

The BURLEIGH

APPETIZERS

Grilled Shishito Peppers	\$8
Maldon Sea Salt	
Bar Nuts	\$8
Warmed with Sea Salt and Garden Herbs	
Chicken Wings	\$12
Tossed with Fresno Chili Hot Sauce; Served with Bleu Cheese Dressing	
Hand-Cut French Fries	\$8
Freshly cut and fried; Tossed with Sea Salt	
Fried Brussels Sprouts*	\$8
Tossed with Honey Sracha Glaze	
Maine Mussels	\$12
Bacon, Bleu Cheese, White Wine, Cream	
Hummus	\$16
House-Made Hummus; Roasted Seasonal Vegetables; Warmed Pita; Olives; Naan	
Cheese & Charcutiers	\$12
Bleu Cheese; 4-Year Yorkshire Cheddar; Camembert; Chorizo; Speck; Whole-Grain Mustard; Piquillo Pepper Relish; Sourdough Crostini	

SALADS

<i>Add to Any Salad:</i>	
<i>Chicken \$8</i>	
<i>Lobster \$16</i>	
<i>Avocado \$3</i>	
Roasted Beet	\$13
Roasted Beets Arugula Baby Kale Goat Cheese Candied Walnuts Citrus-Honey Vinaigrette	
Caesar	\$13
Baby Romaine Peppercorn Caesar Garlic Bread Crumb Marinated Anchovy	
Burrata	\$16
Narraganset Creamery Burrata Local Heirloom Tomatoes Baby Arugula Garden Pesto Served with Sourdough from Boulangerie	

MAIN COURSES

Maine Lobster Roll	\$26
Fresh Maine Lobster, Iceberg Lettuce, and Caper Aioli; Served on a Toasted Brioche Roll with Fresh-Cut Fries	
Fried Chicken Sandwich	\$15
Buttermilk and Flint Corn Battered Chicken, Red Cabbage, Fresno Chili Hot Sauce; Served on a Brioche Bun with Fresh-Cut Fries	
Griddle Burger	\$16
Two Local Patties, Iceberg Lettuce, American Cheese, Pickles, 'House Sauce'; Served on a Brioche Bun with Fresh-Cut Fries (<i>Add a Patty \$5</i>)	

*\$1 of every portion of Fried Brussels Sprouts is donated to *Full Plates Full Potential*, an organization that works to end food insecurity for Maine families.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Before placing your order, please inform us if a person in your party has a food allergy.

The BURLEIGH

SPECIALTY COCKTAILS \$13

Fall Heat

Tequila • Cherry Purée
Lime • Agave
Jalapeño

KPI Gin

Riparian Gin • Elderflower
Rosemary Simple
Grapefruit • Lime
Cucumber • Splash of Soda

Orange Turmeric

Margarita

Tequila • Triple Sec • Lime
Juice • Orange Juice
Turmeric Simple Syrup
Chili Powder & Salt Rim

The Burleigh Spritzer

Aperol • Peach Schnapps
Peach Purée • Prosecco
Soda

Blackberry & Bourbon

Bourbon • Blackberry Jam
Lemon • Honey

Mezcal Mule

Mezcal • Grapefruit
Lime Cordial • Ginger Beer

KPI Fizz

Vodka • Pomegranate
Cranberry • Fresh Lime
Mint • Soda

Apple Smash

Spiced Rum • Butterscotch
Schnapps • Apple Cider
Brown Sugar & Cinnamon
Rim

Passion Green Tea

Vodka • Green Iced Tea •
Lemon • Passionfruit

Blueberry Mojito

Rum • Lime • Blueberry
Purée • Mint • Soda

WINE BY THE GLASS \$12

White

Tomasi Pinot Grigio, ITA.
Petit Balthazar Viognier Sauv. Blend, FRA.
Thierry Deulannay Sauvignon Blanc, FRA.
Harken Chardonnay, CA

Rosé

Balthazar Rosé, FRA

Sparkling

Terra Serena Prosecco, ITA.
Hillinger Secco Rosé, AUS.
(187 ml)

Red

Hayes Valley Cabernet Sauvignon, CA
Black River Malbec, ARG.
Underwood Pinot Noir, OR
Sangre de Toro Tempranillo, ARG.
Poggio Badiola Toscana, ITA.
Charles & Charles Cab. Syrah Blend, WA

FALL FLIGHTS

Wine Flight

\$15

Choose any four of our elegant, flavorful wines by the glass and enjoy a wine flight.

Draft Beer Flight

\$15

Inquire with your server about our rotating selection of local drafts. Choose four and enjoy a flight of local brews.

Bourbon Flight

\$30

Our bourbons have been especially tailored for the fall season. Choose any four of the below and enjoy our bourbon flight.

Batson River's Langston Road

Basil Hayden's • Breckenridge

Buffalo Trace • Evan Williams • Larceny

Knob Creek • Maker's Mark • Woodford Reserve

CURATED CLASSICS \$15

Mainely-Made Old Fashion

Blueberry Infused Bourbon • Maine Maple
Syrup • Burnt Orange & Angostura Bitters
Luxardo Cherry

KPI Manhattan

Rye Whiskey • Amaro Montenegro
Burnt Orange & Angostura Bitters
Luxardo Cherry

DESSERT PREVIEW \$13

Espresso Martini

Vodka • Khalua • Bailey's • Espresso

Chocolate Martini

Vodka • Chocolate Liqueur
Irish Cream • Milk

Cloud Nine

Aged Rum • Khalua • Simple Syrup
Aerated Cream

BEER

Draft

Inquire with your server about today's selection of local rotating draft beer.

Featured Bottles

Lone Pine "Brightside" IPA	\$7
Gunners Daughter Milk Stout	\$7
Orono "Party All The Time" Strawberry Sour	\$7
Oxbow "Surfcast" Farmhouse Ale	\$7
Artifact "By Any Other Name" Cider	\$7
BunkTober Fest Märzen Lager	\$7
Ricker Hill "Maniac" Apple Pie Cider	\$6
Farm Flor Dry Table Cider	\$6

Classic Bottles

Bud Light	\$4	Coors Light	\$4
Allagash White	\$6	Tecate, MEX.	\$5
Miller High Life	\$5	Michelob Ultra	\$4
Stella Artois	\$6		

Gluten Free / Non-Alcoholic

Willie's Superbrew Sparkling ^{GF} <i>Pomegranate & Acai • Ginger & Lemon</i>	\$6
Flying Ember Kombucha 16oz ^{GF} <i>Ancient Berry • Lemon Orchard • Ginger & Oak</i>	\$7
Redbridge Wheat Sorghum ^{GF}	\$6
Kaliber ^{N/A}	\$5
Athletic's Upside Down Golden Ale ^{N/A GF}	\$7

MOCKTAILS \$5

Hattie's Spritzer

Seasonal Purée • Lemon • Soda Water

Iced Green Tea Twist

Green Tea • Lemon • Passionfruit

Blackberry Cooler

Blackberry • Lime • Mint • Soda Water

Parties of 5 or more may be subject to an additional 20% gratuity.