

The BURLEIGH

APPETIZERS

Chicken Wings Togarashi, Sesame, Blue Cheese	\$12
Hand-Cut French Fries Freshly Cut and Fried; Tossed with Sea Salt, House Sauce	\$8
Fried Brussels Sprouts* Herbed Tahini, Garlic Breadcrumbs, Honey Citrus, Fresno Chili	\$8
Hummus House-Made Hummus; Roasted Seasonal Vegetables; Warmed Pita; Olives; Naan	\$16
Baked Feta Cherry Tomato, Cilantro Gremolada, Naan	\$16
Sesame Fried Shrimp Honey Sriracha Glaze, Scallion	\$16

SALADS

Add to Any Salad	
Lobster	\$16
Chicken	\$8
Steak	\$15
Shrimp	\$12
Tamarind Glazed Wedge Smoked Bacon, Blue Cheese, Tomato, Umami Herb Dressing	\$13
Caesar Baby Romaine, Parmigiano-Reggiano, Marinated Anchovy, Garlic Bread Crumb, Peppercorn Caesar Dressing	\$13
Farm Salad From Our Friends at Laughing Stock Farm Daily Preparation	\$13

MAIN COURSES

Maine Lobster Roll Fresh Maine Lobster, Iceberg Lettuce, and Caper Aioli;	\$26
Fried Chicken Sandwich Whipped Feta Yogurt, baby kale, capers. Served on a Toasted Brioche Roll with Fresh-Cut Fries	\$15
Classic Burger Prime Angus Beef, Iceberg Lettuce, American Cheese, Pickles, Tomato, Onion; Served on a Brioche Bun with Fresh-Cut Fries	\$16
Patty Melt Prime Angus Beef, Sautéed Cremini Mushroom & Onion, Boursin Cheese Served on Rye Bread with Fresh-Cut Fries	\$16

*\$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.

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

The BURLEIGH

SPECIALTY COCKTAILS \$13

Winter Heat

Tequila • Cherry Purée
Lime • Agave •
Jalapeño

KPI Gin Hot Toddy

Batson River Riparian Gin •
Elderflower Liqueur • Lemon •
Honey • Hot Water

Orange Turmeric Margarita

Tequila, Turmeric Simple
Syrup Chili Powder & Salt Rim

Peppermint Snowflake

White Chocolate Liqueur
•Vodka •Peppermint Liqueur

Blackberry & Bourbon

Bourbon • Blackberry Jam •
Lemon • Honey

Caramel Apple

Salted Caramel Crown Royal •
Red Apple Liqueur • Apple
Cider

Fig Flower

Fig Infused Vodka •
Elderflower • Fresh Lemon
•Prosecco

Holiday Rum Punch

White & Spiced Rum •
Cranberry • Apple Cider •
Pomegranate

K'Porter

Vodka • Limoncello • White
Cranberry Juice • Lime

Seasonal Sangria

Bartender's creation

CURATED CLASSICS \$15

Mainely-Made Old Fashioned

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

KPI Manhattan

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

DESSERT COCKTAILS \$13

Espresso Martini

Vodka • Kahlúa • Bailey's • Espresso

Chocolate Martini

Vodka • Chocolate Liqueur
Irish Cream • Milk

Cloud Nine

Aged Rum • Kahlúa • Simple Syrup • Aerated Cream

Hot Butterball Cocoa

Hot Cocoa • Butterscotch Schnapps • Fireball

MOCKTAILS \$5

Hattie's Spritzer

Seasonal Purée • Lemon • Soda
Water

Breezeway

Grapefruit • Lime • Ginger Beer

Water

San Pellegrino Sparkling
Tratap Sparkling Blueberry

WINE BY THE GLASS \$12

Sparkling

La Bella Prosecco, ITA.
Hillinger Secco Rosé, AUS.
(187 ml.)

White

2017 Tomasi Pinot Grigio, ITA.
2017 Thierry Deulannay
Sauvignon Blanc, FRA.
2017 Harken Chardonnay, CA

Red

Hayes Valley Cabernet Sauvignon, CA
Black River Malbec, ARG.
Underwood Pinot Noir, OR
Clay House Adobe Red Blend, CA
Poggio Badiola Toscana, ITA.
Charles & Charles Blend, WA
Bajo Montepulciano, ITA

Rosé

Summer Water Rosé, CA

Port

Sandeman Ruby Porto	\$10
Broadbent Rainwater Medeira	\$12
Kopke Ruby Porto	\$11
Warre's Optima Tawny Port	\$14

BEER

Draft

Local rotating draft beer

Featured Bottles

Lone Pine "Brightside" IPA	\$7
Gunners Daughter Milk Stout	\$7
BunkTober Fest Märzen Lager	\$7
Artifact "By Any Other Name" Cider	\$7
Ricker Hill "Maniac" Apple Pie Cider ^{GF}	\$6
Farm Flor Dry Table Cider ^{GF}	\$6

Classic Bottles

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

Gluten Free

Willie's Superbrew Sparkling 4.5% abv Pomegranate & Acai • Ginger & Lemon	\$6
Flying Ember Kombucha 16oz 4.5% abv Ancient Berry • Lemon Orchard • Ginger & Oak	\$7
Redbridge Wheat Beer	\$6

Non-Alcoholic (<0.5% ABV)

Kaliber	\$5
Athletic's Upside Down Golden Ale	\$7

FLIGHTS

Wine Flight

Choose any four of our elegant, flavorful wines
by the glass and enjoy a wine flight. \$15

Draft Beer Flight

Inquire with your server about our rotating
selection of local drafts. Choose four and enjoy
a flight of local brews. \$15

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