

wine BY THE GLASS
& BOTTLES

WHITE

MARYHILL, CHARDONNAY RESERVE

Washington 16/48

golden delicious apple, brioche, butterscotch, fresh acidity

TRAMIN, PINOT GRIGIO

Italy 16/48

citrus fruits, pears, white flowers, velvety texture

H. BROUCHARD, SAUVIGNON BLANC

France 14/42

bright appealingly herbal, silk-textured palate, lemon, saline minerality

FORGE, RIESLING CLASSIQUE

New York 16/48

precise, stone fruit, cumin, radiant, a whisper of sweetness

DOM. BOUSQUET, MALBEC RESERVE

Argentina 13/39

deep violet, red berries, violet prune and spices, soft & silky tannins

TORREMORON, TEMPRANILLO

Spain 14/32

fresh black and blue fruit aromas are lifted & sharpened by a peppery note, smoky minerals

KRASNO, PINOT NOIR

Slovenia 14/32

mature red fruit, berries, pleasantly soft with a full body

MICHAEL DAVID, CABERNET SAUVIGNON

California 16/48

berry cobbler, tobacco, honey, brown sugar, oak, lingering raspberry

VERA, VINO VERDE

Portugal 12/36

clean, lively flavors of lime, ripe pink & yellow grapefruit

DOM. FONTSAINTE, ROSÉ

France 11/36

fresh nectarine, white cherries, & bergamot

LAMBERTI, PROSECCO

Italy 13/39

floral, peach, tropical fruit notes, lively & effervescent

PATRICIA GREEN PINOT NOIR RESERVE

Oregon 43

aromas & flavors of raspberries, tea, cola & spicy bramble

CHÂTEAU TEYSSIER
SAINT-ÉMILION GRAND CRU

France 45

cherry, plum, chocolate, sweet spice & savory tobacco

DOMAINE DURAND SANCERRE

France 40

aromas of citrus, white flowers, minerals, fruit

STUHMULLER CHARDONNAY

California 35

lemon blossoms, white nectarine, stone minerality, pear, white flowers, thyme & roasted cashews

JEAN LAURENT BLANC DE BLANC NV

France 75

delightful sparkling wine that showcases the exceptional craftsmanship & unique flavors of the Champagne region

LAURENT PERRIER BRUT VINTAGE 2012

France 125

harmonious with a fine and persistent mousse on the palate, notes of marzipan, flavors of white cherry, preserved lemon, biscuit and a refreshing streak of salinity that lingers on the mouthwatering finish

RED

BUBBLES & ROSÉ

WINE BOTTLES

SNACKS

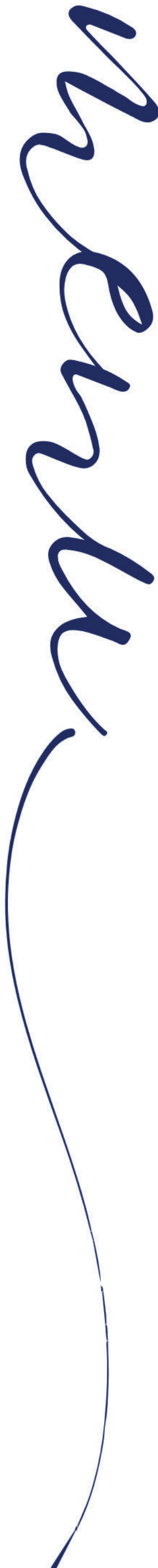
SUSTENANCE

SWEETS

SIGNATURE COCKTAILS

165 MOCKTAILS

WINES



Bienvenidos

Willkommen

WELCOME

Bienvenue

Välkommen

Benvenuto

PUB165

HOWARD'S ENDGAME
 reposado, triple sec, lime, lemon, watermelon
 15

ROGER'S RALLY
 Grey Goose, lemonade, Chambord, honeydew
 15

SUMMER JIM
 gin, blueberries, tonic, lime
 14

BLACKBEARD TAKES MANHATTEN
 dark rum, amaro, bitters, cherry garnish
 14

FOR PETE'S SAKE
 165 cucumber vodka, sake
 13

CHURCHILL'S CHOICE
 scotch, cointreau, sweet vermouth, lime
 15

BLUEBERRY GINGER
 fresh blueberries, ginger, lemon maple, sparkling water 9

RASPBERRY MOCKJITO
 with mint, lime, sparkling soda 9

WATERMELON PALOMA
 with lime and jalapeno infused sparkling soda 9

LAVENDER CARDAMOM FIZZ
 with lemon and frothy egg white 9

SAN PELLEGRINO
 Italian natural mineral water 5

GINGER HONEY SWEET TEA 9

PRESQUE ISLE HONEY BLONDE ALE
 Geaghan Bros, 5.3% ABV 8
Malts, lemons, hint of honey

TUBULAR INDIA PALE ALE
 Orono Brewing Co, 7.2% ABV 8
Tropical, stone fruit, berry & tangerine

NIGHT NURSE AMERICAN STOUT
 Fogtown Brewing Co, 7.10% ABV 8
strong & dark, organic oats from maine grains, notes of dark chocolate, oatmeal cookies and a full moon at midnight

REMOVED FROM FLIGHT RED ALE
 Flightdeck Brewing Co, 5.6% ABV 8
nutty, spicy & caramel flavors

LIBBY TOWN BROWNE ALE
 Bunker Brewing Co, 6.0% ABV 8
greens, toffee, grass, tobacco & lightly toasted biscuit

LUNCH INDIA PALE ALE ON TAP
 Freeport Beer Co, 7.0% ABV 9
caramel, orange, papaya, underlying floral notes, hint of garlic

MACHINE PILSNER HONEY BLONDE ON TAP
 Bunker Brewing Co, 5.2% ABV 9
aromas of grass, honey, grains, citrus, grass, light lemon

HARD CIDER
 Norumbega Cidery 6

snacks

MAPLE BACON PEANUTS
 10

CARAMELIZED ONION DIP WITH KETTLE CHIPS
don't blame us & just one taste and you're done for
 12

OLIVES & CHEESE CRISPS
 mixed olives & housemade cheddar crackers
briny meets spicy, cheesy, crispy
 10

MAINE CHEESE PLATE
 from our friends at Lakin's Gorges Cheese
 serves 2-3
 22

sustenance

LOBSTER CORN CAKES
 roasted creamed corn, demi salad
 34

NICOISE SALAD
 arugula, haricots verts, jammy egg, capers,
 fingerling potatoes,
 lemon vinaigrette 19
(add lobster corncakes \$11 or smoked salmon \$8)

STEAK SANDWICH
 avocado chimichurri, evening side 24

POUTINE
 roasted fingerling potatoes, wild mushroom ragout, cheese curd,
 parmesan, fresh herbs, horseradish aioli
 23

PORK BELLY
 blueberry coulis, evening side
 25

PAN-SEARED CHICKEN SANDWICH
 artichoke hearts, roasted red peppers, fresh mozzarella;
 evening side
 22

FRIDAY AND SATURDAY EVENING CHEF'S PLATE
 MKP

sweets

165 CHEESECAKE

LEMON BAR, FRUIT COMPOTE

FLOURLESS CHOCOLATE CAKE

CRÈME BRÛLÉE

all sweets 11