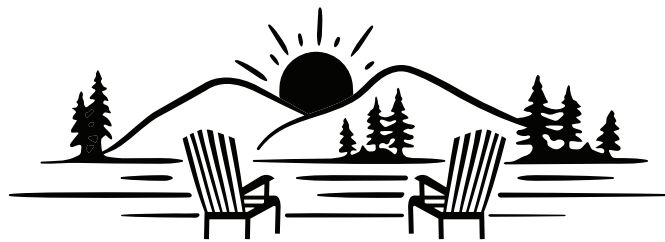


FRIDAY
TO
SUNDAY

3PM - 9PM



MONDAY
TO
THURSDAY

5PM - 9PM

THE RANGELEY TAVERN

Historic Eatery • Fireside Lounge • Events

BAKED PARMESAN CRAB DIP

WITH FRIED PITA & GRILLED
SOURDOUGH
\$15

• • •

HUMMUS BOARD

HOUSE MADE HUMMUS WITH
GRILLED PITA, PRETZEL BITES,
TZATZIKI, FRIED OLIVES,
CUCUMBER SALAD, BABY
CARROTS & PICKLED RED
ONIONS
\$18

• • •

SOFT PRETZEL BITES

ONE DOZEN BITE SIZED PRETZEL
PIECES SERVED WITH HOUSE
MADE BEER CHEESE
\$13

• • •

CHICKEN WINGS

SPICY DRY RUB, LEMON THYME,
OR THAI CHILI

HALF DOZEN
\$13

ONE DOZEN
\$23

• • •

CONNOR'S HADDOCK CHOWDER

RANGELEY'S BEST "UNDER THE
SEA" CHOWDER 2023

CUP
\$9

BOWL
\$15

BEET SALAD

LAYERED BEETS AND GOAT CHEESE MOUSSE, ON A BED OF
ARUGULA WITH A BALSAMIC DRIZZLE \$18

THE RANGELEY TAVERN SALAD

CRISP LITTLE LEAF LETTUCE, SHREDDED CARROT, TOMATO,
CUCUMBER, ONION, WITH A BUTTERMILK RANCH HOUSE
DRESSING. \$12

+ GRILLED SALMON, OR CHICKEN \$12

+ 6OZ RIBEYE \$18

FISH & CHIPS

ALLAGASH WHITE BEER BATTERED & FRIED HADDOCK
SERVED ALONG-SIDE CRISPY FRIES WITH OUR HOUSE-MADE
TARTAR SAUCE \$21

CAST IRON SALMON

7OZ BLACKENED SALMON SERVED WITH GRILLED SEASONAL
VEGETABLES, & COUSCOUS \$31

PUB MAC & CHEESE

BAKED AND TOPPED WITH GRILLED TOMATOES \$21

+ CHORIZO OR FRIED CHICKEN \$6

+ BACON CRUMBLES \$4

TAVERN BURGER

GRILLED 8OZ PINELAND FARMS BURGER OR HOUSE-MADE
BLACK BEAN BURGER TOPPED WITH BACON, CHEDDAR,
LETTUCE & TOMATO SERVED WITH FRENCH FRIES, PICKLED
RED ONIONS, HOUSE GARLIC PICKLES & COMEBACK SAUCE
SINGLE \$20 – DOUBLE \$31

+ BACON JAM OR FRIED EGG \$3

PORK SCHNITZEL

PANKO CRUSTED PORK CUTLET, MUSHROOM GRAVY WITH A
SEASONAL VEGETABLE. CHOICE OF GRILLED POTATOES,
FRIES, OR COUSCOUS. \$26

GRILLED RIBEYE

12OZ CERTIFIED ANGUS BEEF HOUSE-CUT RIBEYE SERVED
WITH GARLIC PARMESAN DUSTED FRIES, AND SEASONAL
VEGETABLE. \$46

ROASTED GARLIC CHICKEN BREAST

SAUTÉED STATLER BREAST SERVED WITH GRILLED
POTATOES OR COUSCOUS, SEASONAL VEGETABLE & ROASTED
GARLIC BEURRE BLANC \$31

TATAKI AHI TUNA

7OZ SEARED "RARE" TUNA SERVED WITH LEMON GINGER
BASMATI RICE & GRILLED VEGETABLES DRIZZLED WITH A
WASABI AIOLI \$35

COCONUT CURRIED CAULIFLOWER

ROASTED CAULIFLOWER, TOMATOES, PEPPERS, ONIONS,
GARLIC & GINGER IN A COCONUT CURRY SAUCE OVER
BASMATI RICE WITH GRILLED SEASONAL VEGETABLES \$23

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 15



PUMPKIN PIE MARTINI

TITO'S, RUMCHATA, PUMPKIN PUREE,
MAPLE SYRUP, CARAMEL GRAHAM
CRACKER RIM



AUTUMN APPLE BOURBON FIZZ

BULLEIT BOURBON, RICKER HILL
APPLE CIDER, GINGER BEER,
CINNAMON STICK.



IRISH COFFEE

IRISH CREAM LIQUEUR, IRISH
WHISKEY, CARRABASSETT COFFEE.



APPLE CIDER MIMOSA

PROSECCO, RICKER HILL APPLE CIDER,
CINNAMON BROWN SUGAR RIM, APPLE
SLICE.



WHISKEY SOUR

KNOB CREEK RYE, LEMON JUICE,
SIMPLE SYRUP, EGG WHITES, BITTERS
& LUXARDO CHERRY



THE RANGELEY TAVERN TINI

HENDRICKS GIN, ST-GERMAIN,
STRAWBERRY PUREE, PROSECCO



SWEET TEA BOURBON

BOURBON, FRESH BREWED ICED TEA
SIMPLE SYRUP



WESTERN MOUNTAIN MULE

VODKA, GINGER BEER, LIME JUICE,
LIME GARNISH

WHITE

JOSH CELLARS 12 34
CHARDONNAY, CALIFORNIA

FRANCISCAN ESTATE 11 32
CHARDONNAY, CALIFORNIA

SPASSO 10 28
PINOT GRIGIO, ITALY

WHITEHAVEN 13 36
SAUVIGNON BLANC, NEW ZEALAND

RED

NOBLE VINES 11 28
MERLOT, CALIFORNIA

JOSH CELLARS 12 34
CABERNET SAUVIGNON, CALIFORNIA

1924 BOURBON BARREL 15 36
CABERNET SAUVIGNON, CALIFORNIA

APOTHIC 14 38
PINOT NOIR, CALIFORNIA

LAMADRID 12 34
MALBEC, ARGENTINA

SPARKLING

LALUCA 12 34
PROSECCO, ITALY

VEUVE CLICQUOT 75
CHAMPAGNE, FRANCE

DRAFT BEER

TUMBLEDOWN RED 7
RED ALE, FARMINGTON

BIGELOW, CAST IRON BITCH 8
AMERICAN PALE ALE, SKOWHEGAN

BISSELL BROTHERS, PRECEPT 9
PILSNER, PORTLAND

LONE PINE, BRIGHTSIDE 9
IPA, PORTLAND

ALLAGASH, WHITE 8
BELGIAN WHEAT, PORTLAND

LIQUID RIOT, IRISH GOODBYE 7
STOUT, PORTLAND

BOTTLED BEER

BLUE MOON 8

STELLA ARTOIS 8

HEINEKEN 6

CORONA 6

MICHELOB ULTRA 6

RICKER HILL MAINIAC GOLD 8

CLAUSTHALER NON-ALCOHOLIC 6

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