsticks 17

Whole Bird Platter 10 fried pieces and 4 biscuits 28

Half Rotisserie Chicken Dinner wood-roasted (GF) 23

SANDWICHES

Fried Chicken 12
pimento cheese, b&b pickles, honey chili sauce, herbed coleslaw

Halloumi (V) 10
fried farmers cheese, mango chutney, minted cabbage

Tofu Banh Mi (VE) 10
shaved daikon, carrots, cucumber, noc cham, tempeh bacon

SAUCES 3

#7 Hot Sauce

Korean BBQ (VE)

Honey Butter

Honey Mustard

Chipotle Aioli

Hot AF

SIDES

Biscuit (V) 3

Pickled Veggies (VE,GF) 4

Herbed Coleslaw (V,GF) 6

BEER ON TAP 12oz/16oz

Pacifico Clara mexican lager, mazatlán, mexico 6/7

Lamplighter Brewing ‘Birds of a Feather’ ipa, cambridge, ma 9/13

Collective Arts ‘Surround Sound’ dipa, ontario, canada 12/16

Hermit Thrush ‘Party Guy’ sour, brattleboro, vt 8/10

BEER IN CANS

Narragansett lager, pawtucket, ri 5

Miller High Life ‘Champagne of Beers’ milwaukee, wi 5

Finback ‘Telephone Lines’ pilsner, gendale, ny 15

Singlecut ‘Jan’ alpine white lager, astoria, ny 13

True North ‘Vincianne’ belgian blonde ale, ipswich, ma 11

Half Acre ‘Daisy Cutter’ pale ale, chicago, il 10

Proclamation ‘Etherous’ ipa, warwick, ri 15

Liquid Riot ‘All is Illusion’ dipa, portland, me 17

Collective Arts ‘Stranger Than Fiction’ porter, hamilton, on 11

Plan Bee ‘BeeRoo’ plum wild ale, poughkeepsie, ny 30

Artifact ‘Wolf at the Door’ cider, florence, ma 14

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ROSE

Domaine L’Enclos 8/32
côtes de gascogne, france 2017

Jean-Maurice Raffault Chinon 10/40
loire valley, france 2018

Chateau Riotor 12/48
côtes de provence, france 2018

Chateau Nicot 40
bordeaux, france 2018

Grounded ‘Space Age’ 44
central coast, ca 2018

F&V Pugibet Family ‘Notorious Pink’ 44
france 2018

Poggio Anima ‘Raphael’ Rosato 44
sicily, italy 2018

Flowers 60
sonoma coast, ca

RED

Maison L’Envoye ‘Straight Shooter’ Pinot Noir 11/44
willamette valley, or 2017

Little James’ Basket Press ‘Jeune Solera’ 10/40
côtes du Rhône, france nv

Spellbound Cabernet Sauvignon 12/48
california 2016

*BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY.
*CONSUMING RAW OR UNDERCOOKED EGGS, MEAT, POULTRY, SEAFOOD, SHELLFISH AND/OR DAIRY PRODUCTS CAN INCREASE THE RISK OF FOOD BORNE ILLNESS.