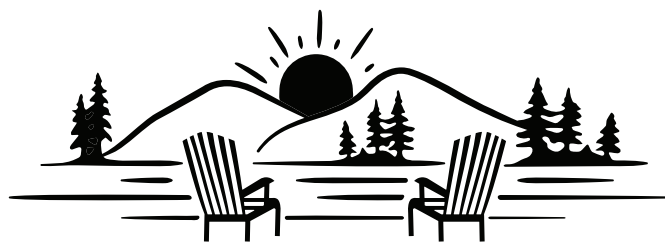


FRIDAY  
TO  
SUNDAY

3PM - 9PM



MONDAY  
TO  
THURSDAY

5PM - 9PM

# THE RANGELEY TAVERN

Historic Eatery • Fireside Lounge • Events

## *Après-Snow Menu*

### **LOADED BAKED POTATO DIP**

TOPPED WITH CRUMBLLED BACON  
AND SERVED WITH WARM  
BAGUETTES  
\$13

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### **LUMP CRAB CAKES**

PAIR OF MARYLAND STYLE  
JUMBO LUMP CRAB CAKES  
SERVED OVER A BED OF GREENS  
WITH CAJUN REMOULADE  
\$24

• • •

### **BAVARIAN PRETZEL**

FRIED LARGE PRETZEL SERVED  
WITH HOUSE MADE BEER  
CHEESE AND OR SPICY MUSTARD  
\$12

• • •

### **CHICKEN WINGS**

SPICY DRY RUB, LEMON THYME,  
OR THAI CHILI

HALF DOZEN  
\$13

ONE DOZEN  
\$23

• • •

### **CONNOR'S HADDOCK CHOWDER**

RANGELEY'S BEST "UNDER THE  
SEA" CHOWDER 2023

CUP  
\$9

BOWL  
\$15

### **SPINACH SALAD**

BABY SPINACH, SPICED PECANS, VANILLA POACHED PEARS &  
CRUMBLLED BLUE CHEESE, FINISHED WITH A WARM BACON  
VINAIGRETTE. \$18

### **THE RANGELEY TAVERN SALAD**

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

+ GRILLED SALMON, OR CHICKEN \$12

+ 6OZ RIBEYE \$18

### **FISH & CHIPS**

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

### **CAST IRON SALMON**

7OZ BLACKENED SALMON SERVED WITH GRILLED SEASONAL  
VEGETABLES, & COUSCOUS \$31

### **PUB MAC & CHEESE**

BAKED AND TOPPED WITH GRILLED TOMATOES \$21

+ BREADED CHICKEN \$6

+ BACON CRUMBLES \$4

### **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 & JALAPENO AIOLI.

SINGLE \$20 – DOUBLE \$31

+ FRIED EGG \$3

### **PORK SCHNITZEL**

PANKO CRUSTED PORK CUTLET, MUSHROOM GRAVY WITH A  
SEASONAL VEGETABLE AND CHOICE OF MASHED POTATOES,  
FRIES, OR COUSCOUS. \$26

### **GRILLED RIBEYE**

12OZ CERTIFIED ANGUS BEEF HOUSE-CUT RIBEYE SERVED  
WITH GARLIC PARMESAN DUSTED FRIES OR MASHED  
POTATOES AND SEASONAL VEGETABLE. \$46

### **CHICKEN PARMESAN**

ITALIAN BREADED FRIED CHICKEN BREAST TOPPED WITH  
MOZZARELLA & PARMESAN SERVED OVER A BED OF  
LINGUINE AND OUR HOUSE MADE RED SAUCE. \$28

### **TATAKI AHI TUNA**

7OZ SEARED "RARE" TUNA SERVED WITH LEMON GINGER  
BASMATI RICE & GRILLED VEGETABLES DRIZZLED WITH A  
WASABI AIOLI \$35

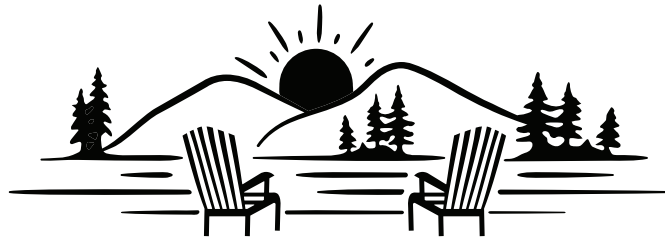
### **COCONUT CURRIED CAULIFLOWER**

ROASTED CAULIFLOWER, TOMATOES, PEPPERS, ONIONS,  
GARLIC & GINGER IN A COCONUT CURRY SAUCE OVER  
BASMATI RICE WITH 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



#### WINTER COSMO

CRANBERRY VODKA, COINTREAU, WHITE  
CRANBERRY JUICE & LIME JUICE



#### PISTACHIO MARTINI

VANILLA VODKA, IRISH CREAM,  
FRANGELICO & BLUE CURACAO



#### IRISH COFFEE

IRISH CREAM LIQUEUR, IRISH WHISKEY,  
CARRABASSETT COFFEE.



#### WINTER LIMONCELLO SPRITZ

LIMONCELLO, PROSECCO, GINGER BEER  
AND LEMON JUICE



#### 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



#### CRANBERRY MARGARITA

TEQUILA, COINTREAU, LIME JUICE,  
CRANBERRY JUICE, SIMPLE SYRUP



#### WESTERN MOUNTAIN MULE

VODKA, GINGER BEER, LIME JUICE,  
LIME GARNISH

### WHITE

**JOSH CELLARS** 12 34  
CHARDONNAY, CALIFORNIA

**FRANCISCAN ESTATE** 11 32  
CHARDONNAY, CALIFORNIA

**SPASSO** 10 28  
PINOT GRIGIO, ITALY

**WHITEHAVEN** 13 36  
SAUVIGNON BLANC, NEW ZEALAND

### RED

**NOBLE VINES** 11 28  
MERLOT, CALIFORNIA

**JOSH CELLARS** 12 34  
CABERNET SAUVIGNON, CALIFORNIA

**1924 BOURBON BARREL** 15 36  
CABERNET SAUVIGNON, CALIFORNIA

**APOTHIC** 14 38  
PINOT NOIR, CALIFORNIA

**LAMADRID** 12 34  
MALBEC, ARGENTINA

### SPARKLING

**LALUCA** 12 34  
PROSECCO, ITALY

**VEUVE CLICQUOT** 75  
CHAMPAGNE, FRANCE

### DRAFT BEER

**TUMBLEDOWN RED** 7  
RED ALE, FARMINGTON

**BIGELOW, CAST IRON BITCH** 8  
AMERICAN PALE ALE, SKOWHEGAN

**BISSELL BROTHERS, PRECEPT** 9  
PILSNER, PORTLAND

**LONE PINE, BRIGHTSIDE** 9  
IPA, PORTLAND

**ALLAGASH, WHITE** 8  
BELGIAN WHEAT, PORTLAND

**LIQUID RIOT, IRISH GOODBYE** 7  
STOUT, PORTLAND

### BOTTLED BEER

**BLUE MOON** 8

**STELLA ARTOIS** 8

**HEINEKEN** 6

**BUD LITE** 6

**CORONA** 6

**MICHELOB ULTRA** 6

**MILLER LITE** 6

**CLAUSTHALER NON-ALCOHOLIC** 6

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