

THE ELIZABETH

Signature Cocktails, Craft Beer & Mocktails

HANDCRAFTED COCKTAILS \$15

APPLES TO APPLES

Tito's Vodka, Calvados, muddled apples, lime & ginger simple syrup.

BLACKBERRY ROSE

Bombay Bramble gin, Domaine De Canton ginger liqueur, lemon & ginger, simple syrup.

ALPINE HEERING

Bully Boy Gin, Cherry Heering, Dry Vermouth, simple syrup & orange bitters.

NEW YEARS-TINI

Barron's Christmas gin, dry vermouth & sage.

HOT SHOT OF PENICILLIN

Casa Amigos Reposado tequila, Domaine De Canton ginger liquer, honey, lemon & a splash of Vida mezcal. Served warm.

WINTER PREPARATION

Plantation 3 Star Rum, Averna, Falernum, rosemary & lemon.

GOLDEN BUBBLES

Golden Wat Cognac, Fernet Branca, Cointreau & Angostura bitters. Topped with prosecco.

POW POW SOUR

Knob Creek Rye, lemon, egg white & powdered sugar.

LONDON FOG

Earl Grey infused Hardshore gin, lavender honey syrup & lavender whip. Served warm.

HIPSTER APOCALYPSE

Mason's Brewing, American IPA
Brewer, ME, 5.7% ABV

BRIGHTSIDE

Lone Pine Brewing, American IPA
Portland, ME, 7.1% ABV

SNOWMOBEER

Boothbay Craft Brewer, Lager
Boothbay Harbor, ME, 5% ABV

BAR HARBOR REAL ALE

Atlantic Brewing, Brown Ale
Bar Harbor, ME 5.2% ABV

TUMBLEDOWN RED

Tumbledown Brewing, Red Ale
Farmington, ME 5.6% ABV

HAPPY HOUR

Peak Organic Brewing, Pilsner
Portland, ME, 4.7% ABV

FRESH CUT

Peak Organic Brewing, Pilsner
Portland, ME, 4.6% ABV

MCGOVERN'S OATMEAL STOUT

Belfast Bay Brewing, Oatmeal Stout
Belfast, ME, 5.1% ABV

BALTIC PORTER

Tributary Brewing, Porter
Kittery, ME, 6.8% ABV

GET SET N/A IPA

Kit Craft NA, N/A IPA
Portland, ME >0.5% ABV

BLUEBERRY KOMBUCHA

Root Wild, Kombucha
Portland, ME, 1% ABV

CRAFT BEER \$8 *UNLESS NOTED

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

THE ELIZABETH

Mediterranean Inspired Cuisine

STARTERS

CHEESE PLATE 22

A plate of various Maine cheeses and accompaniments.

OYSTERS six 18 twelve 34

Served with house mignonette, cocktail sauce, horseradish & charred lemon.

CLAMS CASINO 16

Six littleneck clams topped with an onion red pepper bacon butter.

LAMB CHOP LOLLIPOPS 23

Rubbed with a North African spice & accompanied by a pickled cucumber nest.

PAN SEARED SCALLOPS 19

Served over a braised fennel and spinach salad with bacon vinaigrette.

BRUSSELS SPROUTS 18

Pan roasted and tossed in brown butter with gnocchi and pancetta.

HOUSE SALAD 12

Mixed greens garnished with tomatoes, cucumber, carrot, red onion and tossed with a house made white balsamic citrus vinaigrette.

CAESAR SALAD 14

Crisp romaine hearts tossed with house dressing & homemade croutons.

ADD Seared Scallops 12

ADD Shrimp Skewer 8

MAINS

BRAISED LAMB SHANK 32

Served with orzo & daily vegetable.

SEAFOOD RISOTTO 38

Made with vegetable stock and infused with saffron then finished with cream and parmesan cheese. Topped with scallops, shrimp & little neck clams.

BOLOGNESE TAGLIATELLE 31

Pork & veal beef slowly simmered in red sauce over house made pasta.

CHICKEN MARSALA 30

Sauteed with mushrooms in a Marsala cream sauce & served over linguini.

BAKED HADDOCK 32

Topped with puttanesca sauce and served with risotto & daily vegetable.

WHITE CLAM LINGUINI 33

Sauteed with garlic, olive oil, basil and white wine then served over linguini

CIOPPINO 36

Seafood stew made with savory tomato broth, shrimp, scallops & haddock.

BAKED GNOCCHI 29

Layered with ricotta, eggplant, golden raisins, spinach, parmesan & mozzarella.

GRILLED TOMAHAWK RIBEYE FOR 2 85

Topped with a roasted garlic demi-glace. Served with a potato leek tart & vegetable.

FISH OF THE DAY MRKT PRICE

Ask about today's selection

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