

# STARTERS

Fried Cauliflower \$15  
Fresh Cauliflower Florets Smoked, Battered, & Fried Crispy  
Served with our Alabama White Sauce for Dipping

Triple S \$20  
(Sample Salmon Simply)  
Smoked Coho Salmon, Coho Gravlox, &  
Fresh Naan Bread. Served with Honey Pickles,  
Pickled Onions, Capers, & Herb Yogurt Cheese

Burnt Ends \$18  
Our House Brisket Ends, Sweetened with  
Brown Sugar & Smoked Tender.  
Served with Our Sweet As A Peach BBQ Sauce

Chicken Wings \$18  
Six Chicken Wings with Salt, Pepper, Mustard,  
& Smoked Then Fried Crispy with your Choice of Sauce  
Served with Ranch or Bleu Cheese

White Bean Hummus Plate \$20  
White Beans Blended with Olive Oil, Lemon Juice, Roasted Garlic, &  
Drizzled with Walnut Oil  
Served with our House Smoked & Pickled Vegetables, & Fresh Naan Bread

Pastrami <sup>and</sup> Kraut Roll \$18  
House Made Pastrami & Kraut, Smoked Gouda Cheese, & Caramelized Onions  
Rolled in a Spring Roll Wrapper. Fried Golden Brown & Served With Revilla Sauce



# SANDWICHES AND THE LIKE...

Served with Your Choice of One Side

Bar Harbor Brisket Burger \$18

8oz Brisket Burger freshly ground & cooked to temp. Minced & Caramelized Onions,  
Dill Stout Mustard, Tomato, Lettuce, & your choice of Smoked Cheddar or Smoked Gouda Cheese.  
All Served on our House Hard Roll

Sausage Roll \$18

Our House Smoked Pork Sausage, House Kraut, Caramelized Onions & Dill Stout Mustard  
Served on a House Hard Roll

Elephant Ear Sandwich \$18

A Brined, Lightly Smoked, Pork Loin, Breaded & Fried Crispy  
on a House Hard Roll with Dill Stout Mustard, Lettuce, & Tomato

Smoked Veggie Sandwich \$18

Mushroom, Onion, Zucchini, Tomato, & Carrots, Smoked & Sauteed served on a House Hard Roll  
with Yogurt Cheese Sauce

# MAINS

Pulled Pork \$20

Mustard, Salt, Pepper, & Smoke. Your Choice of Sauce & 2 Sides  
SAUCE RECOMMENDATION: BARHARBEQUE

Smoked Pork Ribs

1/2 RACK \$20 FULL RACK \$35

Mustard, Salt, Pepper. Smoked Until Tender. Your Choice of Sauce & 2 Sides  
SAUCE RECOMMENDATION: ALDER & ALE

Brisket \$30

Mustard, Salt, Pepper, & Smoke. Your Choice of Sauce & 2 Sides  
SAUCE RECOMMENDATION: SWEET AS A PEACH

Sweet Spice Chicken \$25

2 Chicken Leg Sections Brined in Lemon & Sweet Spices, Smoked and Crisped in the Oven with  
Denali Brewing Agave Gold Ale & Butter. Served with Your Choice of 2 Sides  
SAUCE RECOMMENDATION: ALABAMA WHITE

Fish <sup>and</sup> Chips \$25

Yelloweye Rockfish (the Sienna Jewel of Southeast) Battered & Fried Crispy  
Served with Salt & Vinegar Wedges, Chopped Slaw, House Tartar and Barharbeque Sauce

Smokey Salmon \$25

Alaskan Coho Salmon Fillet Brushed with our Sweet as a Peach BBQ Sauce, Grilled,  
& Topped with Pineapple Salsa. Served with Your Choice of 2 Sides

# DESSERTS

Pineapple Right Side Up Cake \$12

Pineapple Marinated in our Signature Reserve Alaska's Mark Bourbon, Cinnamon,  
Brown Sugar, & Honey Then Smoked. The Classic Cake & Cherry are Baked with the  
Smoked & Marinated Pineapple and Rich Buttery Caramel in a Cast Iron  
Served with Vanilla Ice Cream

Mexican Pot De Creme \$12

Rich, Spice Infused Belgian Dark Chocolate Custard Creme  
Served with a Canela Tuile & Whipped Cream

Table Top S' Mores \$25

House Made Graham Cracker Crisps, Our Bar Harbor Belgian Chocolates,  
and Housemade Marshmallows in 3 Sweet Flavors:  
Rum Banana, Orange Bourbon, & Classic Vanilla  
Served with a Table Top Burner for You to Toast Them Up Just the Way You Like it!

## ALE HOUSE SAUCES

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BARHARBEQUE

SWEET AS A PEACH

ALABAMA WHITE

ALDER & ALE

MADE WITH DENALI BREWING  
TWISTER CREEK IPA

## SIDES

BAKED BEANS

MAC & CHEESE

CHOPPED SLAW

SALT & VINEGAR  
WEDGE FRIES

ONION RINGS

VEGGIES

HOUSE SALAD

# FROM BEHIND THE BAR

## Gold Digger

A Golden Cocktail that Does Not Come with A Pre-Nup  
Bulleit Bourbon, St. Germain Elderflower Liqueur, Muddled & Strained Gooseberries,  
Upside Down Syrup and Freshly Squeezed Lime Juice

## Swingerita

Espolon Blanco Tequila That's Been Infused with Lightly Smoked Pineapples & Smoked Jalapenos for a Hint of Heat,  
Our Upside Down Pineapple Syrup, Freshly Squeezed Lime Juice, Housemade Sweet & Sour,  
Topped with Pineapple Juice & Served on the Rocks. (Salted Rim Jobs Available by Request)

## Geezer Pleaser

Our Twist on the Vintage 'Old Fashion' to Please Everyone-  
Basil Hayden Bourbon, Black Walnut Bitters, Muddled Orange & Italian Amarena Black Cherries,  
Touch of Sweetness & Bubbly Soda, Strained and Served in a Rocks Glass with a Cube of Ice

## J-Hattan

The Tried & True Manhattan but with Some Bar Harbor Flair  
Our Exclusive Signature 'Alaska's Mark' Bourbon, Denali Spirits Mother's Little Helper  
Handcrafted Cassia Bark Bitters, Sweet Vermouth, Italian Amarena Black Cherry & Dash of the Juice

## CocoNutz in Cider

A Refreshing Draft Cider Cocktail  
Malibu Coconut Rum, Alaska Ciderworks Northwind Cider From the Tap, & House Tepache

## Tomato Banger

When Life Hands You Tomatoes and Vodka....  
Denali Spirits Vodka Infused with a Hint of Smoky Jalapenos and Our Bloody Mary Mixture  
Accompanied with a Skewer of House Pickled Sausage, Pickled Asparagus Spear,  
Pickled Green Bean, Olive, Cocktail Onion, Lemon & Lime Wedge

## Michelada

Ale House Style Mexican Red Beer  
Draft Modelo Especial or Modelo Negra with Our Tomato & Spices Blend and Fresh Lime

## WINE

Glass/Bottle

### Whites

Callaway Chardonnay \$9 / \$34  
Chloe Pinot Grigio \$9 / \$34  
Farmhouse White Blend \$9 / \$34  
Chateau St. Michelle Sauvignon Blanc \$9 / \$34  
Chateau St. Michelle Rose \$9 / \$34

### Reds

Mark West Pinot Noir \$9 / \$34  
Callaway Cabernet \$9 / \$34  
The Corvidae Rook Merlot \$10 / \$36

### Sparkling

Kenwood Brut Splits \$13  
Kenwood Brut Bottle \$36  
LaMarca Prosecco Splits \$14  
LaMarca Prosecco Bottle \$40



Scan This QR CODE to  
See Our Full List of Over  
50 Draft, Can, & Bottle Beers.  
AND  
Complete Bourbon & Whiskey  
Selection

## FLIGHTS

### BROWN LIQUID ENTHUSIAST

#### The Derby

CLASSIC BOURBONS STRAIGHT FROM THE HEARTLAND, KENTUCKY  
-Buffalo Trace Bourbon  
-Elijah Craig Bourbon  
-Basil Hayden Bourbon  
-Woodford Reserve Bourbon

#### Alaskan

WHISKEYS MADE RIGHT HERE IN ALASKA BY ALASKANS  
-Port Chilkoot Boatwright Bourbon  
-Port Chilkoot Wrackline Rye Whiskey  
-Denali Spirits Whiskey  
-Denali Spirits Coffee Whiskey

#### The Kilt

SCOTCH WHISKY FROM THE MOST NORTHERN PART OF THE UK, SCOTLAND  
-Dewar's 12YR Blended Scotch  
-Laphroaig 10YR Islay Single Malt Scotch  
-Glenfiddich 12YR Single Malt Scotch  
-Highland Park 12YR Single Malt Scotch

#### Lucky Clover

-Red Breast 12yr Single Pot Still Whiskey  
-Tullamore D.E.W. Triple Distilled Whiskey  
-Powers Gold Label Whiskey  
-Slane Triple Casked Whiskey

#### Traveler

WHISKY (WITH NO "E") FROM OUR NEIGHBORS OVERSEAS, JAPAN  
-Suntory Toki Whisky  
-Kaiyō Whisky  
-Kamiki Whisky  
-Umiki Whisky

### SAMPLE BREWED EXCELLENCE

Mix & Match 4 Different  
Craft Beers From Our Draft Selection

## BEVERAGES

49th State Brewing's Frontier Alaska Craft Sodas



-Sugar Cookie  
-Wild Blueberry Cream  
-Spruce Tip  
-Cola  
-Root Beer- On Draft

Coca-Cola  
Diet Coke  
Dr. Pepper  
Lemonade  
Sprite  
Iced Tea

Ginger Ale  
Juice  
Milk  
Hot Tea  
Raven's Brew Signature  
Cape Fox Blend Coffee