

Food

MIX PICKLES \$7
locally sourced from The Pickle Guys

MOZZARELLA STICKS \$12
crispy mozzarella sticks, served with spicy marinara sauce

HOUSEMADE CHICKEN TENDERS \$15
sauces - garlic chili, bbq, buffalo, cajun
chipotle mayo | add fries +\$3

NACHOS \$13
cheese, pico de gallo, lettuce,
sour cream | add chicken +\$4

TRUFFLE FRIES \$14
parmesan, herbs, garlic aioli

CURRY FRIES \$13
Irish curry

CHICKEN WINGS \$15
8pc - choose one: bbq | buffalo |
cajun dry rub | garlic chili
w/ celery & carrots | ranch or blue cheese

BEER BATTERED FISH & CHIPS \$17
crispy beer battered fish with fries, tartar sauce,
and malt vinegar

KALE SALAD \$15
kale, breadcrumbs, parmesan,
garlic-lemon dressing

CHICKEN TACOS \$17
pico de gallo, lettuce, sour cream, salsa verde

FISH TACOS \$17
guacamole, pico de gallo

GRILLED CHICKEN BLT \$15
american cheese, bacon, lettuce, tomato,
special sauce | bun or flour tortilla

THE MAYFLY BURGER \$15
pat lafięda smash burger, white cheddar
or american cheese, lettuce, tomato, special
sauce, pickles, caramelized onion,
martini's potato bun | add patty +\$5 add fries +\$3

FLATBREAD PIZZAS
tomato sauce, mozzarella
cheese flatbread \$15
pepperoni flatbread \$16
veggie flatbread \$15
spinach, olives, mushrooms, peppers

SIDES
Fries \$7 | Bacon \$5 | Chicken \$6 | Eggs \$5

Dessert

BAILEY'S CHEESECAKE \$12
oreo cookie crust, creamy
Bailey's filling, whipped ganache

Cocktails

737 \$16
tequila, lime, ginger, grapefruit

JET FUEL \$15
mezcal, lemon, honey, ginger

PINK SKIES \$16
whiskey, lemon, guava, honey

MAYFLY MARTINI \$15
MOÅ bergamot vodka, pickle brine, cornichon,
substitute: gin

AER LINGUS \$15
gin, elderflower, cucumber, lemon, mint

RED EYE \$15
vodka, Mr. Black liqueur, nitro espresso

EXIT ROW \$16
tequila, mezcal, jalapeño, passionfruit, lime,
tajin rim

SUNSET ON THE TARMAC \$15
MOÅ bergamot vodka, rosemary
infused Fiero, lemon

THE WILD ROSE \$15
vodka, berry, rose, prosecco

MILE HI-BISCUS CLUB \$16
rum, hibiscus, lime, sweet vermouth

LYCHEE MARTINI \$16
vodka, lychee puree

SEASONAL COCKTAIL \$16

Mocktails

STRAWBERRY GINGER LEMONADE \$7

HIBISCUS SPRITZ \$7
hibiscus, soda, lime

Happy Hour

5-7PM
monday - friday

Margarita \$10

Wild Rose \$10

Red Eye \$10

Proper Gin & Tonic \$8

Red Wine \$7

White Wine \$7

Bluemoon \$5

Bluepoint \$5

Narragansett \$5

Tecate \$5

Well Cocktails \$7

BURGER, TACOS, WINGS OR FLATBREAD
ANY HAPPY HOUR DRINK \$16

White

PINOT GRIGIO

(Abruzzo, IT, 2024)

\$14 gls // \$50 btl

SAUVIGNON BLANC

(Marlborough, NZ, 2025)

\$14 gls // \$50 btl

CHARDONNAY

(Languedoc-Roussillon, FR, 2024)

\$15 gls // \$55 btl

Red

PINOT NOIR

(Central Coast, CA, 2023)

\$14 gls // \$50 btl

CABERNET SAUVIGNON

(Monterey, CA, 2023)

\$15 gls // \$55 btl

MALBEC

(Cahors, FR, 2023)

\$15 gls // \$55 btl

Rosé

MONTEPULCIANO ROSÉ

(Abruzzo, IT, 2025)

\$14 gls // \$50 btl

Beer

DRAFTS & PITCHERS

Guinness, Forever Ever IPA,

Heineken

\$9 | \$32

Blue Moon, Stella Artois,

Bluepoint Toasted Lager,

Bronx Brewery No Resolutions IPA,

Bronx Well Earned Pilsner

\$8 | \$26

BOTTLES & BUCKETS

Corona \$8 | \$32

Kona Big Wave Golden Lager \$8 | \$32

Bud Light \$7 | \$28

Magner's Cider \$9 | \$34

Rotating Beer \$8 | \$32

Seasonal Beer \$8 | \$32

Michelob Ultra \$7 | \$28

N/A Beer \$7

CANS & BUCKETS

Austin East Cider \$7 | \$28

Narragansett \$6 | \$25

High Noon \$10 | \$40

Radiant Pig Berry Sour \$10 | \$40

Suncruiser \$10 | \$40

Tecate \$5 | \$20

*A 3% credit card processing fee will be applied to all credit card charges

**Tax not included *gratuity added for parties of six or more

THE MAYFLY