



APPETIZERS

- Ceviche (GF) 17

Lightly cooked shrimp marinated in lime juice, red onions, red pepper, garlic, cilantro, olive oil, sesame seeds, served with tostones and avocado, topped with garlic aioli.
- Stuffed Dates (GF) 12

Chorizo sausage and cream cheese filled dates wrapped in crispy pancetta and finished with balsamic glaze.
- Apple Maple BBQ Short Ribs 13

Slow roasted in our XO Apple Maple BBQ sauce. Served with a dollop of Yukon Gold mashed potatoes.
- Tequenos 13

Baked cheese sticks wrapped in pastry dough. Served with a garlic aioli dip.
- Homemade Empanada (GF) 10

House made jumbo empanadas in two options: Chicken or beef brisket and cheddar, served with homemade chipotle mayo.
- Lamb Lollipop (GF) 17

Lamb Chops rubbed with fresh herbs. Served over spring mix, cherry tomatoes with lemon vinaigrette & topped with shaved parmesan cheese.
- Venezuelan Style Yuka Sticks (GF & VE) 8

Served with pico de gallo and a dip of guacamole.
- Crab Rangoon 9

Crispy wontons filled with crab meat, cream cheese & Sriracha. Served with sweet & spicy chili sauce.
- Chicken wings (GF) 13

Crispy, smothered with your choice of spicy chili or BBQ sauce.
- Hummus (GF & VE) 8

Served with yuca sticks and tostones.



- XO Fried Calamari (GF) 16

Banana peppers, hot crushed red peppers, olives, cherry tomatoes & garlic, served with a garlic aioli dip.
- Coconut Shrimp (GF) 18

Served with pineapple dipping sauce

SOUPS & SALADS

- Green Apple Coconut Curry Bisque (GF & VE) 11

5 - cup 8 - bowl
- Caesar 11

Freshly chopped romaine with croutons and parmesan cheese
add bacon (+2), chicken (+8), Salmon (+14), shrimp (+12), steak (+20)



- XO Panzanella Salad 13

Mixed greens, tomatoes, cucumbers, onions, fresh mozzarella with fresh grilled herb bread tossed in balsamic dressing topped with shaved parmigiano cheese and balsamic glaze
add chicken (+8), Salmon (+14), shrimp (+12), steak (+20), lamb (+16)

SANDWICHES

- All can be served on a GF bread.

Smoked Brisket Cheesesteak 16

Tender smoked beef, XO Special cheese sauce, peppers and onions
add bacon (+2)
- XO Burger* 16

8oz ground beef topped with cheese, lettuce and tomato
add bacon (+2)
- Meatball Parmesan..... 14

Baguette bread, provolone cheese, marinara sauce.
- Burrito on Elm (VE Option) 13

Jasmine rice, black beans, sweet plantain with your choice of beef, chicken or vegan tofu crumble
- Vegan Chicken Wrap..... 17

Vegan chicken tenders, lettuce, red onion, cherry tomato, balsamic dressing
- Taco 15

Beef brisket or Chicken, pico de gallo, cheese sauce, guacamole and chipotle mayo.

Mon-Thurs: 12pm- 9pm
Fri-Sat: 12pm- 10pm

827 Elm St, Manchester, NH 03101
603.560.7998 | www.xobistronh.com



BOWLS

It comes with Jasmine rice, Cauliflower and quinoa up charge \$1

- Mexican.....

Mixed greens, beans, guacamole, cilantro, pico de gallo, sweet plantain, cheese, creamy salsa.

21
- Latin Style

Grilled chicken, beans, guacamole, cilantro, pico de gallo, sweet plantain, mixed greens, cheese, creamy salsa.

26
- Ceviche

Light cooked shrimp marinated in lime juice, red onions, red pepper, lettuce, garlic sauce, guacamole, tostones.

29
- Salmon or Tuna*

Salmon or Tuna, beans, tomatoes, cucumber, red onions, mixed greens.

29

ENTREES

- Pan Seared Ahi tuna* (GF)

Served with Asian style vegetable fried rice.

29
- Spanish Seafood Paella (GF)

Mixed seafood simmered in saffron rice.

36
- Chicken or Shrimp Broccoli Alfredo.....

Over fettuccine.

25 | 29



- Braised Lamb Shank*

Cabernet demi-glaze sauce, served with parmesan risotto and vegetables of the day

35
- Filet with Mushroom Risotto (GF)

Filet medallions served with beef demi glaze

38
- Sweet Chili Pomegranate Glazed Salmon* (GF)

Served with parmesan risotto and vegetables of the day.

29
- Peruvian Lomo Saltado (GF)

Tenderloin beef, red onions, red pepper, tomatoes, potato wedges, red wine sauce, jasmine rice.

34
- Ragu Alla Bolognese Over Fettuccine

Ground beef tenderloin, tomatoes sauce, red wine, parmigiano cheese.

23
- XO 's Bistro Steak* (GF)

Ribeye steak, mashed potato, and vegetables of the day.

40



VEGAN (all gluten free)

- Coconut Crusted Tofu

Sautéed vegetables, simmered in a red curry coconut cream, cranberry apple chutney.

21
- Spanish Vegan Quinoa Paella.....

Seasonal vegetables, chickpeas, peas, carrots, zucchini, sweet plantains, mushrooms, artichokes, simmered in saffron quinoa.

25
- Risotto from the Garden

Tossed with chef's choice of the fresh seasonal vegetables in a light tomato & herbs sauce

21
- Vegan Burger

Black beans, chickpeas, red peppers, onions, spices, served with lettuce and tomato

15
- Blackened Tofu

Served with sautéed, mushrooms, red pepper, zucchini, broccoli, topped with balsamic glaze

21

DESSERT

- Dessert of the day

13
- Gluten Free Chocolate lava

11
- Fried Cheesecake

Served with vanilla gelato.

13



- Homemade Crème Brulee (GF)

11
- Vegan Tart (GF)

Choice of chocolate or Lemon Coconut. Served with berries, coulis and almonds.

13

KID'S MENU (all items \$10)

- Flatbread Pizza

Kids Burger

Chicken Tenders
- Spaghetti & Meatballs

Chicken quesadilla

(GF) - Gluten Free

(VE) - Vegan

(*) Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain meidcal conditions

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MAIN STREET

HILLSBORO, NH

GRILL • BAR 8 GAMES • MUSIC

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