

FRIDAY
TO
SUNDAY
3PM - 9PM

MONDAY
TO
THURSDAY
5PM - 9PM



THE RANGELEY TAVERN

Historic Eatery • Fireside Lounge • Events

FALAFEL BITES

FIVE FALAFEL PIECES, FRESH VEGETABLES, WARM PITA, OLIVES, AND TZATZIKI \$15

FRIED OLIVES

CRISPY FRIED GREEN OLIVES SERVED WITH A JALAPEÑO AIOLI \$11

BAVARIAN PRETZEL

SERVED WITH CHOICE OF BEER CHEESE OR GROUND MUSTARD. \$10

JUMBO SHRIMP COCKTAIL

(4) CLASSIC PREPARATION SERVED WITH COCKTAIL SAUCE \$14

CHICKEN WINGS

DEEP FRIED, SERVED WITH DRY RUB OR WITH THAI CHILI GLAZE. HALF DOZEN \$12
ONE DOZEN \$22

CAPRESE BOARD

ALTERNATING SLICES OF TOMATOES AND MOZZARELLA, BASIL, AND A BALSAMIC DRIZZLE \$13

CUCUMBER GAZPACHO

REFRESHING COOL SUMMER SOUP WITH YOGURT, CILANTRO, LIME, AND JALAPEÑO. \$14

+ JUMBO GRILLED SHRIMP SKEWER \$12

HADDOCK CHOWDER



RANGELEY'S BEST "UNDER THE SEA" CHOWDER 2023

HOUSE-MADE WITH FRESH HADDOCK, ONION, POTATO, CELERY, CORN, BACON, CREAM. \$11

WATERMELON SALAD

JUICY CUBED WATERMELON, FETA, CUCUMBER, RED ONION, AND MINT, WITH A LIME DRESSING. \$13

BEET SALAD

LAYERED BEETS AND GOAT CHEESE MOUSSE, TOPPED WITH ARUGULA AND A BALSAMIC DRIZZLE \$18

NIÇOISE SALAD

SEARED AHI TUNA, HARDBOILED EGG, GREEN BEANS, POTATO, KALAMATA OLIVES, AND TOMATOES WITH A TOUCH OF FRESH BASIL. DIJON VINAIGRETTE DRESSING. \$23

BAKED HADDOCK

PANKO AND PARMESAN BREADED FRESH HADDOCK TOPPED WITH A LEMON AND DILL SAUCE. SERVED WITH SEASONAL VEGETABLES AND CHOICE OF FINGERLING POTATOES OR FRIES. \$32

STEAMED MUSSELS

PEI MUSSELS IN A WHITE WINE AND BUTTER BROTH WITH GARLIC, BLACK PEPPER, ONIONS, AND CHERRY TOMATOES. SERVED WITH TOASTED BAGUETTE. \$19

RIB EYE

12OZ GRILLED TO YOUR LIKING AND SERVED WITH HERBED COMPOUND BUTTER, SEASONAL VEGETABLES, AND CHOICE OF FINGERLING POTATOES OR FRIES. \$39

ATLANTIC SALMON

TERIYAKI GLAZED 7OZ SALMON FILET WITH SESAME JASMINE RICE AND SEASONAL VEGETABLE. \$28

SESAME CRUSTED AHI TUNA

SEARED "RARE" SUSHI GRADE TUNA WITH WASABI AIOLI, JASMINE RICE, AND SEASONAL VEGETABLES \$29

PORK SCHNITZEL

PANKO CRUSTED PORK CUTLET; MUSHROOM GRAVY WITH A SEASONAL VEGETABLE. CHOICE OF FINGERLING POTATOES OR FRIES. \$26

TAVERN MAC & CHEESE

BAKED AND TOPPED WITH GRILLED TOMATO \$16

+ BROCCOLINI \$3

+ BREADED CHICKEN \$4

+ BUFFALO BREADED CHICKEN \$5

CHEESEBURGER

GRILLED 7 OZ ALL-BEEF BURGER WITH JALAPEÑO AIOLI, CHEDDAR, BACON, LETTUCE, AND TOMATO, ON A TOASTED BRIOCHE BUN. SERVED WITH EXTRA CRISPY FRIES. \$19

- DESSERTS - \$10

KEY LIME PIE

RICH KEY LIME MOUSSE PIPED BETWEEN LAYERED GRAHAM CRACKER CRUMB

APPLE STRUDEL

WARM HOUSEMADE PASTRY SERVED WITH VANILLA ICE CREAM.

BAKED BLUEBERRY COBBLER

SERVED WITH VANILLA ICE CREAM.

CHOCOLATE TORTE

DECADENT CHOCOLATE TORTE TOPPED WITH WHIPPED CREAM AND CARAMEL SAUCE.

Prices do not include 8% Maine Sales Tax or gratuity. Purchases are not included in guest room rates. Unsettled charges will be assessed a 20% gratuity and charged to the credit card used at check-in time. 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.

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SEASONAL COCKTAILS

CUCUMBER MARTINI	15
HENDRICKS GIN, CUCUMBER PUREE, SIMPLE SYRUP CUCUMBER GARNISH	
SPICY WATERMELON MARGARITA	15
TEQUILA, TRIPLE SEC, FRESH WATERMELON, LIME, JALAPENO & A SPICY SALT RIM	
APEROL SPRITZ	13
APEROL, PROSECCO, SODA WATER, ORANGE GARNISH	
BLUEBERRY MOJITO	13
MUDDLED MINT & BLUEBERRIES, LIGHT RUM, FRESH BLUEBERRY SYRUP SODA WATER	
WHISKEY SOUR	14
KNOB CREEK, LEMON JUICE, SIMPLE SYRUP, EGG WHITES, BITTERS & LUXARDO CHERRY	
THE RANGELEY TAVERN TINI	15
HENDRICKS GIN, ST-GERMAIN, STRAWBERRY PUREE, PROSECCO	
SWEET TEA BOURBON	14
BOURBON, FRESH BREWED ICED TEA SIMPLE SYRUP	
WESTERN MOUNTAIN MULE	14
VODKA, GINGER BEER, LIME JUICE, LIME GARNISH	

DRAFT BEER

TUMBLEDOWN RED	5
RED ALE, FARMINGTON	
BIGELOW, CAST IRON BITCH	7
AMERICAN PALE ALE, SKOWHEGAN	
RISING TIDE, BACK COVE	6
PILSNER, PORTLAND	
LONE PINE, BRIGHTSIDE	7
IPA, PORTLAND	
ALLAGASH, WHITE	6
BELGIAN WHEAT, PORTLAND	
LIQUID RIOT, IRISH GOODBYE	6
STOUT, PORTLAND	

WHITE

JOSH CELLARS	10	32
CHARDONNAY, CALIFORNIA		
FRANCISCAN ESTATE	9	30
CHARDONNAY, CALIFORNIA		
SPASSO	8	26
PINOT GRIGIO, ITALY		
WHITEHAVEN	11	34
SAUVIGNON BLANC, NEW ZEALAND		

RED

NOBLE VINES	9	26
MERLOT, CALIFORNIA		
JOSH CELLARS	10	32
CABERNET SAUVIGNON, CALIFORNIA		
1924 BOURBON BARREL	13	34
CABERNET SAUVIGNON, CALIFORNIA		
APOTHIC	12	36
PINOT NOIR, CALIFORNIA		
LAMADRID	10	32
MALBEC, ARGENTINA		

SPARKLING

LALUCA	10	32
PROSECCO, ITALY		
VEUVE CLICQUOT		75
CHAMPAGNE, FRANCE		

BOTTLED BEER

BLUE MOON	6
STELLA ARTOIS	6
HEINEKEN	4
CORONA	4
MICHELOB ULTRA	4
BUD LIGHT	4
BUDWEISER	4

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