



SNACKS

SUSTENANCE

SWEETS

SIGNATURE COCKTAILS

165 MOCKTAILS

WINES



Bienvenidos

Willkommen

WELCOME

Bienvenue

Välkommen

Benvenuto

PUB**165**

SIGNATURE COCKTAILS

HOWARD’S ENDGAME

reposado, triple sec, lime, lemon, watermelon
15

ROGER’S RALLY

Grey Goose, lemonade, Chambord, honeydew
15

SUMMER JIM

gin, blueberries, tonic, lime
14

BLACKBEARD TAKES MANHATTAN

dark rum, amaro, bitters, cherry garnish
14

FOR PETE’S SAKE

165 cucumber vodka, sake
13

CHURCHILL’S CHOICE

scotch, cointreau, sweet vermouth, lime
15

165 MOCKTAILS

BLUEBERRY GINGER

fresh blueberries, ginger, lemon, maple, sparkling water 9

RASPBERRY MOCKJITO

mint, lime, sparkling soda 9

WATERMELON PALOMA

lime and jalapeno infused sparkling soda 9

LAVENDER CARDAMOM FIZZ

lemon and frothy egg white 9

SAN PELLEGRINO

Italian natural mineral water 5

GINGER HONEY SWEET TEA 9

MAINE CRAFT BEER

ask your server for tonight's selection of Craft Beer N/A

PRESQUE ISLE HONEY BLONDE ALE

Geaghan Bros, 5.3% ABV 8
malts, lemons, hint of honey

TUBULAR INDIA PALE ALE

Orono Brewing Co, 7.2% ABV 8
tropical, stone fruit, berry & tangerine

NIGHT NURSE AMERICAN STOUT

Fogtown Brewing Co, 7.10% ABV 8
strong & dark, chocolate, oatmeal cookies

REMOVED FROM FLIGHT RED ALE

Flight Dck Brewing Co, 5.6% ABV 8
nutty, spicy & caramel flavors

LIBBY TOWN BROWNE ALE

Bunker Brewing Co, 6.0% ABV 8
greens, toffee, grass, tobacco & lightly toasted biscuit

LUNCH INDIA PALE ALE ON TAP

Freeport Beer Co, 7.0% ABV 9
*caramel, orange, papaya, underlying floral notes,
hint of garlic*

MACHINE PILSNER ON TAP

Bunker Brewing Co, 5.2% ABV 9
aromas of grass, honey, grains, citrus, light lemon

CIDER

HARD CIDER

Norumbega Cidery 6

snacks

ROSEMARY TRUFFLE CASHEWS

10

CARAMELIZED ONION DIP WITH KETTLE CHIPS

don't blame us - just one taste and you're done for

12

OLIVES & CHEESE CRISPS

mixed olives & housemade cheddar crackers

briny meets spicy, cheesy, crispy

10

MAINE CHEESE PLATE

from our friends at Lakin's Gorges Cheese

serves 2-3

22

with specialty Italian cured meats

30

DIRTY MARTINI DIP

seasonal fresh vegetables

a briny, cheesy bowl of heaven

10

sustenance

LOBSTER CORN CAKES

roasted creamed corn, demi salad

34

SUMMER SALAD

roasted beets, goat cheese, toasted pistachios, arugula

orange vinaigrette

19

STEAK SANDWICH

chimichurri, evening side

24

POUTINE

roasted fingerling potatoes, wild mushroom ragout, cheese curd,

parmesan, fresh herbs, horseradish aioli

23

PAN-SEARED CHICKEN SANDWICH

artichoke hearts, roasted red peppers, fresh mozzarella,

evening side

22

FRIDAY AND SATURDAY EVENING

CHEF'S PLATE

MKP

sweets

165 CHEESECAKE

LEMON BAR, FRUIT COMPOTE

FLOURLESS CHOCOLATE CAKE

CRÈME BRÛLÉE

all sweets 11

wine BY THE GLASS
& BOTTLES

MARYHILL, CHARDONNAY RESERVE

Washington 16/48

golden delicious apple, brioche, butterscotch, fresh acidity

TRAMIN, PINOT GRIGIO

Italy 16/48

citrus fruits, pears, white flowers, velvety texture

H. BROUCHARD, SAUVIGNON BLANC

France 14/42

brightly herbal, silk-textured, lemon, saline minerality

FORGE, RIESLING CLASSIQUE

New York 16/48

stone fruit, cumin, a whisper of sweetness

VERA, VINO VERDE

Portugal 12/36

clean, lively flavors of lime, ripe pink & yellow grapefruit

DOM. BOUSQUET, MALBEC RESERVE

Argentina 13/39

deep violet, red berries, violet prune and spices, soft & silky tannins

TORREMORON, TEMPRANILLO

Spain 14/32

fresh black and blue fruit, peppery note, smoky minerals

KRASNO, PINOT NOIR

Slovenia 14/32

mature red fruit, berries, pleasantly soft with a full body

MICHAEL DAVID, CABERNET SAUVIGNON

California 16/48

berry cobbler, tobacco, honey, brown sugar, oak, lingering raspberry

DOM. FONTSAINTE, ROSÉ

France 11/36

fresh nectarine, white cherries, & bergamot

LAMBERTI, PROSECCO

Italy 13/39

floral, peach, tropical fruit notes, lively & effervescent

PATRICIA GREEN PINOT NOIR RESERVE

Oregon 43

raspberries, tea,

cola & spicy bramble

CHÂTEAU TEYSSIER
SAINT-ÉMILION GRAND CRU

France 45

cherry, plum, chocolate, sweet spice & savory tobacco

DOMAINE DURAND SANCERRE

white flowers, minerals, fruit

STUHELMULLER CHARDONNAY

California 35

lemon blossoms, white nectarine, stone minerality, pear,
white flowers, thyme & roasted cashews

JEAN LAURENT BLANC DE BLANC NV

France 75

delightful sparkling wine that showcases the exceptional
craftsmanship & unique flavors of the Champagne region

LAURENT PERRIER BRUT VINTAGE 2012

France 125

harmonious with a fine and persistent mousse on the palate,
notes of marzipan, flavors of white cherry, preserved
lemon, biscuit and a refreshing streak of salinity that lingers on
the mouthwatering finish

WHITE

RED

BUBBLES &
ROSÉ

WINE BOTTLES