

FRIDAY
TO
SUNDAY
3PM - 9PM

MONDAY
TO
THURSDAY
5PM - 9PM



THE RANGELEY TAVERN

Historic Eatery • Fireside Lounge • Events

Après-Snow Menu

BAVARIAN PRETZELS

TWO LARGE PRETZELS SERVED WITH CHOICE OF BEER CHEESE OR GROUND MUSTARD. \$12

OLIVES TWO WAYS

WARM MARINATED OLIVES AND FRIED GREEN OLIVES SERVED WITH A JALAPENO AIOLI \$11

FALAFEL BITES

FRIED MIXTURE OF CHICKPEAS FRESH HERBS AND SPICES SERVED WITH A HOUSEMADE TZATZIKI SAUCE \$14

POUTINE

WARM GRAVY OVER CRISPY FRITES TOPPED WITH CHEDDAR CHEESE CURDS & CHIVE \$15

CHICKEN WINGS

6 CHICKEN WINGS, DEEP FRIED, SERVED PLAIN, OR WITH SPICE. \$12

CRISPY BRUSSEL SPROUTS

FRIED & COATED WITH MAPLE & SOY GLAZE AND TOPPED WITH BALSAMIC DRIZZLE. \$13

CHICKEN CHILI & CORNBREAD

HOUSE-MADE WITH ROASTED CHICKEN, TOMATOES, GARLIC, BEANS, ONION, CORN, AND SPICES. \$14

HADDOCK CHOWDER

HOUSE-MADE WITH FRESH HADDOCK, ONION, POTATO, CELERY, CORN, BACON, CREAM. \$10

THE RANGELEY TAVERN SALAD

CRISP GREEN LEAF LETTUCE, SHREDDED CARROT, TOMATO, CUCUMBER, ONION, WITH A HOUSE DRESSING. \$11

WINTAH' WEDGE SALAD

CRISP ICEBERG LOADED WITH BACON, TOMATOES, CHIVE, BLUE CHEESE CRUMBLES & DRESSING. \$17

ADD A PROTEIN TO YOUR SALAD:

- BREADED CHICKEN \$4

- BUFFALO BREADED CHICKEN \$5

- 3.5OZ SALMON \$10

STEAMED MUSSELS

PEI MUSSELS IN A WHITE WINE AND BUTTER BROTH WITH GARLIC, BLACK PEPPER, ONIONS, AND CHERRY TOMATOES. SERVED WITH TOASTED BAGUETTE. \$18

CHEESEBURGER

GRILLED 6 OZ BURGER WITH JALAPENO AIOLI, CHEDDAR, BACON, LETTUCE, AND TOMATO ON A TOASTED BRIOCHE BUN, SERVED WITH CRISPY FRENCH FRIES. \$19

PORK SCHNITZEL

PANKO CRUSTED PORK CUTLET, MUSHROOM GRAVY SERVED WITH A SEASONAL VEGETABLE & MASHED POTATO. \$26

STEAK FRITES

12OZ RIB EYE GRILLED, HERBED COMPOUND BUTTER, SEASONAL VEGETABLE, PARMESAN & HERB DUSTED FRITES. \$38

FISH & CHIPS

LIGHTLY BREADED AND FRIED FRESH HADDOCK WITH CRISPY FRENCH FRIES. \$18

ATLANTIC SALMON

7OZ BAKED SALMON FILET IN A MAPLE BOURBON GLAZE, SERVED WITH COUSCOUS AND SEASONAL VEGETABLE. \$27

BOLOGNESE

BRAISED BEEF, PORK, MUSHROOM, CARROT, TOMATO & CREAM, SERVED OVER PAPPARDELLE AND TOPPED WITH PARMESAN. \$25

MAC & CHEESE

BAKED PENNE MAC AND CHEESE WITH GRILLED TOMATO \$15

ADD BREADED CHICKEN \$4

ADD BUFFALO BREADED CHICKEN \$5

CRÈME BRÛLÉE

RICH VANILLA CUSTARD WITH CARAMELIZED SUGAR TOPPING. \$12

APPLE STRUDEL

WARM HOUSEMADE PASTRY SERVED WITH VANILLA ICE CREAM. \$10

BAKED BLUEBERRY COBBLER

SERVED WITH VANILLA ICE CREAM. \$10

CHOCOLATE TORTE

DECADENT CHOCOLATE TORTE TOPPED WITH WHIPPED CREAM AND CARAMEL SAUCE. \$10

Prices do not include 8% Maine Sales Tax or gratuity. Purchases are not included in guest room rates. Unsettled bar 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

WHITE COSMO	15
VODKA, WHITE CRANBERRY, LIME JUICE, COINTREAU, CRANBERRY GARNISH	
TAVERN HOT TODDY	15
WHISKEY, HOT WATER, HONEY, SIMPLE SYRUP, LEMON GARNISH	
CARRABASSETT IRISH COFFEE	13
IRISH CREAM LIQUEUR, IRISH WHISKEY, CARRABASSETT COFFEE	
SPIKED HOT CHOCOLATE	13
VANILLA VODKA, CHOICE OF BUTTERSOT OR PEPPERMINTSHOT, TOASTED MARSHMALLOW	
RED FLANNEL JACKET	13
GIN, LEMON JUICE, SIMPLE SYRUP, EGGWHITE, CRANBERRY, SODA, CRANBERRY GARNISH	
FROSTBITE MARTINI	13
VODKA, PEPPERMINT SCHNAPPS, CREAM, WHIPPED CREAM, AND PEPPERMINT GARNISH	
BLOOD ORANGERITA	15
TEQUILA, GRAND MARNIER, CHAMBORD, LIME JUICE, ORANGE JUICE, SALT RIM TORCHED ORANGE GARNISH	
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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