



Kennebec River Pub & Brewery

APPETIZERS & STARTERS

Northern's Nachos

A heaping stack of tortilla chips with a melted blend of Monterey Jack & Cheddar cheeses, fresh tomatoes, jalapeños, black olives, peppers, and onions. Served with salsa & sour cream. \$10.99
 Add Sara's Famous Chili *Two Bucks More* \$12.99

Salsa and Chips

Fresh fried tortilla chips, with salsa of course \$4.99

Prawns of The Dead

Dead River Jumbo Shrimp "REALLY"
 Served with our tangy cocktail sauce... Have what you want order 3 or 30 \$1.50 ea

Beer Battered Onion Rings

A mountain of real onions, in a light brew batter. \$7.99

Basket o' Fries

Big basket of fries, served with ketchup \$3.99

Magic Wings

Jumbo mild wings, coated with your choice of sauce, BBQ, Teriyaki, or our own I.P.A. Buffalo sauce. Served with celery sticks and bleu cheese dressing.
 ONE BUCK EACH Hungry? Try 20 for 18 Bucks (Minimum order is 6.)

Say Cheese...Sticks

"Like everyone else"
 Cept'n there's Six, deep-fried and served with marinara sauce \$5.99

Jalapeño Poppers

You Know...Jalapeno HOT \$6.99

Cheeezy French Fries

A big bowl of smoking hot fries topped with melted cheddar and jack cheeses \$6.99

Add Sara's Famous Chili *Two Bucks More* \$8.99

SOUPS AND SALADS

Soup du Jour

Who know's... Ask your server! Crock \$3.99

Sara's Famous Chili

Just the thing to warm you up right after a long ride on the trails. Made with ground beef, onions, beans and special seasonings. \$3.99

Seafood Chowda

Thick Rich and Creamy. It's a whole meal. \$6.99

House Salad

Chopped romaine, onions, tomatoes, red peppers, croutons and cheese \$7.99
 Add Chicken \$2.00
 Add Shrimp \$3.00

The Traditional Caesar

A large bowl of crisp romaine, tossed with Caesar dressing, home-made croutons, and grated Parmesan cheese \$7.99

Jumbo Shrimp Caesar

Traditional with 4 Jumbo shrimp \$10.99

The King and Caesar

Traditional topped w/ char-grilled Filet mignon \$13.99

Grilled Chicken Caesar

Traditional add char-grilled Chicken breast \$9.99

Buffalo Chicken Caesar

Traditional with bleu cheese dressing topped with deep fried chicken tenders dipped in our own Buffalo IPA sauce. \$9.99

Dressings

Bleu Cheese - Ranch - Raspberry Vinaigrette - Italian

BASKETS

Chicken Tenders & Fries

Lightly battered chicken tenders, deep-fried to a golden brown. Served with your choice of dipping sauce. Honey Mustard, Sweet 'n Sour or BBQ. \$9.99

Fish and Chips

Beer battered haddock fillet, deep-fried, served with tartar sauce and French fries. \$9.99

NORTHERNIZED QUESADILLA

Just The Cheeze

Cheddar and Jack cheese melted in a grilled flour tortilla shell. Served with salsa and sour cream. \$6.99

Chicken Quesadilla

Veggie with grilled chicken breast \$ 8.99

Veggie Quesadilla

Same as above, add sautéed roasted red peppers, onions and mushrooms \$7.99

Philly Steak Quesadilla

Grilled shaved steak, sautéed veggies and loads of cheese stuffed in a grilled flour tortilla \$10.99

BURGERS and Such

All served with crispy French fries .

Try sweet potato fries for \$1.50 extra or onion rings for \$2.00 extra.

Brew Burger*

A juicy half-pound of the finest ground USDA beef, grilled and served on a toasted roll with lettuce and tomato. \$7.99

Grilled Chicken Sandwich*

Boneless breast of chicken, char-grilled and topped with your favorite sauce, Plain, BBQ, Teriyaki or Buffalo \$8.99

Chili Burger*

Sara's famous chili on one of our already famous burgers topped with melted \$9.99

Black Bean and Roasted Red Veggie Burger

Made Right Here By Us Served on a grilled Bulkie roll with Lettuce and Tomato \$8.99

BBQ Cheddar Burger*

8 oz. Burger, brushed with BBQ sauce, topped with melted Cheddar cheese. Served on a toasted bun with lettuce and tomato. \$8.99

Grilled Meatloaf Sandwich

Homemade meatloaf grilled and topped with Sautéed onions, BBQ and cheddar, Served on a bulkie roll with lettuce and tomato \$8.99

Woodsman Burger*

Mushrooms and bacon combine to make this truly tasty burger. We then top it with melted Swiss cheese and lettuce and tomato. \$9.99

Filet of fried Haddock Sandwich

Deep-fried served on a grilled bulkie roll with Lemon tartar and melted cheddar cheese \$8.99

Modify your Meal Additions

Add cheese	\$0.95	Add Sautéed red peppers	\$0.95
Add mushrooms	\$0.95	Add Jalapeños peppers	\$0.95
Add apple-smoked bacon (2 strips)	\$2.00	Add black olives	\$0.95
Add sautéed onions	\$0.95		

DINNER ENTREES*

Tornadoes of Beef*

Twin 5oz premium cut Filet Mignon Char-grilled, topped with our own herb butter
Served with Choice of Starch and Veggies

\$21.99

Petite Filet

Same great meal as above, just smaller

\$15.99

Pesto Chicken

Boneless Breast of chicken sautéed with diced tomatoes and fresh basil pesto and tossed with pasta

\$14.99

Chicken Piccata

Boneless Breast of Chicken sautéed with lemon butter white wine and capers, tossed with pasta

\$14.99

Shrimp Scampi

Jumbo shrimp, sautéed with mushrooms and bacon tossed in garlic butter white wine lemon sauce
Served over pasta

\$17.99

Devils Shrimp Fra diavolo

Spicy Hot Jumbo shrimp tossed with fresh tomatoes, white wine, marinara and red pepper flakes
Served with pasta

\$17.99

New York Sirloin

10 oz. Center cut prime sirloin, char-grilled with Montreal seasoning.

\$21.99

DAILY RIDER SPECIALS



**Ask your server about our
DAILY SPECIALS.**

**Our Homemade Desserts
are made fresh daily, be sure to
save room!!!!**

* This food is or may be served raw or undercooked or may contain raw or undercooked foods. Consumption of this food may increase the risk of food borne illness. Please check with your physician if you have any questions about consuming raw or undercooked foods



Kennebec River Brewery

THE BEERS

We try to keep 6 beers on tap at all times. They are described below, from lightest in color to darkest.
\$3.75 Us PINT

Northern Lights a lighter bodied, well carbonated blonde ale brewed with North American malted barley and fresh Cascade hops. This thirst quenching beer is a great choice for those new to microbrews!

Kennebec Logger this lager is brewed with European pilsner malt, German lager yeast and noble Czech Saaz and Tettnang hops. Cold conditioning results in a beer of refreshing quaffability.

Big Mama Blueberry an amber ale with a light malt flavor and a nice crisp finish. Natural blueberry flavor is added at kegging, for a great fruity aroma!

Magic Hole IPA a copper colored, medium bodied India Pale Ale. Full malty flavor with aggressive bitter bite. Liberally dry hopped with premier Fugles, for a fine floral nose. Sured to please any "hops lover".

Sled Head Red an incredibly smooth ale with moderate bitterness up front, which gives way to a delightful malty finish. This deep red ale is brewed with five European malts and three varieties of domestic Northwestern hops.

Class V Stout our interpretation of an Irish pub style stout. Dark roasted barley lends a slightly bitter flavor and a tart, dry finish. The exceptionally rich and creamy head is produced by serving it the traditional way..... On nitrogen. Goes down like silk!

Try Our Sampler - a tray of 5 Kennebec River Brewery beers, in 4 ounce glasses.

GREAT BEER TO GO!!

Now you can enjoy your favorite Kennebec River brew back at your cabin or campsite.

You can also now take a few home - makes a great gift!

Selected six-packs available at the Front Desk.

OUR METHODS

Using the finest quality domestic and imported malted barleys and hops, superior yeasts, and pure Kennebec Valley water, we take great pride in being part of the craft brewing revolution. Our beers served on draught at the brewpub are "cask conditioned". This time honored, traditional pub methods means that our beers are never filtered or pasteurized, and develop their carbonation naturally in the keg. The results are full flavored beers that tickle the palate and delight the senses!

INGREDIENTS

Our beers are brewed with 4 basic ingredients: **water, malted barley, hops and yeast.**

Water is the main ingredient in beer, as far as quantity is concerned. Our water comes from a 300' deep artesian well. It is not treated with chlorine or any other chemical. **Malted barley** is simply a grain that has been wetted and allowed to germinate, before being dried under controlled conditions. By mixing a variety of malts, we can produce beers from a golden color to an opaque black. **Hops** are the green flower of a creeping vine. They are shaped like pine cones and are about the size of your thumb. The oils in the hop cone contribute bitterness and aroma to the beer. **Yeast** is an organism that consumes sugar and converts it to alcohol, carbon dioxide and other trace compounds. These compounds can add a fruity aroma to a beer.

THE PROCESS

Brewing our beers requires 4 basic processes: **mashing, boiling, fermenting, conditioning.**

Mashing extracts fermentable sugar from the malted barley. First the malted barley is mixed with warm water, forming a mash which is allowed to rest at a temperature of about 153°F. Then the sugar-rich water (now called wort) is drained off and **boiled** for about 90 minutes. During the boil, hops are added at different times to add bitterness, flavor and aroma. At the end of the boil, the wort is cooled, yeast is added, and **fermentation** takes place for 6 or 7 days. It is during fermentation that the yeast is consuming the sugar and converting it to alcohol and carbon dioxide. At the end of fermentation, the beer is kegged. Here it **conditions** or matures for about 1 week, further developing its flavor and carbonation. It is then ready to be tapped and served. From brew day to serving, our beers take about 14 days to make.