

THE ELIZABETH

Latin + Mediterranean Inspired Cuisine

STARTERS

CHEESE PLATE

A plate of various Maine cheeses and accompaniments 22

GRILLED BEEF SKEWERS

Marinated in lime yogurt, dusted with house chile blend, and served with chipotle aioli 18

PORK BELLY BITES

Crispy pork belly served with creamy polenta and spiced honey 13

CAMARONES

Grilled garlic shrimp with chipotle jam and crostini 15

GRILLED TOMATO SALAD

Chargrilled heirloom tomatoes, cotija cheese, garlic and rosemary infused EVOO, sea salt 14

VERDE SALAD

Charred corn, green peppers and red onions served over a bed of mixed greens with roasted pepper and lime vinaigrette 12

MAINS

RIBEYE

Grilled 16oz ribeye served with smashed yukon potatoes and crispy kale 49

SCALLOPS

Grilled scallops with crispy chorizo breadcrumbs, oven roasted tomatoes, and a parsnip puree 37

ROASTED 1/2 CHICKEN

Locally raised chicken, chimichurri, and charred carrots 32

LAMB SHANK

Braised lamb shank, stewed chorizo and black beans, with saffron rice 35

FALL SQUASH

Stuffed squash with couscous and a pepper and onion medley, topped with a vegetable demi-glace 31

WILD MUSHROOM GNOCCHI

Baked gnocchi with shredded manchego and a variety of local mushrooms 30

FILET

Grilled 7 oz filet, smashed yukon potatoes, grilled roasted carrots, served with salsa roja and spiced honey 45

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

THE ELIZABETH

Signature Cocktails, Craft Beer & Mocktails

SIGNATURE COCKTAILS

APPLE CIDER BOURBON 15
Maker's Mark Bourbon, Apple cider,
Thyme, Bitters

FERNET ME NOT 15
Fernet Michaud, Domaine de
Canton Ginger Liqueur, Sweet
Vermouth, Ginger Beer

**A MERRYMEETING ON MAIN
STREET 15**
Three of Strong Merrymeeting
Spiced Rum, Calvados, Goldern
Falernum, Honey

PICHÓN 15
Espolón Tequila Reposado,
Amaro Montenegro, grapefruit,
simple syrup, soda

FALL BOULEVARDIER 15
Maker's Mark Bourbon, Toasted
Cocoa Nib Infused Campari, Sweet
Vermouth

MIND BUFFER 15
Kahlúa Coffee Liqueur, Warre's
Olima 10 Year Tawny Port,
lemon, soda

FALL LEMONADE (N/A) 8
Lemon, Ginger, Apple Cider
Vinegar, Egg White

JUNIPER AND TONIC (N/A) 8
Juniper, Cardamom, Lime, Tonic

VIPER IPA
Sunday River Brewing, American IPA
Bethel, ME, 7.6% ABV

LUNCH 14
Maine Beer Co, India Pale Ale
Freeport, ME, 7% ABV

BABY GENUIS 9
Bissel Brothers Brewing, Ale
Portland, ME, 4% ABV

**HERE'S TO FEELING GOOD ALL THE
TIME 9**
Bissel Brothers Brewing, Ale
Portland, ME, 7.8% ABV

LONG HAUL
Sunday River Brewery, Lager
Bethel, ME, 5.2% ABV

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

LUPPOLO 9
Oxbow Brewing, Italian Pilsner
Oxford, ME, 5% ABV

GUNNER'S DAUGHTER 9
Mast Landing Brewing, Milk Stout
Westbrook, ME 5.5% ABV

PINE RICKEY
Apres, Hard Seltzer
Portland, ME, 5% 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

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SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS