



Stephi's in Southie

BRUNCH

starters

Cinnamon Monkey Bread | \$8

drizzled with gooey icing

Pecan Sticky Bun | \$6

appetizers

New England Clam Chowder | \$8

thick and creamy with native clams, smoky bacon, potatoes and herbs

Fried Calamari | \$12

lightly fried with banana peppers and tossed with a sweet and spicy chili sauce

Stephi's Nachos | \$13

crispy corn tortillas layered with monterey jack cheese and topped with chopped scallions, tomatoes, black olives, jalapeños, melted cheese sauce, guacamole, sour cream and salsa *with buffalo chicken \$3*

Warm Vermont Goat Cheese | \$13

baked goat cheese, roasted garlic and olives, served with toasted garlic french bread

Chicken Wings | \$9

six crispy chicken wings available with three different sauces: spicy buffalo, asian sweet chili or garlic parmesan

Ahi Tuna Tartare* | \$16

sashimi grade tuna served with avocado, chipotle chili soy sauce, spicy mayonnaise and crispy wontons

Lobster Guacamole | \$17

freshly made with ripe avocado, grilled corn, chopped tomato and scallions, topped with fresh maine lobster and served with lime salted tortillas

sides

Bacon or Sausage | \$4**Toast | \$4****Bagel | \$4**

plain or everything

Home Fries | \$4

brunch cocktails

Bubble Service | \$28

a bottle of prosecco served with your choice of orange, grapefruit, cranberry or peach juices for mixing

La Marca Prosecco Magnum 1.5L | \$50**Stephi's Mimosa | \$11**

champagne and fresh squeezed orange juice

The Executive Mimosa | \$14

grey goose l'orange vodka, cointreau, champagne and fresh squeezed orange juice served on the rocks

Build Your Own Delicious Bloody Mary

ask your server for a clipboard

benedicts and omelettes

Classic Eggs Benedict* | \$15

shaved black forest ham, poached eggs and hollandaise, served on an english muffin

Eggs Florentine* | \$14

garlicky sautéed spinach and two poached eggs on an english muffin, topped with cured tomato hollandaise

Smoked Salmon and Avocado Benedict* | \$16

sliced smoked salmon and fresh avocado on an english muffin, with poached eggs and whole grain mustard hollandaise

Crab Cake Benedict* | \$17

sautéed crab cakes with poached eggs, topped with jalapeño hollandaise

Vegetable Omelette | \$14

spinach, tomatoes, broccoli rabe and goat cheese

Ham and Cheese Omelette | \$14

shaved black forest ham and aged cheddar

brunch favorites

Buttermilk Pancakes | \$14

served with real maple syrup and cinnamon honey butter *with choice of:* blueberry, banana brown sugar or chocolate chip

Skillet Breakfast* | \$16

applewood smoked bacon, maple sausage, home fries, eggs and cheddar cheese baked in a cast iron skillet

Stephi's Breakfast Sandwich* | \$12

layered with bacon, fried eggs and cheddar cheese on your choice of a plain or everything bagel, served with home fries

Breakfast Quesadilla | \$16

griddled flour tortilla folded with scrambled eggs, monterey jack cheese, salsa, jalapeño, fresh cilantro, black beans and caramelized onions, served with guacamole, sour cream and pico de gallo

Steak Tips and Eggs* | \$21

sirloin tips marinated in stephi's house blend marinade and grilled, topped with two farm fresh eggs cooked to your liking, served with home fries

sandwiches & burgers

all served with house made chips. substitute french fries \$2 sweet potato fries \$3 (gluten free bread available)

New England Lobster Roll | MP

fresh maine lobster meat tossed in mayonnaise, lemon and mustard, served on a toasted roll with cole slaw

Oversized Stephi Burger* | \$16

caramelized onions, roasted mushrooms, applewood smoked bacon and cheddar cheese on a toasted brioche bun, served with french fries

Classic BLT | \$12

applewood smoked bacon with bibb lettuce, sliced tomatoes and basil aioli, served on toasted brioche *with: chicken | \$3 lobster | \$7*

salads

Classic Caesar Salad* | \$12

romaine lettuce tossed in traditional caesar dressing with garlic croutons and shaved parmesan

Warm Goat Cheese and Sesame Roasted Beet Salad | \$14

crushed almond goat cheese fritters, sliced beets, grilled fennel, mandarin oranges and field greens with balsamic vinaigrette

Asian Yellowfin Tuna Salad* | \$17

pan seared tuna served with fresh field greens, wok charred peppers, sesame green beans, shredded cucumber and pickled onions, tossed in lemon vinaigrette with wasabi aioli, sweet soy and crispy wontons

Cobb Salad | \$15

grilled chicken, corn, tomatoes, egg, cheese, red onion, bacon, avocado and romaine lettuce, tossed with blue cheese dressing in a crispy flour tortilla shell

gf=gluten free

Before placing your order, please inform your server if a person in your party has a food allergy. *These items are served raw, undercooked or may be cooked to your liking. Consuming raw or undercooked fish, seafood, meats or eggs may increase your risk of food borne illness.



libations | \$12

Bulger's Punch

house infused stephanie's blended mount gay black barrel rum, triple sec, lemon, pineapple, grapefruit and cranberry juice, shaken and served over ice

Heat Miser 3.0

ghost tequila, pavan orange blossom liqueur, house sriracha syrup and mango purée, shaken with fresh basil and served over ice

Bramble Berry Smash

jim beam bourbon, demerara syrup, fresh citrus and angostura bitters, muddled with fresh blackberries and served on the rocks

Dot's Punch

pimm's no. 1, hendrick's gin, angostura bitters and peach purée, shaken and topped with lemonade, served on the rocks

Huckleberry Lemonade

44 north huckleberry vodka, blackberry purée and lemonade, shaken and served on the rocks

Boujee Bubbles

st. germain, aperol and lejay cassis, topped with dry champagne and fresh lemon

Light On My Feet

crop organic cucumber vodka, st germain, lemon juice and fresh squeezed grapefruit juice, shaken and served up, topped with sparkling water

Doli

house infused pineapple vodka, shaken until well chilled, served up with fresh pineapple

sangrias

glass | \$12 pitcher | \$39

Red Sangria

red wine, elderflower liqueur, seasonal fresh fruit and sparkling water

White Sangria

white wine, combier pamplemousse liqueur, seasonal fresh fruit and sparkling water

grapes

glass | bottle

SPARKLING WINE AND CHAMPAGNE

Prosecco, LaMarca (Italy)	\$10 \$40
Brut, Champy by Jenny Johnson (Sonoma)	\$12 \$48
J Vineyards (Russian River)	\$58

WHITE

Pinot Grigio, Davinci (Italy) 2016	\$8 \$32
Riesling, Covey Run (Columbia Valley) 2014	\$8 \$32
Chardonnay, Edna Valley (Central Coast) 2016	\$9 \$36
Sauvignon Blanc, Whitehaven (Marlborough) 2016	\$11 \$44
Albariño, Martin Codax (Spain) 2016	\$11 \$44
Blend, Franciscan "Equilibrium" (Napa) 2013	\$35
Pinot Grigio, Maso Canali (Trentino) 2016	\$36
Grüner Veltliner, Swift Götteig (Austria) 2015	\$40
Chardonnay, Sonoma-Cutrer (Sonoma) 2015	\$45
Sancerre, Domaine Blondeau "Moulins Bales" (Loire) 2015	\$48

ROSÉ

Rosé, Fleur de Mer (Provence) 2017	\$11 \$44
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RED

Blend, Columbia Winery (Washington) NV	\$8 \$32
Merlot, William Hill (Central Coast) 2014	\$9 \$36
Malbec, Gascon (Mendoza) 2016	\$9 \$36
Cabernet Sauvignon, Louis Martini (Sonoma) 2015	\$11 \$44
Pinot Noir, MacMurray Ranch (Russian River) 2015	\$12 \$47
Grenache/Syrah/Mourvèdre. Perrin, Côtes du Rhône (France) 2015	\$30
Sangiovese/Colorino, San Felice, Chianti Classico (Tuscany) 2013	\$39
Petite Syrah, Michael David Winery, "Petit Petit" (Lodi) 2015	\$40
Pinot Noir, Talbott "Sleepy Hollow Vineyard" (Monterey) 2013	\$54
Cabernet Sauvignon, Mt. Veeder (Napa) 2013	\$58

hops

ON DRAFT

Harpoon IPA South Boston, MA | \$6

Downeast Cider East Boston, MA | \$6

Stella Artois Belgium | \$7

Bud Light St. Louis, MO | \$4

Cisco Whale's Tale Pale Ale Nantucket, MA | \$7

Allagash White Portland, ME | \$7

Guinness Stout Dublin, Ireland | \$7

Harpoon Seasonal South Boston, MA | \$7

BOTTLES

Budweiser St. Louis, MO | \$5

Bud Light St. Louis, MO | \$5

Heineken Netherlands | \$6

Amstel Light Netherlands | \$6

Michelob Ultra St. Louis, MO | \$6

Corona Light Mexico | \$6

Coors Light Golden, CO | \$5

Miller High Life Milwaukee, WI | \$4

Omission Pale Ale gf Portland, OR | \$6

Magic Hat #9 Burlington, MA | \$7

Stella Artois Belgium | \$6

Lagunitas Little Sumpin' Sumpin' Petaluma, CA | \$7

Sierra Nevada Pale Ale Fletcher, NC | \$7

Lone Star San Antonio, TX | \$4

Left Hand Milk Stout Longmont, CO | \$7

New Belgium Fat Tire Fort Collins, TX | \$7

Paulaner Salvator Dopell Bock Germany | \$7

Miller Lite Milwaukee, WI | \$5

Michelob Ultra St. Louis, MO | \$6

CANS

Narragansett Love Craft Pawtucket, RI (16oz) | \$7

Lord Hobo Steal This Can Woburn, MA (16oz) | \$8

Pabst Blue Ribbon Milwaukee, WI (16oz) | \$3

Narragansett Seasonal Offering Pawtucket, RI (16oz) | \$6

Down the Road Seasonal Everett, MA | \$7

UFO White South Boston, MA (16oz) | \$7

Harpoon Take 5 Session IPA South Boston, MA | \$6

Sculpin Grapefruit IPA San Diego, CA | \$7

Anderson Valley Hop Ottin' IPA Boonville, CA | \$6

Lord Hobo Glorious Woburn, MA (16oz) | \$8

Narragansett Lager Pawtucket, RI (16oz) | \$5

Peak Organic Happy Hour Portland, ME | \$6

Cisco Grey Lady Nantucket, MA | \$6

New Belgium Dayblazer Fort Collins, CO | \$6

Avery Brewing Company El Gose Boulder, CO | \$7

classic irish coffee | \$10

tullamore dew irish whiskey, sugar, freshly brewed coffee, house whipped cream, as served by our favorite bar in san francisco

stephi's favorite | \$12

kahlua, grand marnier, bailey's irish cream, freshly brewed coffee, house whipped cream

grey goose espresso martini | \$12

grey goose vodka, fresh brewed espresso and kahlua, shaken and served up, topped with a pinch of fleur de sel

