

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)

Omission (gluten free)

Guinness

Sam Adams Boston Lager

Corona

Michelob Ultra

Budweiser

Bud Light

Coors Light

Pabst Blue Ribbon

Stella Artois

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

# SPECIALTY DRINKS

## **Kraken Café**

Kraken Spiced Rum, Kahlua, Coffee, Topped with Whipped Cream

## **Chocolate-Hazelnut Coffee**

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

## **Caramel Apple Cider**

Caramel Vodka, Hot Apple Cider

## **Hot Apple Rum**

Captain Morgan, Apple Pucker, Hot Apple Cider

## **Pumpkin Spice Hot Chocolate**

Godiva Milk Chocolate, Pumpkin Spice, Hot Chocolate

## **Chocolate Russian**

Kahlua, Absolute, Hot Chocolate

## **Chocolate Rum Chatta**

Rum Chatta, Hot Chocolate

## **Cocoa Raspberry Heaven**

Chambord, White Chocolate Godiva, and Hot Cocoa

**Ask Your Server about an Unlimited  
Popcorn Bowl for \$**

*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  
 Lipton 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  
 Bottled San Pellegrino Sparkling Water—2.50  
 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 cheese, a  
 variety of pickled items, olive salad, and a savory spicy bacon jam.  
 Accompanied by crusty French baguette.

**Chili Cheese Fries** 8  
 Our House-Made Chili on a bed of crisp French Fries Topped with  
 Shredded Cheddar Cheese

**Potato Flight** 8

**\*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 Pulled Chicken or Pulled Pork for 2.00

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

**Jumbo Crab Cakes** 14

House-Made Southwestern Crab Cakes  
 with a Southwest Aioli

**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!)*

**Local Veggie Quesadilla** 9

Grilled Zucchini, Summer Squash, Red Onion tossed in Balsamic  
 Vinegar, Fresh Tomato and Goat Cheese.

**Fall Quesadilla** 9

House Roasted Turkey, Roasted Butternut Squash, House-Made  
 Cran-Cherry Chutney and Goat Cheese

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.<sup>50</sup>

**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.<sup>50</sup>(half)

## \*Caesar Salad

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

9/6(half)

## \*Fiesta Salad

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

9/6(half)

## \*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

**Add: 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

## Bleu Burger

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

11

## \*Veggie Burger

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

9

## \*C.P.C. Burger

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

14

## \*The Tannery Burger

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

11

## Rodeo Burger

Topped with Cheddar Cheese, BBQ Sauce, and Onion Rings

11.50

## Mushroom & Swiss Burger

Topped with Sautéed Mushrooms and Swiss Cheese

11

### **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)

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

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 homemade Granny Smith Apple Coleslaw for \$1, or a Demi Salad for \$2*

**Mac N Cheese** 12.50  
Our House-Made Mac N Cheese with a classic cheese sauce served on Rotini pasta

Add Grilled Chicken Breast 4.50  
Add Grilled Shrimp 5.00  
Add Steak Tips 6.50

**Loaded Steak & Cheese** 9.50  
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 Thumbprint Potatoes.

**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

**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*

**Fish & Chips** 11  
Traditional Pub-style Beer-Battered Fried Haddock served with Fries and our House-Made Granny Smith Apple Coleslaw

**Cajun Gump Wrap** 12  
Blackened Shrimp, Spicy Sausage with Swiss Cheese, Spinach, Sauteed Peppers and Onions dressed with Remoulade wrapped up in a Classic Flour Tortilla

**Winter 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 grilled Garlic Texas Toast and smothered with Caramelized Onions and an Asian BBQ Sauce

**Rotating Pot Pie** 13  
Our House-Made Pot Pie— Ask your server which of our rotating flavors is available today. Served with a demi salad.

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 Seasonal Bread Pudding**

House-Made Bread Pudding  
Ask your server about what our ever changing flavors are.

## **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

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