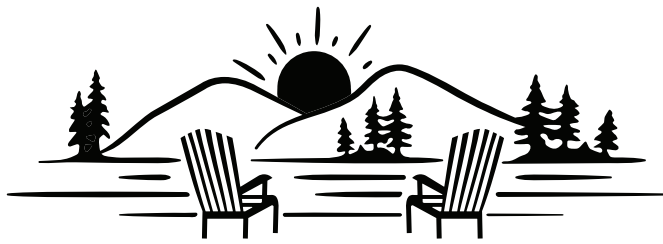


FRIDAY
TO
SUNDAY

3PM - 9PM



THE RANGELEY TAVERN

Historic Eatery • Fireside Lounge • Events

MONDAY
TO
THURSDAY

5PM - 9PM

STRAWBERRY SALAD

BABY SPINACH WITH FRESH SLICED STRAWBERRIES, CRAISINS, CARAMELIZED ONIONS, GOAT CHEESE & CANDIED WALNUTS FINISHED WITH A STRAWBERRY BALSAMIC VINAIGRETTE
HALF ... \$12
FULL ... \$18

THE RANGELEY TAVERN SALAD

CRISP LITTLE LEAF LETTUCE, SHREDDED CARROT, TOMATO, CUCUMBER & ONION WITH A BUTTERMILK RANCH HOUSE DRESSING
HALF ... \$7
FULL ... \$12

HADDOCK CHOWDER

CREAMY NEW ENGLAND STYLE SLOW SIMMERED CHOWDER
CUP ... \$9
BOWL ... \$15

LUMP CRAB CAKES

PAIR OF MARYLAND STYLE, SWEET JUMBO LUMP BLUE CRAB CAKES SERVED OVER A BED OF GREENS WITH A CAJUN REMOULADE
\$28

SPINACH ARTICHOKE DIP

TOPPED WITH CRISPY PARMESAN AND SERVED WITH WARM BAGUETTES
\$13

CHICKEN WINGS

SPICY DRY RUB, HONEY SIRACHA OR THAI CHILI
HALF DOZEN ... \$13
ONE DOZEN ... \$23

ROASTED AIRLINE CHICKEN

SEARED & ROASTED GOLDEN BROWN FREE-RANGE CHICKEN SERVED OVER CREAMY PARMESAN POLENTA WITH SUMMER VEGETABLES FINISHED WITH A SUNDRIED TOMATO CREAM SAUCE \$32

PORK SCHNITZEL

PANKO-CRUSTED PORK CUTLET, SUMMER VEGETABLES, CHOICE OF GARLIC MASHED POTATOES OR FRIES SERVED WITH MUSHROOM GRAVY \$26

BAKED HADDOCK

FLAKY BAKED HADDOCK SERVED WITH RICE PILAF; SUMMER VEGETABLES & GRILLED PEACHES ALL FINISHED BY A PEACH BEURRE BLANC SAUCE \$33

FISH & CHIPS

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

BAKED LOBSTER MAC & CHEESE

NORTH ATLANTIC LOBSTER LEG MEAT & PASTA WITH A CREAMY PARMESAN & WHITE CHEDDAR SAUCE \$36

SEARED SALMON

ATLANTIC SALMON SEARED GOLDEN BROWN SERVED OVER BASMATI RICE & BABY CARROTS GLAZED WITH SRIRACHA & PINEAPPLE TOPPED BY A ROASTED PINEAPPLE & COCONUT SALSA \$34

TATAKI AHI TUNA

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

RIBEYE

10oz HOUSE-CUT CERTIFIED ANGUS BEEF GRILLED TO YOUR LIKING, SERVED WITH SUMMER VEGETABLES & GARLIC MASHED POTATOES ALL FINISHED BY A MUSHROOM DEMI-GLACE \$42

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, DILL PICKLES & JALAPEÑO AIOLI
SINGLE ... \$20 OR DOUBLE ... \$31

PUB MAC & CHEESE

BAKED AND TOPPED WITH GRILLED TOMATOES \$21

CURRIED COCONUT CAULIFLOWER

ROASTED CAULIFLOWER, TOMATOES, PEPPERS, ONIONS & GARLIC WITH A COCONUT CURRY SAUCE SERVED OVER BASMATI RICE \$23

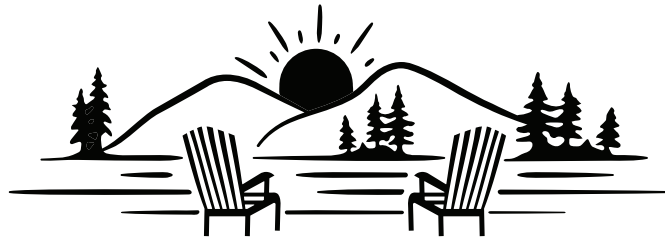
ADDITIONS...

+ GRILLED SALMON \$12	+ BREADED CHICKEN \$6
+ GRILLED CHICKEN \$6	+ BACON CRUMBLES \$4
+ FRIED EGG \$3	

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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TO
SUNDAY

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MONDAY
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SEASONAL COCKTAILS 15



CLASSIC WHISKEY SOUR

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



BLACKBERRY MOJITO

WHITE RUM, CHAMBORD, MUDDLED BLACKBERRIES, MINT & SIMPLE SYRUP



SPICY PEACH MARGARITA

TEQUILA, COINTREAU, PEACH JUICE, JALAPENO SIMPLE SYRUP, TAJIN & SALT RIM



WESTERN MOUNTAIN MULE

VODKA, GINGER BEER, LIME JUICE & LIME GARNISH



POMEGRANATE SPRITZ

PROSECCO, COINTREAU, POMEGRANATE JUICE & SODA WATER



THE RANGELEY TAVERN TINI

HENDRICKS GIN, ST-GERMAIN, STRAWBERRY PUREE & PROSECCO



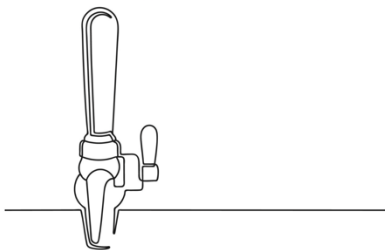
BLUEBERRY FIELDS

EMPRESS GIN, ST-GERMAIN, LIME JUICE, BLUEBERRY SIMPLE SYRUP & EGG WHITE



DIRTY SALT & PEPPER

VODKA, OLIVE JUICE, SALT, PEPPER & OLIVE OIL



DRAFT BEER

TUMBLEDOWN RED

RED ALE, FARMINGTON

7

BIGELOW, CAST IRON BITCH

AMERICAN PALE ALE, SKOWHEGAN

8

BISSELL BROTHERS, PRECEPT

PILSNER, PORTLAND

9

ORONO BREWING, TUBULAR

IPA, ORONO

9

ALLAGASH, WHITE

BELGIAN WHEAT, PORTLAND

8

LIQUID RIOT, IRISH GOODBYE

STOUT, PORTLAND

7

WHITE



CHEHALEM

PINOT GRIS, WILLAMETTE VALLEY, OR

15

41

SPASSO

PINOT GRIGIO, VENETO, ITL

10

29

FRANCISCAN ESTATE

CHARDONNAY, SAN MIGUEL, CA

11

32

WHITEHAVEN

SAUVIGNON BLANC, MARLBOROUGH, NZ

13

36

BURGÁNS

ALBARIÑO, RIAS BAIXAS, ESP

14

39

WHISPERING ANGEL

ROSE, COTES DE PROVENCE, FR

14

39

RED



HONEST THIEF

CABERNET SAUVIGNON, PASO ROBLES, CA

14

39

1924 BOURBON BARREL

CABERNET SAUVIGNON, LODI, CA

15

41

NOBLE VINES

MERLOT, LODI, CA

11

32

APOTHIC

PINOT NOIR, MODESTO, CA

14

39

CATENA

MALBEC, MENDOZA, ARG

12

34

CONDE VALDEMAR

TEMPRANILLO, RIOJA, ESP

11

32

SPARKLING



LAMARCA

PROSECCO, VENETO, ITL

13

36

VEUVE CLICQUOT

CHAMPAGNE, REIMS, FR

75

BOTTLED BEER

BLUE MOON, STELLA ARTOIS

8

COORS LIGHT, BUD LITE, CORONA

MICHELOB ULTRA, MILLER LITE,

HEINEKEN ZERO "NON-ALCOHOLIC"

6

WILD MAINE VODKA SELTZER

9

(LEMON, WHITE CRANBERRY, BLUEBERRY & MANGO PINEAPPLE)

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