

The
Cannery Pub

WINES

House Wines (Barefoot) 5.25

Whites

Pinot Grigio, Chardonnay, Riesling, White Zinfandel

Reds

Cabernet Sauvignon, Merlot

Premium Wines 8.25

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

Chocolate Russian

Kahlua, Absolut, Hot Chocolate

Chocolate Rum Chata

Rum Chata and Hot Chocolate

Hot Apple Rum

Captain Morgan, Apple Pucker and Hot Cider

Caramel Apple Cider

Caramel Vodka and Hot Apple Cider

Pumpkin Spice Hot Cocoa

Godiva Milk Chocolate Liqueur, Pumpkin Spice Liqueur
and Hot Chocolate

Kraken Café

Kraken Spiced Rum, Kahlua, Coffee

Cocoa Raspberry Heaven

Chambord, White Chocolate Godiva and Hot Chocolate

Allen's Downeast Hot Mocha

Allen's Coffee Brandy and Hot Chocolate

Apple Amaretto Sour

Apple Cider, Amaretto Liqueur, Lemon Juice

Chocolate-Hazelnut Coffee

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

Drunken' Pumpkin

Rum Chata, Pumpkin Liqueur and Coffee

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

Mac & Cheese Bites

6.75

Popcorn Chicken

6.25

Corn Tots

6

Corn in a Sweet Batter and Deep Fried

Pub Platter

12.50

Chicken Tenders, Mozzarella Sticks, Corn Tots and Onion Rings on a bed of Fries

Petite Sampler

9

Corn Tots, Mac & Cheese Bites, and Chicken Tenders on a bed of Fries.

Mozzarella Sticks

6.25

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.

Fall Quesadilla

9.25

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

Local Veggie Quesadilla

9

Grilled Vegetables tossed in Balsamic Vinegar with Goat Cheese

*Ultimate Nachos

10.50

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

9.25

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

16.50

Our house-made Cheve Cheese, premium cheeses, house-made spicy bacon jam and 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 ~ Cup 5 Bowl 6.50 / **Soup** ~ Cup 4 Bowl 6 / **Chowder** ~ Cup 5 Bowl 8

*Garden Salad

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

8.50/6.50(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)

*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.

13

*Fiesta Salad

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

9/6(half)

Add: Bleu Cheese Crumbles, Candied Walnuts,
Dried Cranberries, Sunflower Seeds 1 ea.
Spicy Blacken 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

*Veggie Burger

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

9.50

*The Tannery Burger

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

11.50

Rodeo Burger

Topped with Cheddar Cheese, BBQ Sauce, and Onion Rings

11.75

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

Mushroom & Swiss Burger

Topped with Sautéed Mushrooms and Swiss Cheese

11.25

Bleu Burger

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

11.25

*C.P.C. Burger

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

14

MAKE YOUR OWN MAGIC!

Add any of these toppings to you burger!

American Cheese, Cheddar Cheese, Swiss Cheese, Bleu Cheese Crumbles (1.00), Goat Cheese, Mozzarella (1.50), Sautéed Mushrooms, Caramelized Onions, Sautéed Peppers, Jalapeños (.75), Applewood Smoked Bacon (2.25)

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 Spicy Blackened Shrimp 5.00

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 Spicy Blackened Shrimp 5.00

Loaded Steak & Cheese 10.50

Lean, Shaved Steak, American Cheese and Sautéed Mushrooms, Onions, and Green Peppers

Pulled BBQ Pork Sandwich 9.50

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 9.50

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

Pesto Chicken Sandwich 9.50

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 14.50

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

Chicken Tenders 9

Served with Fries

Chicken Caesar Wrap 9.50

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

B.L.T 9.50

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 Spicy Blackened Shrimp for \$5.

Fish & Chips 13.00

8.5oz of Traditional Pub-style Beer-Battered Fried Haddock served with Fries and our House-Made Granny Smith Apple Coleslaw

Cajun Gump Wrap 12.50

Blackened Shrimp, Spicy Sausage with Swiss Cheese, Spinach, Sautéed Peppers and Onions with Dirty Rice with a Remoulade wrapped in a Classic Flour Tortilla

Cordon Bleu Sandwich 10.50

Crispy or Grilled Chicken Breast with Ham, Swiss Cheese and a Parmesan Dijonnaise

Asian B.W.M. 12.50

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

Maine Maple Sriracha Crispy Chicken Sandwich 9.50

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

**Please let your server know if you are
headed to a movie**

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

Crème Brulee

House-made Traditional Crème Brulee

Complex Brownie Sundae

Vanilla Ice Cream, Chocolate Sauce, and our very own Cranberry-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

Tres' Leches Whip

Light frozen Tres' Leches Flavored Whip layered with Snickerdoodle Cookies

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