



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. \$ 11.99

Mini Nachos

Add guacamole for \$1.00
Add Chicken or ground beef for \$2.50

Chicken or Beef Quesadilla

Seasoned chicken or beef, pepper, onions, tomatoes, black olives topped with melted Monterey Jack & Cheddar cheeses. Served on a flour tortilla with salsa and sour cream. \$ 6.99

Add Guacamole for \$1.00
Jalapeño available upon request.

Black and Tan Beer Battered Onion Rings

A mountain of real onions, in a light brew batter. \$ 7.99
Not so hungry? Try a smaller order. \$3.99

Magic Wings

10 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. \$12.99
Hungry? Try 20 wings \$21.99

Garlic Cheese Bread

French bread topped with our own garlic spread and melted Mozzarella cheese. Served with marinara sauce. \$5.99

Say Cheese...Sticks

A half dozen breaded mozzarella sticks, deep-fried, served with marinara sauce \$5.99

Spinach Artichoke Dip

A hot bowl of creamy spinach and artichoke dip served with a pile of tortilla chips. A great way to start a meal! \$7.99

SOUPS AND SALADS

Soup du Jour Cup -\$2.99 Bowl -\$3.99

French Onion Soup

Loads of onions simmered nice and slow in a rich broth with a hint of our Class V Stout. Topped with home-style croutons and melted Swiss cheese. \$4.99

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

Garden Salad

Mixed greens topped with tomatoes, onions, cucumber slices, shredded carrots with your choice of dressing.

Small - \$3.25 Large - \$5.99
Add Grilled Chicken for \$2.50
Add Grilled Shrimp for \$3.50

Caesar Salad

A full bowl of romaine tossed with Caesar dressing, home-style croutons, and grated Parmesan cheese \$6.99

Chicken Fajita Salad

Chopped romaine and green leaf lettuce topped with pan-fried roasted red peppers, onions & seasoned chicken strips, sprinkled with shredded Monterey Jack & Cheddar cheeses. Served with salsa & Sour cream \$9.25

Buffalo Chicken Salad

Chopped green leaf lettuce, tomatoes, shredded carrots and Bleu Cheese dressing topped with chicken dipped in our own Buffalo IPA sauce. \$8.99

Chef Salad

Large garden salad topped with ham, turkey, boiled egg, Swiss and Cheddar cheeses. \$9.99

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. \$7.99

Fish and Chips

Beer battered haddock pieces, deep-fried, served with tartar sauce and French fries. \$7.99

SANDWICHES, & WRAPS

*All served with pickle spear and choice of French fries or coleslaw.
Try sweet potato fries for \$1.50 extra or onion rings for \$2.00 extra.*

Filet Steak Sandwich*

The King of our sandwiches! Beef tenderloin seared in garlic butter paired with slow cooked peppers, onions, and mushrooms and topped with melted Swiss cheese. Served on a toasted bun. \$12.99

New Yorker Wrap

A warm wrap with grilled diced chicken, bacon, onions, tomatoes, lettuce, and Dijon mayo tucked into a flour or whole wheat wrap \$7.99

Chicken Caesar Wrap

Diced chicken breast, romaine, and tomato, tossed in Caesar dressing and wrapped in a flour or whole-wheat tortilla. \$8.99

Hummus Veggie Wrap

Fresh chopped vegetables, tomato, cucumbers, green peppers, black olives, sliced portabella, and lettuce tossed in a creamy Italian dressing rolled in a flour or whole-wheat wrap. \$7.99

Roast Turkey "Dinner" Wrap

Sliced roasted turkey, stuffing, cranberry sauce, lettuce & mayo rolled into a flour or whole-wheat tortilla. \$ 8.99

Portabella Mushroom Sandwich

The big mushroom, marinated and then grilled, topped with sautéed peppers, onions and melted Swiss cheese. Served with lettuce and tomato on a toasted bun. \$7.99

BURGERS

*All served with pickle spear and choice of French fries or coleslaw.
Try sweet potato fries for \$1.50 extra or onion rings for \$2.00 extra.*

Burger of the day*

Ask your server about our featured burger of the day.

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

North of the Border Burger*

Fried onions, Cheddar cheese & Canadian bacon make this burger a favorite of our friends up north. Served on a toasted bun with lettuce and tomato. \$9.99

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

Woodsmen 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



Modify your Burger Additions

Add cheese	\$0.75
Add mushrooms	\$0.75
Add apple-smoked bacon (4 strips)	\$2.00
Add sautéed onions	\$0.75



DINNER ENTREES*

Ask your server about today's specials!

* This food is or may be served raw or undercooked or may contain raw or undercook 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.

GOOD BEER TO GO!!

Now you can enjoy your favorite Kennebec River brew, back at your cabin or campsite..... Or take a few home! Makes a great gift too!

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.