



STARTERS

TRAILHEAD PRETZEL BITES |VG| \$10

Bavarian-style pretzel bites served with beer cheese and honey mustard.

Fuel up before the adventure starts.

STOWAWAY FRIED PICKLES |VG| \$9

Stowaway IPA battered fried pickle chips with a side of house chipotle aioli.

SUMMIT SPROUTS |GF| \$12

Crispy brussels sprouts tossed in Maine maple sriracha.

The view from the top is worth it.

BASECAMP NACHOS \$15

House-fried tortilla chips, pepperjack, Baxter beer cheese, pickled onions, Pico de Gallo, cilantro, scallions, chipotle crema. Add grilled chicken +6, fried chicken +5, shaved steak +6, bacon +3.

LOGGER ROAD RINGS \$10

Beer-battered onion rings, served with your choice of dipping sauce: BBQ, Ranch, Chipotle Aioli, Garlic Aioli, or Thai Chili.

STOWAWAY BRINED WINGS

Crispy, tossed or dry-rubbed. Served with ranch or blue cheese. Choose your count: 6 Wings \$14 | 8 Wings \$19 | 12 Wings \$29
Flavors: House Buffalo, House BBQ, Garlic Parmesan, House Cajun Dry Rub, Sweet Chili, Dill Pickle Dry Rub.



HANDHELDS

All handhelds served with choice of fries, coleslaw (GF), dirty fries (+1), dill pickle rub fries (+1), sweet potato fries (GF)(+2), vegetable of the day (GF)(+2), broccoli (GF)(+2), mac and cheese (+3.5), fingerling potatoes (GF)(+2). *GF Buns (+3), Substitute sub roll (+2), Substitute wrap (+1)

COASTAL BANH MI \$17

Grilled chicken, cucumber, pickled vegetable mix, scallion, cilantro, garlic aioli on a grilled baguette.
Maine meets Southeast Asia at the Androscoggin River's edge.

MILLYARD STEAK AND CHEESE \$18

Shaved steak, green peppers, onions, marinated mushrooms, and smothered with Baxter beer cheese on a grilled sub roll.

BAXTER FRIED CHICKEN SANDWICH \$17

Buttermilk fried chicken, shaved iceberg lettuce, pickles, tomato, chipotle aioli on a grilled brioche bun.

NOR'EASTER WRAP \$16

Grilled or fried buffalo chicken, lettuce, tomato. Served with ranch or blue cheese. Add bacon +2, pickled onion +.50.
Brace yourself.

THE LOGGER'S BLT \$15

Bacon, lettuce, tomato, garlic aioli on toasted white bread.
Classic. Undefeated.

STOWAWAY FRIED HADDOCK SANDWICH \$16

Stowaway IPA battered fried haddock, old-bay coleslaw, Maine maple sriracha glaze on a grilled brioche bun.

(V) - Vegan (GF) - Gluten Free (VG) - Vegetarian *Allergen

All vegetarian and gluten free dishes are prepared with careful attention; however, dishes may be prepared on similar surfaces as non-vegetarian or gluten products. Items marked with * may be fired to your exact specifications. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Some of our dishes contain monosodium glutamate (MSG), an ingredient used to enhance flavor.



SMASH BURGERS

All handhelds served with choice of fries, coleslaw (GF), dirty fries (+1), dill pickle rub fries (+1), sweet potato fries (GF)(+2), vegetable of the day (GF)(+2), broccoli (GF)(+2), mac and cheese (+3.5), fingerling potatoes (GF)(+2).
 *GF Buns (+3), Substitute sub roll (+2), Substitute wrap (+1)

BAXTER DOUBLE SMASH \$18

Two smash patties, chipotle aioli, cheddar, lettuce, tomato on a grilled brioche bun. Make it a single -\$4.
 Double down.

MAPLE BACON SMASH \$19

Two smash patties, Maine maple syrup, bacon, smoked gouda, gourmet dijon cream sauce on a grilled brioche bun. Make it a single -\$4.
 Maine on a bun.



SALADS

Add protein: Fried Chicken (+5), Grilled Chicken (+6), Salmon (+7), Falafel (+6)
 Add wrap: (+2)

THE WORKING MAN'S CAESAR \$15

Romaine, shaved parmesan, house Caesar dressing, house croutons.
 Some things just work.

TRAILBLAZER BOWL |V+GF| \$18

Grilled marinated mushrooms, quinoa, kale blend, crispy chickpeas, pickled red onion, cherry tomatoes, & chimichurri sauce.

BAXTER COBB |GF| \$17

Romaine with pickled red onions, shaved red onion, tomatoes, cucumber, smoked gouda, crumbled bacon, house-made vinaigrette.

MAINS

CAMPFIRE QUESADILLA |VG| \$10

Pico de Gallo, mozzarella and provolone blend, chips, salsa, sour cream. Add grilled chicken +6, fried chicken +5, shaved steak +6.

RIDGELINE TENDERS \$16

House-breaded chicken tenders, fries, choice of two sauces. Dry rub it: Dill Pickle or Smoky Cajun +1. Choose: Ranch, Blue Cheese, Baxter Buffalo, House BBQ, Sweet Thai Chili, or Honey Mustard.

BAXTER STEAK TIPS |GF| \$25

Marinated steak tips, fingerling potatoes, vegetable of the day, finished with smoked paprika honey butter.

LUMBER CAMP MAC |VG| \$15

Cavatappi, house cheese sauce, crispy panko crumb, scallions. Add bacon +3, grilled chicken +6, fried chicken +5. Make it Buffalo, House BBQ, or Thai Chili Style +.50.

STOWAWAY FISH AND CHIPS \$18

Stowaway IPA battered haddock, French fries, coleslaw, tartar.
 (V) Vegan | (GF) Gluten Free | (VG) Vegetarian | *Allergen — items marked with * may be fired to your exact specifications.

KIDS

Guests over 18 will be charged a \$5 upcharge on Kids Menu items.

TENDERS & FRIES \$8 GRILLED CHEESE & FRIES \$6
HAMBURGER & FRIES \$8 MAC & CHEESE \$8
CHEESEBURGER & FRIES \$9 BUTTERED NOODLES \$6

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SIGNATURE COCKTAILS

BAXTER OLD FASHIONED \$15

Wiggly Bridge Bourbon from York, ME, softened with a triple bitters blend and finished with orange peel and a Luxardo cherry. Maine craft spirit meets a classic.

SUNSET HEAT \$13

Espolón tequila and Cointreau with mango, jalapeño simple syrup, and lime over a Tajin rim. Sweet up front, heat on the finish. Best enjoyed on the patio.

GARDEN PARTY MARTINI \$13

Effen Cucumber Vodka shaken with watermelon, cranberry, and lime, served up. Cool, crisp, and made for Maine summer.

RIVER RUN MULE \$13

Wiggly Bridge Vodka with mango, pineapple, and orange juice, topped with ginger beer and served in a copper mug. Maine-made spirit, summer in every sip.

DOCKSIDE PUNCH \$13

Bacardi, pineapple, mango, and passion fruit, finished with a Gosling's Dark Rum float and an orange slice. Summer in a pint glass.

BEER COCKTAILS

STAYCATION SPRITZ \$13

Aperol and fresh lemon topped with our own Staycationland lager. Maine's #1 craft lager meets its new best friend.

KRUSHEE ★ STAFF PICK \$12

Our Summer Krush ale blended with Jack Daniels, peach schnapps, and mango puree. Frozen, easy drinking, and summer to the last sip.

PINK LADY \$13

Lady Sasquatch Hard Seltzer with a shot of Gin and a splash of cranberry

MOCKTAILS

TRAILSIDE SPRITZ N/A \$7

Watermelon and lemonade topped with Sprite and finished with a lemon wheel. All the refreshment, zero alcohol. Maine summer, no shortcuts.

CLEAR HEAD HEAT N/A \$7

Mango and passion fruit with jalapeño simple syrup, served in a Tajin-rimmed glass with a lime wheel. All the heat, none of the alcohol.

CAN POURS

DOWNEAST (GF), ORIGINAL OR SEASONAL \$7

RICKER HILL, BLUEBERRY \$7

BAXTER N/A IPA \$7

BAXTER N/A BLUEBERRY \$7

BAXTER N/A PUMPKIN \$7

BAXTER N/A PILSNER \$7

DELTA 9 THC 5MG BEVERAGES \$9

DELTA 9 THC 10MG BEVERAGES \$13

WINE

GLASS / BOTTLE

ANGELINI, PINOT GRIGIO \$9 / \$34

SHANNON RIDGE, CHARDONNAY \$10 / \$36

YEALANDS, SAUVIGNON BLANC \$10 / \$36

TORTOISE CREEK, CABERNET \$9 / \$34

KILLKA, MALBEC \$10 / \$36

HAHN, PINOT NOIR \$10 / \$36

PERLAGE, PROSECCO \$9 / \$35

FROM THE COOLER

RED BULL, REGULAR & SUGAR FREE \$3.50

RED BULL SEASONAL \$3.50

COKE PRODUCTS \$2.50

DRAFT BEER

Brewed in Lewiston, Maine. Served right next door.



EASY DRINKING | LIGHT, CRISP, REFRESHING

STAYCATIONLAND LAGER 4.9% \$7

Clean, balanced American lager with light malt character and a crisp, refreshing finish.

BLUEBERRY ALE 4.5% \$7

Wheat ale with bright Maine blueberry character and a soft, refreshing finish.

SUMMER KRUSH ALE 4.5% \$7

Light summer ale with peach and tropical fruit notes and a crisp, refreshing finish.

BAXTER PALE ALE 5.4% \$7

Balanced American pale ale with citrus hop character, light malt backbone, and a clean finish.

SAXON PILS 5.0% \$9

Brewed with authentic German ingredients and Lake Auburn water, this traditional Pilsner delivers light malt sweetness, floral noble hop character, and a crisp, refreshing finish.

L-A LIGHT 3.2% \$7

Named for Lewiston-Auburn and brewed with Maine pride, LA Light Lager is crisp, clean, and refreshing.

HOPPY & JUICY | FRUIT-FORWARD, AROMATIC

COASTAL HAZE IPA 5.9% \$7

Juicy New England-style IPA with citrus and stone fruit notes and a soft, smooth body.

CADENCE SESSION IPA 4.2% \$7

Light-bodied session IPA with bright citrus notes and a crisp, refreshing finish.

HOP-FORWARD & BOLD | MORE INTENSITY

STOWAWAY IPA 6.9% \$7

West Coast IPA with grapefruit, pine, and a clean, balanced finish.

COASTAL STORM DOUBLE IPA 8.0% \$10

Double IPA with tropical fruit, melon, and a soft, slightly dank finish.

HOPTIMISTIC XV 6.6% \$10

Crisp, West Coast pilsner with citrus, herbal notes, and a firm, dry bitterness.

5K IPA 3.4% \$7

The perfect post-run pint. Light in ABV, bold in flavor, 5K IPA is brewed to go the distance with locally malted rye and Deep Cut Cascade hops.

MALT & DARK | RICH, SMOOTH

WINDOWSEAT PORTER 6.0% \$7

Robust porter with chocolate, coconut, and toasted almond notes and a smooth finish. *Contains nuts

CAMPFIRE BROWN ALE 5.0% \$7

Malt-forward brown ale with cocoa, toasted nuts, and a subtle roasted finish.

NITRO OAT-RAGEOUS STOUT 5.0% \$9

Nitro oatmeal stout with creamy texture and notes of cocoa and coffee.

SASQUATCH RED 5.0% \$9

Amber ale with caramel, toffee, and a smooth, balanced finish.

SPECIALTY & ROTATING | LIMITED RELEASES, SMALL BATCH

BARRELHOUSE SOUR RED ALE 6.6% \$10

Barrel-aged sour red ale with bright acidity, fruit character, and subtle oak.

NEW PARADISE GOSE 5.1% \$9

Refreshing gose with lime, prickly pear, and a touch of sea salt.

TROPIC HEAT 4.5% \$8

Spicy fruited IPA with mango, pineapple, and a firm habanero finish.

BA PHANTOM PUNCH STOUT 10.1% \$10

Barrel-aged stout with chocolate, bourbon, and a rich, warming finish.

WIGGLY BRIDGE BARLEYWINE 12.9% \$10

Full-bodied barrel aged barleywine with rich malt sweetness, oak character, and bourbon warmth.

ABOVE THE PINES 5.7% \$9

A silky hazy IPA bursting with orange creamsicle, pineapple, mango, and coconut, finished with a touch of fresh pine.

LIMONCELLO SOUR ALE 5.9% \$9

Deliciously tart and refreshing sour ale, brewed with lactose, vanilla and lemon puree.

SUPPORTING CAST | MADE IN LEWISTON, FOR LEWISTON

LADY SASQUATCH HARD SELTZER 5.0% \$6

Lemon, sugar, and a hint of blueberry. Tastes like summer by the pool.

FLIGHTS & TO-GO

FLIGHTS — PICK ANY FIVE (5 OZ POURS). \$15

TO-GO — 32 OZ CROWLERS AVAILABLE. FULL SELECTION IN OUR TO-GO COOLER.