

Local 186

186 Commercial St 02657-2117 · +15084877555 · Updated: Jan 14, 2026

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SALADS 4

Beet	\$16.00
red and golden beets, goat cheese, mixed greens, pistachios, blood citrus vinaigrette	
Wedge	\$14.00
baby iceberg, great hill blue, nueske's bacon	
House	\$12.00
mixed local greens, house vinaigrette	
Lobster	\$28.00
hand-picked lobster, old bay aioli, baby kale, avocado, pickled fennel, nueske's bacon	

SLIDERS & DOGS 2

Lobster Sliders	\$28.00
hand-picked lobster, old bay aioli	
The Dog	\$12.00
snake river farm kobe beef hot dog, nueske's bacon	

BURGERS 14

The Local	\$18.00
organic sunny side egg, local greens	
The Basic	\$15.00
topped with organic american cheese	
The Old Fashioned	\$17.00
grafton cheddar, nueskes bacon	
The Frenchie	\$18.00
frenched onions, smoked gruyere, au jus	
El Guapo	\$18.00
fried avocado, chipotle aioli	
The Brit	\$18.00
local lager aged cheddar pub cheese, fried onion strings	

The Favorite	\$19.00
great hill blue cheese, bacon jam	
The Surf & Turf	\$28.00
painted hills burger topped with lobster salad	
The Gander	\$22.00
fois gras torchon & truffle aioli	
The Alpine	\$18.00
molten Raclette, mixed wild mushrooms, sautéed onions	
The Southern Belle	\$18.00
fried green tomato, Nararagansett Fresco, white bow	
The Lamb	\$19.00
rocky mountain family farms lamb, feta tzatziki	
The Bird	\$18.00
misty knoll ground turkey, monterey jack, wild mushrooms, rosemary aioli	
The Impossible Burger	\$14.00
protein packed plant based burger	

MEATS ⁴

Painted Hills Burger	\$13.00
Rocky Mountain Family Farms Lamb Burger	\$16.00
Misty Knoll Turkey Burger	\$13.00
Impossible Burger	\$14.00

MORE MEAT ³

Nueskes Bacon	\$3.00
Organic Sunny Side Egg	\$3.00
Lobster Salad	\$13.00

CHEESE ⁶

Grafton Reserve Cheddar	\$3.00
Great Hill Blue	\$4.00
Organic American	\$2.00
Smoked Gruyere	\$3.00

Monterey Jack \$3.00

Pub Cheese \$3.00

AND 8

Sautéed Onions \$2.00

Frenched Onions \$2.00

Bacon Jam \$3.00

Wild Mushrooms \$3.00

Fried Avocado \$3.00

Guacamole \$3.00

Feta Tzatziki \$3.00

Local Greens \$2.00

AIOLI 1

Aioli \$2.00

old bay, roasted garlic, chipotle, rosemary, truffle, brava (smoked paprika & garlic)

OUR BEEF 1

Beef

We proudly serve Painted Hills Beef. "Beef the way nature intended"

SIDES 6

Fried Artichoke Hearts \$8.00

with brava aioli

Franks Fries \$8.00

Cheese Fries \$7.00

Onion Strings \$8.00

Basket of Fries \$6.00

Guacamole & Chips \$12.00

SPECIALS 3

Littleneck Clams \$16.00

with garlic, white wine & lemon

Endive Pomegranate Salad **\$14.00**
in cherry vinaigrette with lemon creme fraiche

Nashville Spicy Pulled Chicken Sandwich **\$19.00**
on a roll with pickles & French fries

DRAFT 5

Local 186 Lager, Mass **\$8.00**

Notch Session Pils Mass **\$7.00**

Peak Organic Summer Ale, Maine **\$7.00**

Allagash White Maine **\$7.00**

Hog Island Day Sail Session IPA, Mass **\$8.00**

CANS 8

Fiddlehead IPA Maine **\$9.00**

BBC Coffeehouse Porter 16oz, Mass **\$7.00**

Cape Cod Red 16oz, Mass **\$6.00**

Guinness Pub Can 16oz, Ireland **\$6.00**

High Noon Watermelon Vodka Soda **\$7.00**

Embark Cider, 'The Batch,' New York **\$6.00**

Hog Island White Shark Wheat Mass **\$5.00**

Farmer Willies Ginger Lemon Superbrew Mass **\$5.00**

BOTTLES 4

Sol **\$4.00**

Budweiser **\$4.00**

Budlight **\$4.00**

Miller High Life **\$3.00**

BY THE GLASS 15

Cava, Marques de Caceras, Catalonia **AVAILABLE OPTIONS**

Refreshing Spanish sparkler with hints of citrus & brioche \$10.00

\$32.00

Sparkling Rose, Flor, Veneto	\$12.00
Strawberries, cherries & an angels kiss in Spring	
Rose, Domaine de Fontainte, 'Gris de Gris'languedoc	AVAILABLE OPTIONS
Light & crisp with lively minerality, hand harvested & sustainably grown	
	\$10.00
	\$34.00
Pinot Grigio, Bastianich, Friuli	AVAILABLE OPTIONS
Pinot Grigio in purezza	
	\$9.00
	\$32.00
Sauvignon Blanc, Wither Hills, Marlborough	AVAILABLE OPTIONS
Citrus forward with notes of guava & passionfruit	
	\$10.00
	\$32.00
Sancerre, Domaine Bailly-Reverdy, Loire Valley	\$26.00
Crisp & aromatic with refreshing minerality	
Gavi, Massone Masera, Piedmont	AVAILABLE OPTIONS
Bright & lively with aromas of pear & lime zest, organic	
	\$9.00
	\$32.00
Chardonnay, Elouan, Oregon	AVAILABLE OPTIONS
Rich & full bodied with notes of apricot & honey dew melon	
	\$12.00
	\$42.00
Vouvray, Vigneau-Chevreau 'Cuvee Silex' Loire Valley	AVAILABLE OPTIONS
100% Chenin Blanc, aromas of apple & pear with a hint of honey, organic	
	\$15.00
	\$52.00
Pinot Noir, Boen, California	AVAILABLE OPTIONS
Easy drinking red with notes of blackberry, cherry & cocoa	
	\$12.00
	\$42.00
Languedoc Rouge, Kermit Lynch, France	AVAILABLE OPTIONS
Fresh & juicy blend of Grenache, Syrah & Carignan, sustainably grown	
	\$9.00
	\$32.00
Cabernet Franc, Truro Vineyards, Cape Cod	AVAILABLE OPTIONS
Locally produced light bodied red, 18 months in barrel	
	\$13.00
	\$45.00
Malbec, Santa Camila, Mendoza	AVAILABLE OPTIONS
Medium bodied with notes of cherry, blackberry & vanilla	
	\$9.00
	\$32.00
Cabernet Sauvignon, Fossil Point, Paso Robles	AVAILABLE OPTIONS
Velvety tannins, aromas of cassis & plum, sustainably grown	
	\$12.00
	\$42.00
Toscana Blend, Cavaliere D Oro, Tuscany	AVAILABLE OPTIONS
Full bodied blend with soft tannins, notes of red berries & violet	
	\$10.00
	\$32.00

SPARKLING & ROSE 6

Cava, Marques de Caceras, Catalonia	AVAILABLE OPTIONS
	\$10.00
	\$34.00
Champagne, Henriot Brut, Souverain NV	\$72.00
Dom Perignon 2004	\$240.00
Cristal, Louis Roederer, 2006	\$350.00
Sparkling Rose, Flor, Veneto NV	AVAILABLE OPTIONS
	\$12.00
	\$38.00
Rose, Domaine Fontsaite, Languedoc, 2018	AVAILABLE OPTIONS
	\$10.00
	\$34.00

WHITE 16

Pinot Grigio, Bastianich, Friuli 2018	\$32.00
Pinot Gris, Elk Cove, Willamette Valley 2016	\$36.00
Sauvignon Blanc, Wither Hills, Marlborough	\$32.00
Sancerre, Domaine Bailly-Reverdy, Loire Valley	\$26.00
Chateau Carbonnieux Graves Grand Cru 2011	\$80.00
Zyme Black to White, Veneto 2017	\$52.00
Gavi, Massone Masera, Piedmont	\$32.00
Friuliano, Perusini, Friuli 2018	\$48.00
Clos Ste Magdelene Cassis Blanc, Provence '18	\$60.00
Vermentino, Giacometti, Corsica 2016	\$52.00
Vouvray, Vigneau-Chevreau 'cuvée Silex' Loire Valley	\$52.00
Domaine Chanson Chablis, 2017	\$46.00
Chardonnay, Montsable, Languedoc 2016	\$32.00
Chardonnay, Elouan, Oregon	\$42.00
Chardonnay, Mount Eden 2009	\$120.00
Chassagne-Montrachet, Blain-Gagnard 2012	\$180.00

RED 17

Pinot Noir, Boen, California	\$42.00
Pinot Noir, Gachot-Monot, Cote de Nuits 2015	\$80.00
Pinot Noir, Davis Bynum, 'Janes Vineyard' Russian River Valley 2016	\$75.00
Harmand Geoffroy Gevrey-Chambertin 2006	\$90.00
Nebbiolo, Castello Verduno, Piedmont 2017	\$45.00
Barolo, Vajra, Piedmont 2012	\$90.00
Toscana Blend, Cavaliere D Oro, Tuscany 2015	\$32.00
Chianti, Castello di Ama, Tuscany 2011	\$90.00
Brunello di Montalcino, Zapuntel, Tuscany 2011	\$95.00
Languedoc Rouge, Kermit Lynch, France 2018	\$32.00
Chateauneuf du Pape, Chateau Beaucastel, 2013	\$95.00
Cabernet Franc, Truro Vineyards, Cape Cod 2017	\$45.00
Malbec, Santa Camila, Mendoza	\$32.00
Cabernet Sauvignon, Fossil Point, Paso Robles 2016	\$42.00
Cabernet Sauvignon, Tyros, Napa Valley, 2015	\$60.00
Cabernet Sauvignon, Purlieu, 'Tokalon Vineyard' Napa 2014	\$350.00
Opus One 2000	\$400.00

COCKTAILS 7

The Local Old Fashioned	\$13.00
weller antique, house bitters, muddled fruit, luxardo cherry	
La Femme Fatale	\$14.00
dry line rose gin, st. germain, sparkling wine, lemon, rose petals	
The Afternoon Delight	\$13.00
ketel one vodka, cucumber, mint, lemon juice, peach liqueur, soda	
El Diablo Margarita	\$14.00
camarena blanco tequila, agave, citrus, jalapeno, cilantro, salt?	
The West End	\$13.00
crop organic meyer lemon vodka muddled cranberries, basil, lemon	
The Blackfish Negroni	\$14.00
hendricks gin, campari, carpano antica, luxardo cherry	

The Pickle Back**\$9.00**

a shot of redemption rye & a shot of grillos pickle juice

WINE 19

Cava, Marques de Caceras, Catalonia NV	\$32.00
Flor Sparkling Rose, Italy NV	AVAILABLE OPTIONS
	187ml: \$12.00
	750ml: \$38.00
Rose, Domaine de Fontsaite, 'Gris de Gris,' Languedoc '19	\$34.00
Di Lenardo Pinot Grigio, Veneto '18	\$20.00
Bastianich Pinot Grigio, Friuli '18	\$32.00
Wither Hill Sauvignon Blanc, Marlborough '19	\$32.00
Sancerre, Domaine Bailly-Reverdy '18	\$26.00
Chardonnay, Stillman Street, Alexander Valley' 17	\$52.00
Zyme Black to White, Veneto '17	\$52.00
Chardonnay, Elouan, Oregon '17	\$20.00
Massone Masera Gavi, Piedmont '19	\$42.00
Boen Pinot Noir, California '18	\$42.00
Truro Vineyards Cabernet Franc '17	\$45.00
Kermit Lynch Languedoc Rouge '18	\$32.00
Les Alexandrins Syrah, France '17	\$20.00
Tintero Nebbiolo, Langhe '17	\$25.00
Santa Camila Malbec, Mendoza '18	\$32.00
Fossil Point Cabernet Sauvignon, Paso Robles '16	\$42.00
Caymus, Napa '97	\$150.00