

THE PUB AT KENNEBUNKPORT INN

EATS

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| French Onion Soup | 7 |
| Brandy, Port, demi-glaze, cheesy crouton | |
| Deviled Eggs | 8 |
| 3 traditional style and 3 avocado-wasabi | |
| Fried Cheese Curds | 9 |
| Served with ancho chile ranch dip | |
| Buffalo Cauliflower | 10 |
| Lightly coated in a garbanzo bean flour and served with a blue cheese dressing | |
| Baked Stuffed Potatoes | 9 |
| Fingerling potatoes, bacon, cheddar, sour cream & scallions | |
| Chicken Wings | 10 |
| Buffalo or Asian BBQ | |
| Classic Caesar Salad | 9 |
| Add Grilled Chicken | 6 |
| Cobb Salad | 12 |
| Grilled chicken breast, bacon, avocado, tomato, hard boiled egg, red onion and blue cheese | |
| Classic Burger* | 14 |
| House specialty of chuck, short rib and brisket. Topped with cheddar, bacon, lettuce, tomato, onion. Served on a toasted brioche bun with fries & sweet chili slaw. | |
| Crab Cake Sandwich | 14 |
| Maine crab and corn cakes, lightly fried with house tartar sauce & lettuce. Served on a toasted baguette with fries & sweet chili slaw. | |
| Grilled Chicken & Avocado | 12 |
| Grilled chicken breast with avocado & Sriracha lime aioli. Cheddar, lettuce, tomato, and onion. Served on a toasted brioche bun with fries & sweet chili slaw. | |
| Cheesesteak Sandwich | 14 |
| Philly-style shaved sirloin with American cheese, sautéed onions, & mayo. Served on a toasted baguette with fries & sweet chili slaw. | |

SWEET EATS

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| Chocolate Chip Cookies | 6 |
| Two freshly baked cookies with vanilla ice cream | |
| Homemade Cheesecake | 6 |
| Chef's choice | |

COCKTAILS

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| El Diablo | 13 |
| Charred jalapeño infused tequila, ginger liqueur, citrus, blood orange, house sour | |
| Ginger Rye Manhattan | 13 |
| Bulliet bourbon, ginger root, Dolin Rouge vermouth, orange bitters | |
| Blueberry Lemondrop | 12 |
| Blueberry infused vodka, Elderflower liquor, fresh citrus, house sour | |
| Hot Figgin' Cider | 11 |
| Black mission fig infused cognac, piping hot apple cider | |
| The Botanist | 14 |
| Plymouth gin, Luxardo, Amaro, Peychaud's bitter, fresh watermelon syrup, and lemon | |

WINES

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| SPARKLING | |
| Prosecco, Cuvee, Beautrice, IT | 10 |
| Brut Sparkling Rose, Dom Chandon, CA | 14 |
| Cava, Cristalino, ES | 10 |
| WHITE | |
| Pinot Grigio, Esperto, IT | 9 |
| Sauvignon Blanc, Wither Hills, NZ | 11 |
| Riesling, SA Prum "Luminance", DE | 12 |
| Chardonnay, Cambria, CA | 12 |
| Rose, Mas Des Bressades, FR | 10 |
| RED | |
| Pinot Noir, Simple Life, CA | 11 |
| Malbec, Tinto Negro, AR | 10 |
| Merlot, Seven Falls, WA | 10 |
| Cabernet Sauvignon, McManis, CA | 11 |
| Shiraz, St. Hallett, Barossa Valley, AU | 10 |
| Zinfandel, Predator Old Vine, CA | 10 |

BEERS

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| DRAFT | |
| Sam Adams Seasonal | 6 |
| Allagash White Belgian | 6 |
| Peak's Organic, IPA | 6 |
| Bud Light | 4 |
| Sebago Red Ale | 6 |
| BOTTLE | |
| Boston Lager | 5.50 |
| Baxter Stowaway IPA | 5.50 |
| Guinness | 6.50 |
| Stella Artois | 5.50 |
| Angry Orchard | 5.50 |
| Miller Light // Coors Light | 4.50 |
| Budweiser // Bud Light | 4.50 |
| Heineken // Corona | 5 |