

Friday  
to  
Sunday

3pm - 9pm



# THE RANGELEY INN & TAVERN

Monday  
to  
Thursday

5pm - 9pm

Historic Eatery • Fireside Lounge • Events

## STARTERS

**CRISPY BRUSSEL SPROUTS**<sup>GF</sup>  
TOSSED WITH GORGONZOLA,  
APRICOTS AND SHERRY REDUCTION  
14

**SPINACH ARTICHOKE DIP**<sup>GF</sup>  
CHEDDAR, PARMESAN, ARTICHOKE  
HEARTS AND SPINACH WITH  
CROSTINIS  
15

**CHICKEN WINGS**  
CHOOSE SPICY DRY RUB, TRADITIONAL  
BUFFALO, OR THAI CHILI  
13 HALF DOZEN  
•  
23 DOZEN

**SESAME ENCRUSTED TUNA**<sup>\*GFA</sup>  
WITH SEAWEED SALAD, WASABI,  
GINGER, AND SOY SAUCE  
24

**LUMP CRAB CAKES**  
FRESH GREENS WITH CAJUN AIOLI  
28

**TRUFFLE FRIES**  
CRISPY FRIES TOSSED IN AROMATIC  
TRUFFLE SEASONING, SERVED WITH  
ROASTED GARLIC AIOLI.  
14

**HADDOCK CHOWDER**  
HADDOCK, POTATO, BACON, CELERY  
AND ONIONS  
9 CUP  
•  
15 BOWL

**SOUP DU JOUR**  
6 CUP  
•  
10 BOWL

**RANGELEY TAVERN**<sup>GF</sup>  
MAINE-GROWN LETTUCE, CARROT,  
TOMATO, CUCUMBER, ONION, CHOICE  
OF DRESSING  
9 HALF  
•  
14 FULL  
•  
+ ADD A PROTEIN

**TRADITIONAL CAESAR**<sup>GFA</sup>  
ROMAINE HEARTS, PARMESAN,  
CROUTONS, DRESSED IN CAESAR  
9 HALF  
•  
16 FULL  
•  
+ ADD A PROTEIN

## ENTRÉES

**BAKED HADDOCK**<sup>GFA</sup>  
RITZ CRUSTED BAKED HADDOCK, VEGETABLE DU  
JOUR, WILD RICE PILAF, WHITE-WINE, AND CAPER  
CREAM | 33

**MAPLE BOURBON SALMON**<sup>\*GFA</sup>  
WILD RICE PILAF, VEGETABLE DU JOUR, MAPLE  
BOURBON GLAZE | 34

**SHRIMP SCAMPI** <sup>GFA</sup>  
LINGUINE, LEMON, BUTTER, GARLIC, CAPERS,  
TOMATO, PARMESAN CHEESE | 28

**BAKED MAC & CHEESE**<sup>GFA</sup>  
TOPPED WITH PARMESAN, CHEDDAR, GARLIC  
BREADCRUMBS | 25 + ADD A PROTEIN

**12oz RIBEYE**<sup>\*GF</sup>  
BRAVEHEART ANGUS BEEF, VEGETABLE DU JOUR,  
WHIPPED POTATOES, ROASTED GARLIC DEMI | 49

**TAVERN BURGER**<sup>\*GFA/VA</sup>  
8OZ PINELAND FARMS BEEF BURGER, BACON,  
CABOT CHEDDAR, LETTUCE, TOMATO, ONION,  
PICKLE AND RANGELEY TAVERN AIOLI, CRISPY FRIES  
20 SINGLE • 27 DOUBLE

**FISH & CHIPS**  
ALLAGASH WHITE-BATTERED FRIED HADDOCK,  
COLESLAW, FRIES, TARTAR SAUCE | 26

**PORK SCHNITZEL**  
PANKO CRUSTED PORK, VEGETABLE DU JOUR,  
ROASTED GARLIC WHIPPED POTATOES AND DIJON  
CREAM SAUCE | 29

**TIKA MASALA** <sup>GFA/V</sup>  
ROASTED SWEET POTATOES, GREEN BEANS, KIDNEY  
BEANS, COCONUT RICE, CILANTRO 27 + ADD A  
PROTEIN

**ADD A PROTEIN**  
SALMON 15 • CHICKEN 8 • STEAK 21 • SHRIMP 13

## SOUPS & SALADS

*GF - Gluten free / GFA - Gluten free available / VA - Vegetarian available, all requests must be clearly communicated prior to ordering.*

*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.*

# FROM THE BAR

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## SIGNATURE COCKTAILS 15



### WHITE COSMO

VODKA, LIME JUICE, COINTREAU, WHITE CRANBERRY



### WINTERBERRY MARGARITA

TEQUILA, COINTREAU, SOUR, BLUEBERRY PUREE



### NORTH STAR

PINEAPPLE VODKA, PASSION FRUIT JUICE, LIME JUICE, LAMARCA PROSECCO



### GINGERBREAD OLD FASHIONED

BOURBON, BITTERS, GINGER SYRUP, SPLASH OF WATER



### SEX ON A SNOWBANK

COCONUT RUM, PEACHSCHNAPPS, WHITE CRANBERRY JUICE,



### THE RANGELEY TAVERNTINI

HENDRICKS GIN, ST-GERMAIN, STRAWBERRY PUREE & PROSECCO



### MERRY MULE

VODKA, LIME JUICE & MAINE ROOT GINGER BEER, CRANBERRY JUICE



### FIRESIDE PUNCH

SPICED RUM, APPLE CIDER, CRANBERRY JUICE, MAPLE SYRUP

## ZERO PROOF 9



### BLUEBERRY MULE

MAINE ROOT GINGER BEER, LIME JUICE, BLUEBERRY SYRUP



### SPARKLING STRAWBERRY LEMONADE

LEMONADE, STRAWBERRY PUREE, SODA



### MAPLE ICED COFFEE

CARRABASSET COFFEE CO. MAINE MOUNTAIN MAPLE STRUP, HEAVY CREAM

## 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

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CHEHALEM 15 41

*PINOT GRIS, WILLAMETTE VALLEY, OR*

SPASSO 10 29

*PINOT GRIGIO, VENETO, ITL*

FRANCISCAN ESTATE 11 32

*CHARDONNAY, SAN MIGUEL, CA*

WHITEHAVEN 13 36

*SAUVIGNON BLANC, MARLBOROUGH, NZ*

BURGÁNS 14 39

*ALBARIÑO, RIAS BAIXAS, ESP*

WHISPERING ANGEL 14 39

*ROSE, COTES DE PROVENCE, FR*

## RED

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HONEST THIEF 14 39

*CABERNET SAUVIGNON, PASO ROBLES, CA*

1924 BOURBON BARREL 15 41

*CABERNET SAUVIGNON, LODI, CA*

NOBLE VINES 11 32

*MERLOT, LODI, CA*

APOTHIC 14 39

*PINOT NOIR, MODESTO, CA*

CATENA 12 34

*MALBEC, MENDOZA, ARG*

CONDE VALDEMAR 11 32

*TEMPRANILLO, RIOJA, ESP*

## SPARKLING

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LAMARCA 13 36

*PROSECCO, VENETO, ITL*

VEUVE CLICQUOT 75

*CHAMPAGNE, REIMS, FR*

## 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)*