



MOLLY GREEN'S

RESTAURANT & BAR | BRIGHTON, UTAH



Après

Spicy Italian Flatbread

Calabrese Salami, Italian Sausage, Kalamata Olives, Arrabiata Sauce, Mozzarella, Basil - \$19

The Spago Flatbread

Grilled Chicken, Avocado Spread, Roasted Tomatoes, Arugula, Chopped Bacon, Mozzarella, Balsamic Glaze - \$19

Fungi Flatbread

Roasted Mushrooms, Creamy Duxelles, Roasted Garlic, Manchego, Arugula - \$17

Chips and Queso

Corn Tortilla Chips, Queso Dip, Pico de Gallo - \$14

Molly's Famous Great Western Nachos

Grilled Chicken, Cheddar, Queso, Black Olives, Spicy Black Beans, Sour Cream, Jalapeño, Guacamole - \$20

Classic Quesadilla

Grilled Chicken, Roasted Mushrooms, Melted Cheddar Cheese, Peppers, Onions, Sour Cream, Guacamole, Pico de Gallo - \$20

Hummus Plate

House Made Hummus, Warm Pita Bread, Fresh Cut Veggies - \$14

Smoked Trout Dip

Roasted Shallot, Capers, Pickled Onion, Toasted Baguette - \$17

Giant Bavarian Pretzel

Whole Grain Mustard, House Queso, Gorgonzola Cream - \$15

Wings

Chicken Wings Tossed in Your Choice of House Made Sauce, Served with Bleu Cheese

Buffalo, Sweet Mongolian BBQ, Brighton BBQ, Salt & Lime, Ludacris Speed [Very Hot] - \$20

Shishito Peppers

Charred Peppers, Chili Flakes, Fresh Lime, Miso - \$13



Brighton



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Soup and Salad

House Salad

Greens, Cucumber, Carrot, Pickled Onion, Shaved Parmesan - \$15

French Onion Soup

Sherry Wine, Croutons, Gruyere Cheese - \$15

House Chili

Ground Beef, Beans, Promontory Cheddar, Scallions - \$18

Caesar Salad

Romaine, Croutons, Shaved Parmesan, Caesar Dressing - \$15

Guinness and Elk Stew

Seasonal Root Vegetables, Thyme, Rosemary, Sage - \$20

Sandwiches

Served with House Slaw and Kettle Chips

The Burger

Beef Patty, Lettuce, Pickled Onions - \$17 / add Cheese - \$2

Black and Blue Burger

Bison Patty, Lettuce, Bacon, Gorgonzola, Pickled Onion, Black Pepper Aioli - \$25

Bison Burger

Ground Bison, Lettuce, Promontory Cheddar, Pickled Onions, Rosemary Aioli - \$21

Brighton IPA Bratwurst

Tooele Valley Meats Bratwurst, Caramelized Onions, Sauerkraut, Dijon Aioli - \$19

French Dip

Niman Ranch Angus Beef, Roasted Mushrooms, Caramelized Onion, Swiss Cheese, Au Jus - \$22

Chicken Sandwich

Grilled Chicken, Bacon, Manchego, Sundried Tomato Pesto Aioli, Arugula - \$20

Tree Hugger

Black Bean Patty, Grilled Veggies, Avocado Spread, Pickled Onion - \$19



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CONSUMER ADVISORY: Consuming raw or undercooked foods such as beef, eggs, fish, lamb, pork, poultry or shellfish may increase your risk of food-borne illness. Consult your physician or public health official for further information.



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- BEER -

CANNED BEER

IPA's -

Bewilder Gecko Fingers DIPA - 16 oz.	\$14
Moab FMU - 16 oz.	\$14
RoHa False Prophet - 16 oz.	\$14
Roadhouse Walrus East Coast IPA - 16 oz.	\$14
New Belgium Voodoo Juicy Haze - 12 oz.	\$11
New Belgium Voodoo Juice Force - 12oz	\$11
Uinta Detour DIPA - 12 oz.	\$12
Uinta Hop Nosh IPA - 12 oz.	\$10
Salt Flats Daytona IPA - 12 oz.	\$5
Shades Slick City Citrus IPA - 12oz	\$10
Squatters Tropical Hop Rising DIPA - 12 oz.	\$10

Seltzer and Cider -

Strongbow Hard Cider - 16 oz.	\$12
Press Hard Seltzer - 16 oz.	\$8

Other Local Brews -

Salt Flats F1 Pilsner - 12 oz.	\$8
Wasatch Polygamy Porter - 12 oz.	\$10
Shades Kviek 1 Golden Sour - 12 oz.	

Domestic -

PBR - 24 oz.	\$10
Budweiser - 25 oz.	\$10
Moose Drool - 19.2 oz.	\$10
Michelob Ultra - 25 oz.	\$10
Miller High Life - 16 oz.	\$5

Imported -

Modelo 16 oz.	\$9
Guinness - 14.9 oz.	\$9

DRAFT BEER

16 oz - \$9

Uinta Brighton IPA
 Uinta Violet Fire Lager
 Uinta Yard Sale Amber Lager

Moab Over the Top Hefe
 Squatter's Juicy IPA
 Salt Flats Save the Lake Pilsner

- WINE -

Red -

Dark Horse Cabernet	\$9 glass / \$40 bottle
Mirassou Pinot Noir	\$10 glass / \$45 bottle
Trapiche Malbec	\$9 glass / \$40 bottle
Gnarly Head Old Vine Zinfandel	\$10 glass / \$45 bottle

White -

Dark Horse Chardonnay	\$9 glass / \$40 bottle
Folinari Pinot Grigio	\$11 glass / \$50 bottle
Bogle Sauvignon Blanc	\$10 glass / \$45 bottle

Sparkling -

Segura Viudas Brut	\$12 glass / \$55 bottle
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- LIQUOR -

BOURBON

*Salt Flats Distillery Brighton Reserve Barrel Strength	\$12
*Salt Flats Distillery Brighton Reserve	\$9
Angel's Envy	\$12
Basil Hayden's	\$10
Maker's Mark	\$9
Jim Beam	\$7

AMERICAN WHISKEY

*High West Rendezvous Rye	\$18
*Sugarhouse Rye Whiskey	\$10
*Salt Flats Brickyard Single Malt	\$13
Jack Daniels Black Label	\$8
*Dented Brick Whiskey	\$7

CANADIAN WHISKEY

Crown Royal	\$9
Pendleton	\$9

IRISH WHISKEY

Jameson	\$9
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VODKA

Grey Goose	\$10
Tito's	\$9
*Five Wives	\$9
*Salt Flats 622 Vodka	\$8
*Salt Flats Vodka	\$7

TEQUILA

Don Julio Anejo Tequila	\$18
Don Julio Reposado Tequila	\$17
Casamigos Blanco	\$13
*Dented Brick Tequila	\$7

SCOTCH WHISKEY

Glenmorangie Quinta Ruban	\$17
Talisker Storm	\$14
Glenlivet 12 Year	\$12
Laphroaig 10 Year	\$13

GIN

Bombay Sapphire	\$10
Tanqueray	\$9
*Salt Flats Coupe	\$9
Deville Barrel Aged	\$9
*Salt Flats Gin	\$7

MEZCAL

Wahaka Mezcal Joven	\$9
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LIQUEURS

*Porters Fire Cinnamon	\$5
*Underground Herbal Spirit	\$8
*Wasatch Blossom Tart Cherry	\$10
Bailey's Irish Cream	\$8
Frangelico	\$9
Kahlua	\$8
Grand Marnier	\$11
Domaine Canton Ginger	\$8
St Germain Elderflower	\$9

BRANDY & COGNAC

Hennessey VS	\$11
Christian Bros Brandy	\$7

RUM

Bacardi	\$8
Captain Morgan	\$9
Gosling Dark Seal	\$8
Malibu	\$8
*Salt Flats Light Rum	\$7

- COCKTAILS -

Brighton Bloody Mary - \$10

Salt Flats Vodka, House Mix, Asparagus, Green Olives, Citrus

Bourbon Maple Cider - \$12

Brighton Reserve Bourbon, Domaine Canton Ginger Liqueur, Apple Cider, Maple Syrup, Crushed Black Pepper

Molly's Milk - \$12

Bailey's Irish Cream, Kahlua, Coffee, Whipped Cream, Cinnamon

Fire in the Hole - \$9

Porter's Fire, Hot Chocolate, Whipped Cream, Cinnamon

Molly's GREEN Irish Coffee - \$13

Jameson Irish, Coffee, Whipped Cream, Crème de Menthe

Gluhwein - \$10

Red Wine, Cinnamon, Orange, Star Anise, Cloves, Sugar

Molly's Mulled Wine - \$17

Mulled Wine with shot of Christian Bros Brandy

The Perfect Negroni - \$13

Salt Flats Barrel Aged Gin, Campari, Sweet Vermouth, Orange Peel

The Utah Margarita - \$10

Dented Brick Blanco Tequila, Wasatch Blossom Tart Cherry, Lime Juice, Agave, Salt

The Smoke Show Paloma - \$11

Wahaka Mezcal Joven, Grapefruit, Lime, Salt

Big Cottonwood Kentucky Mule - \$12

Brighton Reserve Bourbon, Ginger Beer, Lime



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