

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

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HUMMUS BOARD

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

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BOURBON GLAZED PORK BELLY

WITH PICKLED RED ONION
\$19

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CHICKEN WINGS

SPICY DRY RUB, LEMON THYME,
OR THAI CHILI

HALF DOZEN
\$13

ONE DOZEN
\$23

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FISH & CHIPS

ALLAGASH WHITE BEER
BATTERED & FRIED HADDOCK
NUGGETS SERVED ON WAFFLE
FRIES WITH HOUSE-MADE
TARTAR SAUCE
\$21

FRIED GREEN TOMATO SALAD

LITTLE LEAF LETTUCE, GOAT CHEESE, BACON, CHERRY
TOMATOES & FRIED GREEN TOMATOES DRIZZLED WITH
SRIRACHA HONEY DRESSING \$15

WATERMELON & FETA SALAD

WATERMELON, CUCUMBER, PICKLED RED ONION, LITTLE
LEAF LETTUCE & FETA TOSSED WITH LIME & MINT
VINAIGRETTE \$13

THE RANGELEY TAVERN SALAD

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

+ GRILLED SHRIMP, SALMON, OR CHICKEN \$12

+ 6OZ RIBEYE \$18

CONNOR'S HADDOCK CHOWDER

RANGELEY'S BEST "UNDER THE SEA" CHOWDER 2023
CUP \$9 - BOWL \$15

BLACKENED SALMON

7OZ CAST IRON BLACKENED SALMON SERVED WITH GRILLED
SEASONAL VEGETABLE, RED BEANS & RICE \$31

SHRIMP & CHORIZO PASTA

SAUTÉED WITH TOMATOES, PEPPERS, ONIONS & CAVATAPPI
TOSSED IN A PARMESAN CREAM SAUCE \$27

TAVERN BURGER

GRILLED 7OZ PINE LAND 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, FRIED EGG, OR FRIED GREEN TOMATO \$3

STEAK FRITES

12OZ HOUSE-CUT RIBEYE SERVED WITH ROASTED GARLIC &
PARMESAN FRIES, CHIMICHURRI & PICKLED RED ONION \$42

ROASTED GARLIC CHICKEN BREAST

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

TATAKI AHI TUNA

7OZ SEARED "RARE" TUNA SERVED WITH LEMON GINGER
BASMATI RICE & GRILLED SUMMER VEGETABLE DRIZZLED
WITH SESAME GINGER GLAZE \$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



CUCUMBER MARTINI

HENDRICKS GIN, CUCUMBER PUREE,
SIMPLE SYRUP CUCUMBER GARNISH



SPICY WATERMELON MARGARITA

TEQUILA, TRIPLE SEC, FRESH
WATERMELON, LIME, JALAPENO & A
SPICY SALT RIM



APEROL SPRITZ

APEROL, PROSECCO, SODA WATER,
ORANGE GARNISH



BLUEBERRY MOJITO

MUDDLED MINT & BLUEBERRIES, LIGHT
RUM, FRESH BLUEBERRY SYRUP, SODA
WATER



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 CHARDONNAY, CALIFORNIA	12	34
FRANCISCAN ESTATE CHARDONNAY, CALIFORNIA	11	32
SPASSO PINOT GRIGIO, ITALY	10	28
WHITEHAVEN SAUVIGNON BLANC, NEW ZEALAND	13	36

RED

NOBLE VINES MERLOT, CALIFORNIA	11	28
JOSH CELLARS CABERNET SAUVIGNON, CALIFORNIA	12	34
1924 BOURBON BARREL CABERNET SAUVIGNON, CALIFORNIA	15	36
APOTHIC PINOT NOIR, CALIFORNIA	14	38
LAMADRID MALBEC, ARGENTINA	12	34

SPARKLING

LALUCA PROSECCO, ITALY	12	34
VEUVE CLICQUOT CHAMPAGNE, FRANCE		75

DRAFT BEER

TUMBLEDOWN RED RED ALE, FARMINGTON	7
BIGELOW, CAST IRON BITCH AMERICAN PALE ALE, SKOWHEGAN	8
RISING TIDE, BACK COVE PILSNER, PORTLAND	8
LONE PINE, BRIGHTSIDE IPA, PORTLAND	9
ALLAGASH, WHITE BELGIAN WHEAT, PORTLAND	8
LIQUID RIOT, IRISH GOODBYE STOUT, PORTLAND	7

BOTTLED BEER

BLUE MOON	8
STELLA ARTOIS	8
HEINEKEN	6
CORONA	6
MICHELOB ULTRA	6
BUD LIGHT	6
BUDWEISER	6
RICKER HILL MAINIAC GOLD	8
CLAUSTHALER NON-ALCOHOLIC	6

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