

- STARTERS -	SPINACH ARTICHOKE DIP - CREAMY CHEDDAR, PARMESAN DIP WITH CHUNKS OF ARTICHOKE HEARTS & SPINACH, SERVED WITH WARM BAGUETTE SLICES \$15	- SALADS -	RANGELEY TAVERN - CRISP LITTLE LEAF LETTUCE, SHREDDED CARROT, TOMATO, CUCUMBER & ONION WITH YOUR CHOICE OF DRESSING \$7 HALF \$12 FULL
	HADDOCK CHOWDER - BAKED HADDOCK, BACON, CELERY & ONIONS IN A CREAMY CHOWDER \$9 CUP \$15 BOWL		GRILLED CAESAR WEDGE - GRILLED ROMAINE HEARTS WITH TOASTED LEMON & PARMESAN BREADCRUMBS PRE DRESSED WITH CAESAR DRESSING \$7 HALF \$12 FULL
	LUMP CRAB CAKES - PAIR OF MARYLAND STYLE, SWEET JUMBO LUMP BLUE CRAB CAKES SERVED OVER A BED OF GREENS WITH A CAJUN REMOULADE \$28		WARM BURRATA - OVER GREENS WITH SPICY BLISTERED CHERRY TOMATOES, SAUTÉED SHALLOTS, EVOO, FRESH PESTO & BASIL SERVED WITH WARM BREAD \$19
	CHICKEN WINGS - YOUR CHOICE: SPICY DRY RUB, HONEY SRIRACHA, OR THAI CHILI \$13 HALF DOZEN \$23 ONE DOZEN		WALNUT & PEAR - GREENS TOPPED WITH JERK CHICKEN, SLICED PEAR, GOAT CHEESE, CANDIED WALNUTS, CHERRY TOMATOES & RED ONIONS WITH A MANGO VINAIGRETTE \$23
- PUB FARE -	MUSSELS POMODORO - SAUTÉED PEI MUSSELS IN A SPICY POMODORO SAUCE WITH A TOASTED BAGUETTE \$22		
	TAVERN BURGER* - 8OZ ALL-BEEF BURGER OR BLACK BEAN BURGER, TOPPED WITH BACON, CHEDDAR, LETTUCE, TOMATO, ONION, PICKLE & DIJON AIOLI SERVED WITH FRENCH FRIES \$20 SINGLE \$27 DOUBLE		
	BAKED MAC & CHEESE - CAVATAPPI PASTA IN A RICH, VELVETY WHITE CHEDDAR PARMESAN CREAM SAUCE TOPPED WITH BREADCRUMB \$22 <i>ENHANCE THIS DISH BY ADDING A PROTEIN</i>		
- ENTRÉES -	FISH & CHIPS - ALLAGASH WHITE BEER-BATTERED & FRIED HADDOCK, SERVED WITH CRISPY FRIES & TARTAR SAUCE \$23		
	SEARED SCALLOPS* - OVER ROASTED MUSHROOM & PEA RISOTTO, FINISHED WITH A LIGHT LEMON PEA CREAM TOPPED WITH BABY PEA VINES \$36 (GF)		
	SEARED SALMON* - MAPLE BACON-GLAZED 7OZ SALMON FILET, SERVED WITH GARLIC MASHED POTATOES & FIRE ROASTED BABY CARROTS \$34 (GF)		
	MEDITERRANEAN CHICKEN - BROILED BONELESS SKINLESS BREASTS SERVED OVER RICE PILAF WITH SAUTÉED GRAPES, MUSHROOMS, GARLIC, & RED WINE ACCOMPANIED BY SAUTÉED GREENS & A RICH CHICKEN JUS \$26		
	PORK SCHNITZEL* - PANKO CRUSTED PORK CUTLETS ACCOMPANIED BY BROCCOLINI & GARLIC MASHED POTATOES SERVED WITH A CREAMY DIJON SAUCE \$29		
	FILET MIGNON* - TENDER HOUSE-CUT CERTIFIED ANGUS BEEF GRILLED TO YOUR LIKING SERVED WITH GARLIC MASHED POTATOES & BROCCOLINI, FINISHED WITH A GARLIC & HERB COMPOUND BUTTER \$48 (GF)		
	RIBEYE* - ROSEMARY & ROASTED GARLIC-INFUSED HOUSE-CUT CERTIFIED ANGUS BEEF, GRILLED TO YOUR LIKING. SERVED WITH GARLIC MASHED POTATOES & BROCCOLINI, FINISHED WITH A ROSEMARY DEMI-GLACE \$42 (GF)		
	MOROCCAN BEEF KABOB* - SERVED WITH TURMERIC BASMATI RICE, APRICOTS, TOASTED ALMONDS, ROASTED RED PEPPER TOMATO SAUCE, YOGURT & FRESH MINT \$28 (GF)		
	MUSHROOM RAVIOLI - SERVED WITH A WARM PEA & MUSHROOM SALAD & FINISHED WITH A CREAMY MUSHROOM SAUCE \$26		

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.*

FRIDAY
TO
SUNDAY

3PM - 9PM



THE RANGELEY

INN & TAVERN

MONDAY
TO
THURSDAY

5PM - 9PM

HISTORIC EATERY • FIRESIDE LOUNGE • EVENTS

SIGNATURE COCKTAILS 15



SUMMER SANGRIA

BLUEBERRY VODKA, PINOT GRIGIO, SODA,
LEMONS & FRESH BLUEBERRIES



MAINE BLUEBERRY MARG

TEQUILA, ORANGE LIQUEUR, WYMAN'S
BLUEBERRY SYRUP & SOUR



HONEYDEW HUGO SPRITZ

PROSECCO, ST-GERMAIN, HONEYDEW PUREE,
SODA & BASIL



RASPBERRY COCONUT MOJITO

COCONUT RUM, RASPBERRIES, COCONUT MILK,
MINT & SIMPLE SYRUP



SPICY PALOMA

TEQUILA, DAILY FRUIT PUREE, SOUR, SPICY
SIMPLE SYRUP & SODA



THE RANGELEY TAVERNTINI

HENDRICKS GIN, ST-GERMAIN, STRAWBERRY
PUREE & PROSECCO



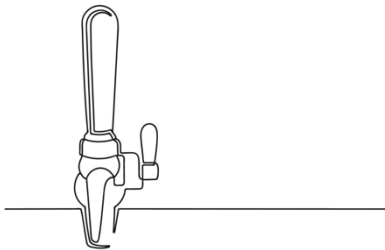
WESTERN MOUNTAIN MULE

VODKA, LIME JUICE & MAINE ROOT GINGER
BEER



BOURBON MANDARIN SMASH

BOURBON, APEROL, MANDARIN ORANGES,
SIMPLE SYRUP, LEMON JUICE & SODA



DRAFT BEER 9

CUSHNOC BREWING, RUST BUCKET

RED ALE, AUGUSTA

BIGELOW, CAST IRON BITCH

AMERICAN PALE ALE, SKOWHEGAN

BISSELL BROTHERS, PRECEPT

PILSNER, PORTLAND

ORONO BREWING, TUBULAR

IPA, ORONO

ALLAGASH, WHITE

BELGIAN WHEAT, PORTLAND

ALLAGASH, NORTH SKY

STOUT, PORTLAND

WHITE

CHEHALEM

PINOT GRIS, WILLAMETTE VALLEY, OR

SPASSO

PINOT GRIGIO, VENETO, ITL

FRANCISCAN ESTATE

CHARDONNAY, SAN MIGUEL, CA

WHITEHAVEN

SAUVIGNON BLANC, MARLBOROUGH, NZ

BURGÁNS

ALBARIÑO, RIAS BAIXAS, ESP

WHISPERING ANGEL

ROSE, COTES DE PROVENCE, FR



15



41

RED

HONEST THIEF

CABERNET SAUVIGNON, PASO ROBLES, CA

1924 BOURBON BARREL

CABERNET SAUVIGNON, LODI, CA

NOBLE VINES

MERLOT, LODI, CA

APOTHIC

PINOT NOIR, MODESTO, CA

CATENA

MALBEC, MENDOZA, ARG

CONDE VALDEMAR

TEMPRANILLO, RIOJA, ESP



14



39

15

41

11

32

14

39

12

34

11

32

SPARKLING

LAMARCA

PROSECCO, VENETO, ITL

VEUVE CLICQUOT

CHAMPAGNE, REIMS, FR



13



36

75

BOTTLED BEER

STELLA ARTOIS

8

COORS LIGHT, BUD LITE, CORONA

MICHELOB ULTRA, MILLER LITE, 6

HEINEKEN ZERO "NON-ALCOHOLIC"

HIGHNOON HARD SELTZER

9

(BLACK CHERRY, GRAPEFRUIT, PINEAPPLE,
WATERMELON)

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