



APPETIZERS

- 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** 15
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)** 12
House made jumbo empanadas in two options: Chicken or beef brisket and cheddar, served with homemade chipotle mayo.
- Lamb Lollipop (GF)** 20
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** 12
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.

SOUPS & SALADS

- Green Apple Coconut Curry Bisque (GF & VE)**
5 - cup 8 - bowl
- Caesar** 12
Freshly chopped romaine with croutons and parmesan cheese
add bacon (+2), chicken (+8), Salmon (+14), shrimp (+12), steak (+20)
- XO Panzanella Salad** 14
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)

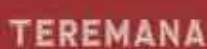
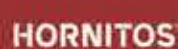


SANDWICHES

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
- Taco** 15
Beef brisket or Chicken, pico de gallo, cheese sauce, guacamole and chipotle mayo.

- 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.



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BOWLS (all gluten free)

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

- Mexican** 22
Mixed greens, beans, guacamole, cilantro, pico de gallo, sweet plantain, cheese, creamy salsa.
- Latin Style** 26
Grilled chicken, beans, guacamole, cilantro, pico de gallo, sweet plantain, mixed greens, cheese, creamy salsa.
- Salmon or Tuna*** 29
Salmon or Tuna, beans, tomatoes, cucumber, red onions, mixed greens.

ENTREES

- Pan Seared Ahi tuna*** (GF) 29
Served with Asian style vegetable fried rice.
- Spanish Seafood Paella** (GF) 38
Mixed seafood simmered in saffron rice.
- Chicken or Shrimp Broccoli Alfredo** 26 | 30
Over fettuccine.



- Braised Lamb Shank*** 36
Cabernet demi-glace sauce, served with parmesan risotto and vegetables of the day
- Filet with Mushroom Risotto** (GF) 45
Filet served with beef demi glaze
- Sweet Chili Pomegranate Glazed Salmon*** (GF) 32
Served with parmesan risotto and vegetables of the day.
- Peruvian Lomo Saltado** (GF) 34
Tenderloin beef, red onions, red pepper, tomatoes, potato wedges, red wine sauce, jasmine rice.
- Ragu Alla Bolognese Over Fettuccine** 23
Ground beef tenderloin, tomatoes sauce, red wine, parmigiano cheese.



VEGAN (all gluten free)

- Coconut Crusted Tofu** 23
Sautéed vegetables, simmered in a red curry coconut cream, cranberry apple chutney.
- Spanish Vegan Quinoa Paella** 26
Seasonal vegetables, chickpeas, peas, carrots, zucchini, sweet plantains, mushrooms, artichokes, simmered in saffron quinoa.
- Risotto from the Garden** 24
Tossed with chef's choice of the fresh seasonal vegetables in a light tomato & herbs sauce
- Blackened Tofu** 21
Served with sautéed, mushrooms, red pepper, zucchini, broccoli, topped with balsamic glaze

DESSERT

- Dessert of the day** 13
- Gluten Free Chocolate lava** 11
- Fried Cheesecake** 13
Served with vanilla gelato.



- Homemade Crème Brulee** (GF) 12
- Vegan Tart (GF)** 13
Choice of chocolate or Lemon Coconut. Served with berries, coulis and almonds.

KID'S MENU (all items \$10)

- Flatbread Pizza Spaghetti & Meatballs
Kids Burger Chicken quesadilla
Chicken Tenders



(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 medical conditions