

# 45NORTH

## DINNER MENU

SUMMER | *Two Thousand Twenty-One*

### TO SHARE OR START

#### 45N BOARD

Assorted Cheese. Charcuterie. House Made Crackers.  
Whole Grain Mustard. Pickled Vegetables.  
Compote. Fruit. 19

#### BRUSSEL SPROUTS

Red Wine Vinaigrette. Pickled Red Onion. Orange  
Confit. Sunflower Seeds. 12

#### BAKED ONION DIP

Grilled Scallions. Caramelized Onion. Parmesan. Soft  
Egg. Housemade Chips. 15

### SOUP & SALADS

#### SOUP DU JOUR

Seasonal House Made Soup.  
*Cup 9 • Bowl 12*

#### PANZANELLA SALAD

Tomato. Cucumber. Sourdough Bread. Arugula.  
Parmesan Crisps. Basil. Herb Balsamic Vinaigrette.  
14

#### SPINACH SALAD

Spinach. Grilled Peaches. Candied Almonds. Radish.  
Feta. Onions. Honey Mustard Vinaigrette. 15

#### SIDE SALAD

Mixed Greens. Cucumber. Carrot. Red Onion.  
Tomato. 7

ADD CHICKEN 6 SHRIMP 10

**DRESSINGS:** *Red Wine Vinaigrette • Herb  
Balsamic Vinaigrette • Maple Dijon Vinaigrette •  
Honey Mustard • Blue Cheese • Ranch*

#### CRISPY PORK BELLY

Edamame Hummus. Snap Peas. Fresno Chilies. Bacon.  
Crispy Shallots. 14

#### PAN ROASTED MUSHROOMS

Oyster & Portabella Mushrooms. Puffed Rice. Cherry  
Tomato. Arugula. Sherry Pan Jus. 13

#### MAINE MUSSELS

Local Mussels. White Wine. Garlic. Preserved Lemon.  
Crispy Capers. 14

### MAINS

#### GRILLED CHICKEN BREAST

Marinated Chicken Breast. Chicken Confit Sweet Potato  
Hash. Braised Greens. Mustard Barbeque Glaze. 25

#### NEW YORK STRIP STEAK

10oz New York Strip Steak. Grilled Squash. Avocado  
Potato Salad. Blue Cheese & Dill Butter. Candied  
Jalapeños. 31

#### PAN SEARED HAKE

Local Hake. Chorizo. Corn Puree. Bean Salad. Dressed  
Arugula. Crispy Onion. 27

#### STUFFED PORTABELLA MUSHROOM

Beet Quinoa Stuffing. Babaganoush. Pickled Cauliflower.  
Spinach. Sunflower Seeds. 23

#### 45N BURGER\*

8oz Coffee Rubbed Beef Burger. Bacon. IPA Onion Jam.  
Cheddar. Lettuce. Tomato. Onion. Seasoned Fries. 22

### SCOUTS

#### CHEESEBURGER & FRIES

4oz Beef Burger. Cheddar. Fries. Pickle. 10

#### CHICKEN TENDER & FRIES

Crispy Tenders. Fries. Pickle. Dipping Sauce. 12

#### PASTA & MARINARA

Cavatappi. Marinara. Parmesan. 9

#### GRILLED CHEESE

Choice of Cheese. Fries. Pickle. 9

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness,  
especially if you have certain medical conditions.*



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## SUMMER DRINK MENU

### COCKTAILS

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#### FRENCH MARTINI

Titos Vodka. Chambord. Pineapple Juice.

#### BLUSHING WHISKEY SOUR

Bushmills Irish Whiskey. Blackberries. Lemon Simple Syrup.

#### CUCUMBER GIMLET

Hendricks Gin. Cucumber. Simple Syrup. Lime Juice.

#### BLOOD ORANGE MARGARITA

Hornitos Tequila. Blood Orange Puree. Lime Juice. Agave Nectar.

#### ICED GREEN TEA MOJITO

Bacardi Rum. Simple Syrup. Mint. Green Tea.

### MOCKTAILS

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#### CRANBERRY PEAK

Cranberry Juice. Orange Juice. Soda Water.

#### BIGELOW SUNRISE

Orange Juice. Pineapple Juice. Lemon Juice. Lime Juice. Sprite.

#### LIME RICKEY

Lime Juice. Simple Syrup. Soda Water.

#### BLUEBERRY LEMONADE

Lemonade. Blueberry Simple Syrup.

### SPARKLING

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#### ST. GERMAINE SPRITZ

St. Germaine Liquor. Campari. Prosecco.

#### APEROL SPRITZ

Prosecco. Aperol. Club Soda.

#### FRENCH 75

Hendrick's Gin. Lemon Simple Syrup. Prosecco.

### NON-ALCOHOLIC DRINKS

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#### COKE PRODUCTS

Coke. Diet Coke. Sprite. Ginger Ale. Root Beer.

#### SAN PELLEGRINO

Bottled carbonated water.

#### MAINE ROOT HANDCRAFTED SODA

Blueberry. Mandarin Orange. Root Beer. Ginger Beer.

#### CARRABASSETT COFFEE

Bad Dog. Schooner Decaf.



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## SUMMER BEER LIST

### MAINE DRAFTS

**ALLAGASH WHITE • 5.2% ABV**  
*Allagash Brewing Company | Portland, ME*  
Belgian-style. Spiced with orange and coriander.

**MAINE ISLAND TRAIL ALE • 4.3% ABV**  
*Rising Tide Brewing | Portland, ME*  
American sessionale Ale. Bright malt body and bold notes of citrus and pine.

**STAYCATION LAGER • 5.3% ABV**  
*Baxter Brewing Company | Lewiston, ME*  
Crisp, clean, and crushable—brewed with old-world techniques to be as pristine and refreshing as the place we call home.

**THE WAY LIFE SHOULD BE • 6% ABV**  
*Orono Brewing Company | Orono, ME*  
Juicy IPA brewed with Maine grown grains, triple dry hopped with massive amounts of Galaxy, Mosaic, Ella, Citra, and El Dorado.

**LUNCH IPA • 7% ABV**  
*Maine Beer Company | Freeport, ME*  
Tropical fruit. Citrusy. Pine. Subtle malt.

**LOBSTER RED ALE • 5% ABV**  
*Belfast Bay Brewing Co. | Belfast, ME*  
A copper ale with medium hop flavor and aroma plus subtle levels of fruity-ester flavor and hint of caramel. A slight yeast haze and chill gives Lobster Ale a clear, foamy, rich head.

**BAR HARBOR BLUEBERRY • 5.2% ABV**  
*Atlantic Brewing Company | Town Hill, ME*  
A light fruit ale, made with wild Maine blueberries.

**MANIAC MAC CIDER • 5% ABV**  
*Ricker Hill | Turner, ME*  
A juicy cider that packs big McIntosh aromas, fresh-off-the-tree flavor, and a refreshing effervescence.

### CANS & BOTTLES

TUBULAR • ALLAGASH WHITE • DE CIDER ORIGINAL • BAXTER STOWAWAY  
FUNKY BOW G-STRING • CUSHNOC FRUITED SOUR • S.O.M.E. WHOOPIE PIE STOUT  
TWISTED TEA • TRULY • TRULY LEMONADE • HEINEKEN • BUDWEISER  
BUD LIGHT • MICH ULTRA • ATHLETIC NA • BECKS NA



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## SPARKLING

	GLASS	BOTTLE
PROSECCO, CARPENE MALVOLTI • <i>Veneto, Italy</i>	\$9	\$35
BRUT ROSE, CARPENE MALVOLTI SPLITS • <i>Veneto, Italy</i>	\$10	
BRUT ROSE, J VINEYARDS • <i>Sonoma, California</i>		\$65
CHAMPAGNE, BRUT GOLD, LUC BELAIRE • <i>Burgandy, France</i>		\$70
CHAMPAGNE, BRUT PREMIER, LOUIS ROEDERER • <i>Reims, France</i>		\$120

## ROSÉ

BANDOL ROSE, BIELER PÈRE ET FILS • <i>Provence, France</i>	\$10	\$38
FLEUR DE MER, CÔTES DE PROVENCE • <i>France</i>	\$15	\$58
MAISON SAINT AIX, COTEaux D'AIX-EN-PROVENCE • <i>France</i>	\$16	\$62
VIN GRIS OF PINOT NOIR, ROBERT SINSKEY VINEYARDS • <i>Napa, California</i>		\$50

## WHITES

VINHO VERDE BRANCO, PAVAO • <i>Minho Portugal</i>	\$7	\$26
PINOT GRIGIO, TIAMO • <i>Veneto, Italy</i>	\$8	\$30
CHENIN BLANC, DRY CREEK VINEYARD • <i>Clarksburg California</i>	\$10	\$38
CHARDONNAY, GHOST PINES • <i>California</i>	\$10	\$38
CHARDONNAY, LES CHARMES- MACON-LUGNY • <i>Burgandy France (unoaked)</i>	\$10	\$38
PINOT GRIGIO, SAUVIGNON BLANC DUE UVE, BERTANI • <i>Friuli-Venezia Giulia, Italy</i>	\$10	\$38
SAUVIGNON BLANC, RIVER SAIL • <i>Marlborough, New Zealand</i>	\$12	\$46
RIESLING, TRIMBACH • <i>Alsace, France</i>	\$15	\$58
CHARDONNAY, MERRIAM • <i>Russian River, California</i>	\$16	\$60
NATURE, COTES DU RHONE, FAMILLE PERRIN • <i>Rhone Valley, France</i>		\$34
SAUVIGNON BLANC, KING ESTATE • <i>Oregon</i>		\$40
GAVI DI GAVI, FONTANAFREDDA • <i>Piedmont, Italy</i>		\$48
CHARDONNAY, DOMAINE CHEVEAU, POUILLY FUISSE • <i>Burgundy France</i>		\$80

## REDS

PINOT NOIR, TORTOISE CREEK • <i>Missions Grove, California</i>	\$8	\$30
ZINFANDEL, SHANNON RIDGE • <i>California</i>	\$8	\$30
MALBEC, SANTA JUILA RESERVE • <i>Mendoza, Argentina</i>	\$9	\$34
CABERNET SAUVIGNON, KNOTTY VINES • <i>California</i>	\$9	\$34
BARBERA, FONTANAFREDDA BRICCOTONDO • <i>Piedmont, Italy</i>	\$10	\$38
SHIRAZ, MRS. Q, QUARISA • <i>McLaren Vale, Australia</i>	\$10	\$38
CABERNET SAUVIGNON, JUSTIN • <i>Pasa Robles, California</i>	\$16	\$60
PINOT NOIR, MERRIAM • <i>Russian River, California</i>	\$16	\$60
PALAZZO DELLA TORRE VERONESE, ALLEGRI • <i>Veneto, Italy</i>		\$40
BORDEAUX, CHATEAU LYONNAT • <i>St. Emilion, France</i>		\$52
GSM BLEND, JOHN DUVAL PLEXUS • <i>Barossa Valley, Australia</i>		\$70
VINA CUBILLA CRIANZA RIOJA, BODEGAS R. LOPEZ DE HEREDIA • <i>Rioja, Spain</i>		\$80
MERLOT, TREFETHEN FAMILY VINEYARDS • <i>Napa Valley, CA</i>		\$100
ORIN SWIFT, 8 YEARS IN THE DESSERT • <i>California</i>		\$130
CABERNET SAUVIGNON, STAG'S LEAP WINE CELLARS • <i>Artemis, Napa CA</i>		\$150