

The
Cannery Pub



WINES

House Wines (Barefoot) 5.00

Whites

Pinot Grigio, Chardonnay, Riesling, White Zinfandel

Reds

Cabernet Sauvignon, Merlot

Premium Wines 8.00

Whites

Sauvignon Blanc (Dancing Bull)

Chardonnay (William Hill)

Reds

Malbec (Tilia)

Cabernet Sauvignon (Storypoint)

BEER

Bottles/Cans

Downeast Cider

Woodchuck Amber Cider

Clausthaler (non-alcoholic)

St. Pauli Girl (non-alcoholic)

Omission (gluten free)

Guinness

Sam Adams Boston Lager

Corona

Michelob Ultra

Budweiser

Bud Light

Coors Light

Pabst Blue Ribbon

**Ask Your Server About
Our Local Beers On Tap!
Try a Beer Flight Today!**

SPECIALTY DRINKS

Raspberry Peach Ice Tea

Stoli Razberi Vodka, Peach Schnapps, and Raspberry Iced Tea

Camp Juice

Hypnotiq, Cold River Blueberry Vodka, Peach Schnapps, Pineapple Juice, and Ginger Beer

Garden Party

Cold River Gin, Effen Cucumber Vodka, and Pink Lemonade

Patriot Punch

Bacardi, Malibu, Banana Liquor, Pineapple Juice, Orange Juice, and Cranberry Juice

Berry Lemonade

Cold River Blueberry Vodka, Raspberry Puree, Strawberry Puree, Cranberry Juice, and Pink Lemonade

Rolo

Rum Chata, Caramel Vodka, Godiva Chocolate Liquor and Milk. Topped with Whipped Cream.

Summertime In A Glass

Absolut Vodka, Malibu, Orange Juice, Pineapple Juice and Cranberry Juice

Orange Splash

Absolut Vodka Citron, Triple Sec, Lime Juice, Orange Juice with a sugar rim

Blackberry Whiskey Lemonade

Jameson Whiskey, Blackberry Liquor, Tonic Water and Lemonade

Cucumber Bloody Mary

Effen Cucumber Vodka, and Bloody Mary Mix

Chocolate-Hazelnut Coffee

Godiva Milk Chocolate, Amaretto, Coffee, Topped with Whipped Cream

Going to a Movie?

**DON'T FORGET ABOUT OUR
21 + BALCONY SEATING AND
DRINK SERVICE IN ALL THREE
THEATERS!**

ASK YOUR SERVER FOR MORE INFORMATION!

BEVERAGES (Non-Alcoholic)

Pepsi - Diet Pepsi - Sierra Mist - Mountain Dew - Dr. Pepper - Ginger Ale - Mug Root Beer - Pink Lemonade
 Brisk Sweet Iced Tea - Lipton Unsweetened Iced Tea - Hot Coffee - Hot Tea - Hot Cocoa—2.00 (Includes 1 Refill)

Captain Eli's Root Beer - Raspberry Lemonade - Raspberry Iced Tea - Strawberry Lemonade - Shirley Temple - Roy Rogers—2.50

Root Beer Float—5.00

San Pellegrino Sparkling Water Plain, Blood Orange, or Grapefruit—2.50

Bottled Poland Spring Water—2.00

Assorted Bottled Fruit Juices—2.50 (ask your server to see what's available!)

STARTERS

Soft Pretzel Sticks

6

3 fried Soft Pretzel Sticks served with your choice of Mustard, Cheddar Cheese sauce, or our House-Made Honey Mustard

Tex-Mex Cheese Wontons

5.50

Mexican spiced, cheese filled wontons

Mac & Cheese Bites

6.50

Popcorn Chicken

6

Pub Platter

12

Chicken Tenders, Mozzarella Sticks, Tex-Mex Wontons and Onion Rings on a bed of Fries

Petite Sampler

8.50

Tex-Mex Cheese Wontons, Mac & Cheese Bites, and Chicken Tenders on a bed of Fries.

Mozzarella Sticks

6

Premium Meat & Cheese Board

23

(Charcuterie plate) Combination of cured meats, premium cheeses, a variety of pickled items, olive salad, and a savory spicy bacon jam. Accompanied by crusty French baguette.



Try with any of our Premium Wines

Farmers Market Quesadilla

9

Grilled Summer Vegetables with Goat Cheese

*Ultimate Nachos

10

Gluten-free Tortilla chips piled with Cheddar Cheese, Bell Peppers, diced Tomatoes, Black Olives, and Black Bean and Corn Salsa with a Jalapeño garnish

- Add Smoked Pulled Chicken or Pulled Pork for 2.00

**For those with a smaller appetite,
 try our 1/2 order of Nachos (6.00)**

Quesadilla

9

Grilled Chicken, Bell Peppers, Diced Tomatoes, Black Bean and Corn Salsa, and Shredded Cheese.
(Let your server know if you'd like a little heat!)

Jumbo Crab Cakes

14

House-Made Southwestern Crab Cakes with a Southwest Aioli

Potato Skins

8

Traditional House-Made Potato Skins— Topped with Bacon, Shredded Cheddar Cheese

Chili Cheese Fries

8

House-Made Chili on a bed of crisp French Fries topped with Shredded Cheddar Cheese

Cheese Tray

16

Our house-made Cheve Cheese, premium cheese, house-made spicy bacon jam, olive salad, assorted fruit. Accompanied by grilled crusty French baguette

Throughout our menu, items that are gluten-free (or can be made gluten-free) are indicated with an asterisk (*)

Please keep in mind that while some items can be made gluten-free, we are **NOT** a gluten-free kitchen.

Please let your server know if you have a gluten allergy, or would like one of the indicated items made gluten-free.

***Split Plate Charge of \$2.50**

SOUPS & SALADS

Our Chili, Soups, and Chowders are made in-house using fresh, local ingredients

Chili

5/6.⁵⁰

Soup/Chowder of the Day

6/8

For those of you with a smaller appetite, enjoy a cup of Soup or Chowder (4/5)

***Garden Salad**

Crisp Romaine Lettuce, Cucumber, Tomato, Red Onion, and a blend of Sweet Peppers

8/6(half)

***Cobb Salad**

Fresh Greens topped with Applewood Smoked Bacon, Bleu Cheese Crumbles, diced Tomato, Cucumber, and hardboiled Egg

13/8.⁵⁰(half)

***Caesar Salad**

Crisp Romaine Lettuce, Croutons, and shaved Parmesan Cheese tossed with Caesar Dressing

9/6(half)

***Oriental Chicken Salad**

Mixed Greens, Crispy Chicken, Mandarin Orange Slices, Sliced Almonds, Scallions and Sesame Sticks

12

***Niçoise Salad**

The Tannery's twist on a classic Niçoise Salad. Fresh Spinach, Poached Potatoes, Green Beans, hardboiled Egg and Olives along with a selection of rotating seasonal local vegetables. Suggested dressing is our House-Made Dijon Herb Vinaigrette.

12.50

***BBQ Chicken Salad**

Fresh greens, with crispy BBQ chicken, grilled corn, diced tomatoes, cucumbers, and red onion tossed in a BBQ ranch dressing and garnished with crispy corn chips.

12.50

***Fiesta Salad**

Fresh greens with Bell Peppers, diced Tomato, Corn and Black Beans, topped with Salsa, Sour Cream, and Tortilla chips

9/6(half)



Try with our Barefoot Riesling

Add: Bleu Cheese Crumbles, Candied Walnuts, Dried Cranberries, Sunflower Seeds 1 ea. Lobster (Mkt..) Steak tips 6.50 Shrimp 5.00, Hamburger 6.00, Chicken 4.50, Veggie Burger 4.00

BURGERS

We proudly serve all natural Black Angus Burgers

All Burgers come with Fries or Chips and a Pickle. Substitute Sweet Potato Fries, Onion Rings, or homemade Granny Smith Apple Coleslaw for \$1, or a Demi Salad for \$2 Add Lettuce, Tomato and Onion to your Burger for 45¢

***Basic Burger**

Our undressed Burger

9

Mushroom & Swiss Burger

Topped with Sautéed Mushrooms and Swiss Cheese

11

***Veggie Burger**

A roasted Beet, Kale and Bean Burger. Gluten-free and Vegan friendly!

9

Bleu Burger

Topped with Bleu Cheese Crumbles, caramelized Onions, and Buffalo Sauce

11

***The Tannery Burger**

Topped with our House-Made Spicy Bacon Jam and Cheve Cheese

11

***C.P.C. Burger**

Chicken. Pig. Cow. Our Basic Burger topped with a fried Egg, Applewood Smoked Bacon, and Cheddar Cheese

14



Try with our Tilia Malbec

Rodeo Burger

Topped with Cheddar Cheese, BBQ Sauce, and Onion Rings

11.50

Substitute Grilled Chicken Breast or a Veggie Burger on any Burger for no additional cost!

MAKE YOUR OWN MAGIC!

Add any of these toppings to your burger!

American Cheese, Cheddar Cheese, Swiss Cheese, Bleu Cheese Crumbles (1.00), Mozzarella (1.50), Sautéed Mushrooms, Caramelized Onions, Sautéed Peppers, Jalapeños (.75), Applewood Smoked Bacon (2.00)

Our burgers are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

PUB FARE

Some Pub Fare is served with your choice of Fries or Potato Chips.

Substitute Sweet Potato Fries, Onion Rings, or House-Made Granny Smith Apple Coleslaw for \$1, or a Demi Salad for \$2

Pesto Pasta 11

Penne Pasta with Diced Tomato tossed in Pesto Sauce

Add Grilled Chicken Breast 4.50
Add Grilled Shrimp 5.00
Add Lobster (Mkt. Price)
Add Steak Tips 6.50

Loaded Steak & Cheese 10

Lean, Shaved Steak, American Cheese and Sautéed Mushrooms, Onions, and Green Peppers with a Creamy Parmesan Horseradish Aioli

Pulled BBQ Pork Sandwich 9

Southern style BBQ Pulled Pork topped with our House-Made Granny Smith Apple Coleslaw and served open-faced on a Savory Corn Bread Waffle

Turkey Toasty 9

Sliced Turkey Breast with our House-Made Chevre cheese and Cran-Cherry Chutney warmed in a grilled French Baguette

Pesto Chicken Sandwich 9

Grilled Chicken Breast with our House-Made Pesto Aioli, Tomato, and Fresh Mozzarella

*ABC Chicken Sandwich 9.50

Grilled Chicken Breast with sliced Granny Smith Apple, Applewood Smoked Bacon, and melted Cheddar Cheese on a Bun

Marinated Steak Tips 14

Our House Marinated Steak tips with Mushrooms and Onions in a demi glaze. Served with House-Made Chevre Cheese Mashed Potato.



Try with our Blackberry Whisky Lemonade

Chicken Tenders 9

Served with Fries

Chicken Caesar Wrap 9

Crisp Romaine, Shaved Parmesan Cheese, and Grilled Chicken tossed with Caesar Dressing wrapped in a classic Flour Tortilla

Lobster Roll Market Price

Grilled traditional New England style roll with Crisp Lettuce and your choice of Butter, Plain Mayo, or Herb Mayo. Served with French Fries and House-Made Cole Slaw.

B.L.T 9

Applewood Smoked Bacon, Tomato, Lettuce and Herb Mayo served on White or Wheat Bread, wrapped in a White Tortilla, or a Savory Corn Bread Waffle.

*Add Turkey or Grilled Chicken Breast for \$4.50
Add Grilled Shrimp for \$5, Add Lobster \$ (Mkt. Price)*

Fish & Chips 11

Traditional Pub-style Beer-Battered Fried Haddock served with Fries and our House-Made Granny Smith Apple Coleslaw



Try with our IPA on tap

Bubba Gump Wrap 12

Grilled Shrimp with Artichoke, Swiss Cheese, Spinach, and Pesto dressed with Remoulade wrapped up in a Classic Flour Tortilla

Summer Blues Sandwich 10

(Maine Blueberry Chicken Sandwich)

Grilled Chicken with Spinach, our house made Maine Blueberry Sage Chutney, and House-Made Chevre Cheese served on a Bun.

Asian B.W.M. 12

A House-Made, open-faced, Bacon-Wrapped Meatloaf sandwich served on House-Made Chevre Cheese Mashed Potato and smothered with Caramelized Onions and an Asian BBQ Sauce

Maine Maple Serracha Crispy Chicken Sandwich 9.50

Crispy Chicken Breast coated in a Serracha Maple Glaze, Bread and Butter Pickles, Serracha Mayo, Topped with our House-Made Granny Smith Cole Slaw

18% Gratuity Added to Parties of 6 or More

DESSERTS

Magic Brownie Sundae

3 scoops of Vanilla Ice Cream with Hot Fudge, Whipped Cream, and Chocolate Sauce on top of our Warm House-Made Brownie

Sopapillas

Fresh Fried Dough dusted with Powdered Sugar and topped with a Seasonal Ice Cream or Sorbet

Tannery Strawberry Shortcake

Rotating Cake Flavors served with Strawberries, Whipped Cream and topped with Fresh Strawberries

Complex Brownie Sundae

Vanilla Ice Cream, Chocolate Sauce, and our very own Cran-Cherry Compote on top of our Warm House-Made Brownie.

Kids Ice Cream Sundae

2 Scoops of Vanilla Ice Cream topped with Whipped Cream and Chocolate Sauce

Summer Berry Trifle

Combination of In-Season Berries layered with House-Made Lemon Curd, Whipped Cream, and Sweet Cake

Tres' Leches Whip

Light frozen Tres' Leches Flavored Whip layered with Snickerdoodle Cookies



Try with our Chocolate-Hazelnut Coffee

Don't forget to ask your server about our dessert specials!