



## BEER WORKS WINGS & TENDERS

6 FOR \$12 | 12 FOR \$20

available with any of our amazing in house made sauces. *Scorned Woman, Mild or Hot buffalo, Sweet Thai chili, Honey Dijon and Herb, Blueberry Habañero or Stout BBQ*

## SOUPS & SALADS

**WEDGE SALAD** a slice of iceberg topped with blue cheese crumbles and dressing with crumbled bacon, shaved red onion and a drizzle of balsamic glaze \$8

**GRILLED CAESAR SALAD** grilled romaine heart with house croutons and Parmesan cheese \$9 GF

**HOUSE SALAD** iceberg lettuce, cucumbers, shaved onions and tomatoes with your choice of dressing \$6 GF

**TEXAS STYLE CHILI** made with ground beef, beans, roasted peppers, onions and packed with flavor \$5 cup / \$7 bowl

**FIRE-ROASTED TOMATO BASIL SOUP** fire-roasted tomatoes, red peppers, garlic and fresh basil \$5 cup / \$7 bowl GF

**NEW ENGLAND CLAM CHOWDER** a wonderful mix of fresh clams, potatoes and onion with a special mix of herbs \$6 cup / \$8 bowl

## SIGNATURE BURGERS

*all our hand-made burgers are 100% Angus beef mixed with our special blend of herbs and spices. Served on a soft brioche bun with lettuce, tomato and shaved onion with sea salted kettle cooked chips on the side. All selections are also available with a grilled chicken breast or portabella mushroom cap instead of a burger patty.*

*Fries +\$2 Sweet Potato Fries +\$3 Onion Rings +\$4*

**BLUE CHEESE BACON JAM BURGER** Sweet and smoky bacon jam with crumbled blue cheese \$13 GF

**MAC ATTACK BURGER** A helping of our house made mac & cheese topped with crumbled smoked bacon \$13

**PB AND J BURGER** Creamy peanut butter with grape jam and bacon \$13 GF

**MUSHROOM MARSALA BURGER** Mushroom marsala cream with sautéed mushrooms and a roasted garlic mayo \$13 GF

**RONI BURGER** Thinly sliced grilled pepperoni with mozzarella cheese and Dijon mayo \$13 GF

**BRUNCH BURGER** Fried egg, bacon and a crispy hashbrown topped with hollandaise sauce \$13 GF

**RED SNAPPA BURGER** A char-grilled Maine hot dog on top with American cheese, relish, shaved onions, ketchup and mustard \$13 GF

**PLAIN JANE** Our handmade patty topped with your choice of cheese: American, mozzarella, provolone or Swiss \$10 GF ~ each additional topping +\$1

\*Consuming raw or under cooked foods may increase your risk of foodborne illness, especially if you have certain medical conditions.

GF ~ indicates gluten-free or can be made gluten-free

## SNACKS

**CHEESEBURGER FLATBREAD** chopped hamburger, pickles, onion, ketchup, mustard, American cheese and fried potato \$12 GF

**CHICKEN FRIED BACON STRIPS** thick cut bacon fried and served with a country gravy \$10 GF

**ALLAGASH WHITE BELGIAN MUSSELS** fresh Maine mussels simmered in summer ale with shallots, thyme, parsley, and whole grain Dijon \$12 GF

**BEER WORKS DIPPERS** delicious crispy fried green beans and zucchini served with zesty ranch sauce \$10

**THE WORKS NACHOS** layers of tortilla chips and cheese with fresh chopped jalapeños, onions, peppers and tomatoes with your choice of taco seasoned ground beef, chicken or chili. Served with fresh salsa and sour cream \$13

**THAI CHILI DUMPLINGS** fried pork dumplings served with a sweet Thai chili sauce \$9

**CHICKEN AND WAFFLES** crispy fried chicken over a thick Belgian waffle with maple syrup \$8 GF

**PULLED PORK EGG ROLLS** house made pulled pork with chopped bacon and maple baked beans wrapped and fried. Served with Cadillac mountain stout BBQ sauce \$12

**THE DOWN EAST DIP** chopped clams, garlic, Worcestershire sauce, cream cheese and spices. Served with kettle cooked chips \$10 GF

**LOBSTER DINNAH FLATBREAD** fresh picked Maine lobster with a sherry cream sauce, roasted corn and fried potato \$14

## DINNERS

**BEER WORKS STRIP** a 14 oz. N.Y. Strip steak topped with a bone marrow and herb compound butter and red wine reduction \$27 GF

**SMOKY SHRIMP AND SAUSAGE GUMBO** grilled shrimp and sausage with southern trinity of vegetables, fresh herbs, rice and blackened roux \$23 GF

**FRIED CHICKEN DINNER** crispy fried chicken with mashed potatoes and white country gravy \$23

**PESTO ALFREDO** a fresh basil, spinach and pecan pesto tossed with our made to order alfredo served over fettuccine \$16 GF ~ chicken or shrimp +\$5

**PAN ROASTED DUCK BREAST** crispy skinned duck breast seasoned with our wild game blend seasoning topped with a dried cherry and coffee sauce \$25 GF

**CEDAR PLANK SALMON** spice-rubbed salmon roasted on a cedar plank with a lemon thyme reduction \$25 GF

**BABY BACKS** a full rack or ½ rack of baby back ribs rubbed with a special blend of seasonings, roasted low and slow, then topped with our stout bbq sauce \$28 full rack / \$17 half rack

**REAL ALE BEEF STEW** a made from scratch stew with tender beef, vegetables and a scoop of beer cheddar mashed potatoes \$16

**LOBSTAH** a fresh 1¼ lb. Maine lobster served with drawn butter \$Mrkt GF

**VEGETABLE CAVATAPPI** roasted tomatoes, fire roasted peppers, mushrooms, shallots and fresh herbs \$18 ~ chicken or shrimp +\$5

**CRAFT BEER BATTERED FISH N CHIPS** a beer battered piece of fresh haddock fried golden brown served with fries and our dill pickle tartar sauce \$18

## CHEF'S SELECTIONS

### APPETIZERS

**STEAK KABOBS** steak, peppers, onions and mushroom grilled and served with a rosemary au jus \$12

**SEARED TUNA** served with Asian slaw and a spicy soy reduction \$XX

### DINNERS

**DOWNEAST DINNAH** cup of clam chowder, fries, and a lobster roll \$19

**TWIN TAILS** twin grilled lobster tails with a chive and sherry cream \$28

**GRILLED FLANK STEAK** citrus marinated, topped with a chorizo salsa \$26

## ENTRÉE SALADS

**GRILLED FLANK STEAK SALAD** with baby spinach, crumbled beer cheddar cheese, fried onions, tomatoes, cucumbers \$17

**SEARED TUNA SALAD** five-spice seared tuna, mixed greens, cashews, red onion, cucumber, julienned carrots, leeks and a sesame vinaigrette \$17

**GRILLED OR FRIED SOUTHWEST CHICKEN SALAD** Romaine lettuce, cheddar jack cheese, croutons, cucumbers, onions roasted corn and tomatoes with a spicy southwest ranch dressing \$XX

## SANDWICHES

*served with sea salted kettle chips*

*Fries +\$2 Sweet Potato Fries +\$3 Onion Rings +\$4*

**CLASSIC BLT** thick cut bacon with fresh tomatoes and lettuce on toasted sourdough with light mayo \$11 GF

**BEER CAN CHICKEN SALAD** roasted beer can chicken with onion, celery, raisins and candied pecans served on toasted bread with lettuce and tomato \$10 GF

**DUCK CONFIT TACOS** two succulent duck confit tacos on grilled tortillas with parsnip and jicama slaw topped with an apple-pear chutney and shredded cheese \$12

**BLACK BEAN AND QUINOA WRAP** roasted black bean and quinoa, lettuce, tomato and shaved onion served with a roasted garlic mayo \$10 GF

**ROASTED BEET WRAP** roasted beets, roasted red peppers, lettuce, tomato and onion with a blueberry balsamic dressing \$9 GF

**CRAFT BEER BATTERED FISH SANDWICH** fresh haddock dipped in our beer batter served on a toasted bun with lettuce and dill pickle tartar sauce \$10

**4 CHEESE GRILLED CHEESE** a combination of American, cheddar and Monterey jack with hints of blue cheese \$7

**LOBSTER ROLL** fresh picked Maine lobster served with lettuce on a toasted bun \$Mrkt

**CHAR GRILLED DOGS** two Maine-style dogs served on toasted buns with relish, shaved onion, ketchup and mustard \$8 GF ~ chili +\$2

**PULLED PORK TACOS** two tacos filled with pulled pork, parsnip and carrot slaw, bacon, maple baked beans, shredded cheese and a stout bbq sauce on grilled tortillas \$12

**PESTO CHICKEN** pesto grilled chicken with melted mozzarella, roasted red peppers, shaved red onions, lettuce and tomato \$8 GF