

SAVE THE ALES!

atlantic

BREWING COMPANY
BAR HARBOR, MAINE

taster \$2.50 5oz	large pour \$5 12oz	flights \$11 five 5oz tasters
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drafts

BLUEBERRY ALE

Amber Ale 5.1% abv
Brewed with blueberry juice, this well-balanced amber ale has a touch of sweetness

REAL ALE

Brown Ale 4.8% abv
Our flagship brown ale. Smooth and easy drinking, caramel notes, light nuttiness

MOUNTAIN HOPPER

American IPA 7.8% abv
A hazy, juicy, citrusy IPA brewed with Simcoe, Citra & Mosaic hops

ISLANDER

Session Ale 4.8% abv
Brewed with Mosaic, Amarillo & El Dorado hops. Dry hopped for a fruity finish

BREWER'S FLIGHT

Can't decide? Let the brewers pick for you!
Real Ale, Blueberry Ale, Mountain Hopper, Islander, bartender's choice

CUSTOM FLIGHT

Your choice of 5 beers

plus 4 more! ask for our rotating draft menu



wine

from our sister winery *Bar Harbor Cellars*
by the glass- \$6.

Pinot Noir - dry and full bodied

Dry Riesling - crisp and finishes dry

Blueberry - sweet and fruity

bar harbor old soaker soda

caffeine free and made with pure cane sugar

Old Soaker Root Beer - \$2.75

Old Soaker Blueberry Soda - \$2.75

soft drinks

Pepsi, Diet Pepsi, Lemonade, Dr Pepper, Mountain Dew, Sierra Mist, Unsweetened Iced Tea, Lemon-Lime Gatorade, Ginger Ale, Strawberry-Melon Iced Tea - \$2.75

bar bites

CADILLAC SLIDERS \$10.

3 Black Angus mini burgers served on buns topped with lettuce, tomato, and red onions caramelized in our Cadillac Mountain Stout.

FRIES & DIP \$6. (V)

An oversized portion of our hand cut Buck Farms fries served with BBQ sauce, curried mayo and boom sauce.

POUTINE \$9.

Our version of this French Canadian favorite is a hearty portion of hand cut Buck Farms fries topped with cheese curds and beef gravy.

TACOS TRIO \$7.

3 mini tacos stuffed with grilled chicken, lettuce, cheddar jack cheese, topped with pico de gallo and sour cream.

NACHOS \$11.

Crispy tortilla chips topped with cheddar jack cheese, our homemade chorizo, red onions, tomatoes and jalapeños, splashed with spicy Asian-fusion salsa. Served with sour cream and guacamole.

house favorites

BLUE ATLANTIC BURGER \$12.

6 oz. fresh ground Black Angus beef with blue cheese. Served on a potato bun loaded with grilled onions, sautéed mushrooms and lettuce.

MAINE LOBSTER ROLL \$22.

Freshly picked claw, tail, and knuckle, lightly mixed with mayo and served on a toasted New England style bun.

PHILLY CHEESE STEAK \$12.

Our take on the South Philly favorite. We start with a hoagie roll and load it up with shaved steak, grilled onions and green peppers, then top it with American cheese and mayo.

THE MIDTOWN BOWL \$11. (V)

Mixed spring greens with crumbled goat cheese, mandarin orange slices, walnuts, roasted beets and sliced red onion. add chicken- \$3.

*consuming raw or undercooked meat may increase risk of foodborne illness

(V) = vegetarian



burgers

served with our hand cut fries from Buck Farms in Mapleton, Maine
CLASSIC \$10.50.

6 oz. fresh ground Black Angus beef grilled to order.
Served on a potato bun topped with lettuce, tomato and sliced onion. Your choice of Swiss, American or cheddar.
add bacon- \$2

BBQ BACON BURGER \$12.

6 oz. fresh ground Black Angus beef with bacon slices and our BBQ sauce. Served on a potato bun with tomato and grilled onion.

THE BILLY GOAT \$12.

6 oz. fresh ground Black Angus beef with our sun-dried tomato and goat cheese spread. Served on a potato bun with lettuce.

salads

served with our balsamic vinaigrette dressing

GRILLED CHICKEN SALAD BOWL \$12.

Mixed spring greens with grilled chicken breast, fresh mushrooms, tomato, fire roasted peppers and sliced red onion.

BLUE SALAD BOWL \$11.

Shredded iceberg lettuce, crumbled blue cheese, bacon, red onion and tomato.
add chicken- \$3.

SALADETTE \$5. (V)

Mixed spring greens with tomato and red onion.

burritos

served with a side salad of lettuce, tomato, sliced red onion & balsamic vinaigrette dressing

THE GRINGO \$10.

The original recipe from Gringo's Taqueria in Bar Harbor. White flour tortilla filled with rice, beans, grilled chicken breast, cheddar jack cheese and our pico de gallo and guacamole.

BAR HARBOR-Q \$11.

Mexican and barbecue cuisines united in a single burrito. Beans and rice, grilled chicken breast, bacon, cheddar jack cheese, grilled onions, lettuce and BBQ sauce.

VEGGIRITO \$10. (V)

This vegetarian version of a Mexican staple includes rice and beans with a medley of roasted vegetables, beets, cheddar jack cheese and our tangy homemade boom sauce.

BREWER'S CHORIZO \$11.

Rice and beans, cheddar jack cheese, lettuce, pico de gallo, grilled onion and our homemade Mexican style chorizo, made with locally-sourced pork and our own spice blend.

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wraps

served with our hand cut fries from Buck Farms in Mapleton, Maine

VEGGIE HEAVEN \$9. (V)

This vegetarian wrap is filled with roasted seasonal vegetables, spring mix of leafy lettuces, walnuts, roasted beets, goat cheese and our homemade cilantro-lime aioli.

SWEET GUY \$9.50.

Grilled chicken breast, our sun-dried tomato goat cheese spread, and spring lettuce mix with our light balsamic vinaigrette dressing.

8 SPICE CHORIZO \$10.50.

locally-sourced pork chorizo, chopped lettuce, cheddar jack cheese, our pico de gallo and Bar Harbor Real Ale™ mustard to give the chorizo its perfect balance.

BUFFALO CHICKEN \$9.50.

Given its name, we had to make it hot! Grilled chicken breast, lettuce, tomato and cheddar jack cheese, with Buffalo hot sauce (of course!) and ranch dressing.

THE ROY CHOI \$9.50.

Grilled chicken or chorizo, lettuce, tomato, sour cream and spicy Asian-fusion salsa gives you a swirl of flavors. It's like going to Bangkok and the Yucatan all in one wrap.



Visit us in Town Hill for a tour and BBQ!

Visit Atlantic Brewing Company's tasting room and gift shop located at 15 Knox Road. We offer tours of our production brewery at 2, 3 and 4PM daily. Onsite restaurant Mainly Meat Bar-B-Que serves the full range of Atlantic Brewing beer on tap along with world-class BBQ.

