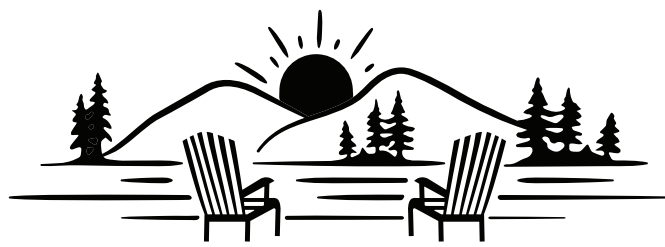


FRIDAY  
TO  
SUNDAY

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 STATLER

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

## PORK SCHNITZEL

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

## 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 OVER A LEEK, BACON & POTATO HASH ACCOMPANIED BY PEPPERED BRUSSEL SPROUTS ALL FINISHED WITH A LEEK ONION CREAM \$34

## TATAKI AHI TUNA

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

## RIBEYE

10oz HOUSE-CUT CERTIFIED ANGUS BEEF GRILLED TO YOUR LIKING, SERVED WITH AUTUMN 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

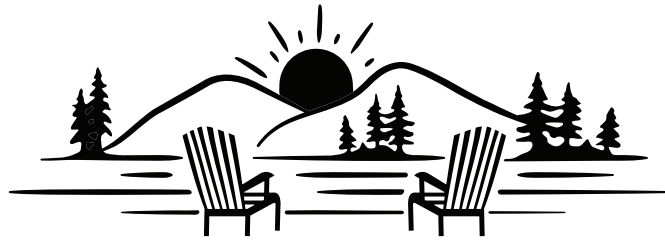
## ADDITIONS...

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

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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## SIGNATURE COCKTAILS 15



### PUMPKIN PIE MARTINI

TITO'S, RUMCHATA, PUMPKIN PUREE, MAPLE SYRUP & CARAMEL GRAHAM CRACKER RIM



### APPLE CIDER MIMOSA

PROSECCO, RICKER HILL APPLE CIDER, CINNAMON BROWN SUGAR RIM & APPLE SLICE



### SPICY PEACH MARGARITA

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



### WESTERN MOUNTAIN MULE

VODKA, GINGER BEER, LIME JUICE & LIME GARNISH



### APPLE JACK

SPICED RUM, COINTREAU & APPLE CIDER



### THE RANGELEY TAVERN TINI

HENDRICKS GIN, ST-GERMAIN, STRAWBERRY PUREE & PROSECCO



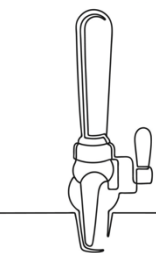
### BOURBON CRANBERRY FIZZ

BOURBON, CRANBERRY JUICE & MAINE ROOT GINGER BEER



### MAPLE OLD FASHION

RYE, MAPLE SYRUP & ANGOSTURA BITTERS



## 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

(LEMON, WHITE CRANBERRY, BLUEBERRY & MANGO PINEAPPLE)

9

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