



Red Wines

Dolcetto

Cellardoor Winery

9/32

Aromas of clove, black cherry and candied raspberry, bold but with a soft finish.

Prince Valiant

Cellardoor Winery

9/32

Bordeaux blend offering a lively combination of ripe dark fruits, herbal notes and sweet oak.

Pinot Noir

Cellardoor Winery

10/35

Elegant bouquet of ripe red fruit, vanilla and spice, with soft, Smooth tannins and a satiny finish.

Monti al Mare

Cellardoor Winery

Bottle 48

Super Tuscan blend that has ripe cherry and candied raspberry flavors upfront with hints of caramel and warm baking spices through the finish.

Casa Lapostolle Cabernet Sauvignon

Chile

9/32

Rich and well balanced with hints of currant with great acidity.

Simi Merlot

Sonoma County

12/40

A Sonoma classic. Soft and balanced. A pleasure to sip.

Beaujolais Villages Rouge

France

Half Bottle 14

Soft and bright with hints of raspberry.

Beers

Budweiser
Coors Light
Sam Adams
Shipyard Seasonal
Allagash White

Apostrophe IPA
Mainely Pale Ale
Whoopie Pie Stout
SoMe Long Waltz
Blueberry Ale

White Wines

Pinot Gris

Cellardoor Winery

8/28

Aged sur lie in neutral oak, round depth heightened by spicy tangerine and zesty lemon aromas.

Stone Tower

Cellardoor Winery

9/32

Medium-bodied Bordeaux-inspired blend with an alluring balance of fresh citrus, stone fruit, and minerality.

Perfect Stranger

Cellardoor Winery

9/32

Aromas of juicy pear and crisp green apple in an off-dry Cayuga with a bright and refreshing finish.

Chardonnay

Cellardoor Winery

8/28

Rich and Smooth with Balanced Aromas and Flavors of Pineapple, Honey and Roasted Almonds through a Rich , Creamy Finish.

Coppola Chardonnay

California

8/28

Juicy flavors of pears, tropical fruit and citrus with spice and toasted oak.

Sonoma Cutrer Chardonnay

California

Bottle 20

Classic Sonoma style. Great fruit with a perfect balance of oak and vanilla.

Champagne and Sparkling Wines

Domaine Chandon Etoile

France

60

Crisp and bright. A real Star.

Roederer Estates

California

55

From the makers of France's famed Cristal!

Canella Prosecco Brut Superiore

Italy

27/split 9

Well made with a touch of citrus honey flavor.

Cristalino Brut

Spain

20

Spanish Cava at its best. Straw color, hints of green melon.

Signature Cocktails

King's Peach 12

Wiggly Bridge Vodka, Peach Puree, Ginger Syrup, Lemon Juice, Peach Bitters and a Splash of Ginger Beer, Garnished with a Lemon Twist

Fools Rush In 12

Wiggly Bridge Bourbon, Maine Maple Syrup, Vanilla, dash of Bitters with Fresh Rosemary and Orange Peel

Beachmere Bubbly 11

Canella Prosecco, St-Germain Elderflower Liqueur, splash of club soda

Salted Caramel Chocolate Martini 11

Bailey's Irish Cream, Van Gogh Dutch Chocolate Vodka, Kahlua, Salted Caramel Rim

Forager 12

Wiggly Bridge Gin, Maine Maple Syrup, Bitters, Garnished with Thyme

Blueberry Basil Lemonade 11

Absolute Citron, Stoli Blueberry Vodka, Lemonade with Fresh Blueberries and Basil

Gin'n'Ginger 12

Wiggly Bridge Gin, Orange and Lemon Juices, Ginger Syrup, Soda Water, with Mint and Orange Garnish

Crimson Sidecar 12

Wiggly Bridge White Whiskey, Fresh Lemon Juice, Blood Orange, Peach Bitters and Garnished with a Lemon Twist

Desserts

8

Carrot Cake

Sweet and Moist Spice Cake full of Shaved Carrots, Topped with a Savory Cream Cheese Icing

Flourless Chocolate Cake

Rich and Dense Chocolate Cake Topped with Chocolate Ganache or Raspberry Glaze and a Dollop of Whipped Cream
~gluten free option~

Blueberry Shortcake

Fresh Baked Short Cake Topped with Succulent Wild Maine Blueberries and Whipped Cream

Cheesecake

Creamy New York Style Cheesecake with a Buttery Graham Cracker Crust, Topped with a Fresh Berry Coulis

Vanilla Ice Cream

Served with Whipped Cream

4

Add a scoop of Vanilla Ice Cream to any Dessert
2.50



Daily Lunch & Dinner Specials

Enjoy Our Chef's Creations of the Day

Lunch Served 11:30 - 4:00 PM

Dinner Served 4:00 PM – Close

Menu Items Available to Go

Happy Hour

Sunday – Thursday

3:00 - 5:00 PM

Select Appetizers and Drinks

Prime Rib Fridays (Or Catch of the Day)

Enjoy a Delicious Three Course Dinner

5:00 - 9:00pm

Advance Reservations Highly Recommended

Dates to Be Announced

Lobster Bakes

Wednesdays on the Rotunda

5:00-8:00pm

(New York Strip Steak & BBQ'd Chicken also available)

Dates to Be Announced

Beachmere Burger Bar

Our Friday Lunch Summer Tradition!

Noon – 3:00pm

On the Rotunda overlooking the Ocean

Dates To Be Announced

Let Us Help You Host Your Meetings, Wedding, Rehearsal Dinner, Family Gatherings and Social Events!

Contact the Beachmere Inn to plan your next event.

207-646-2021

meetings@beachmereinn.com or
celebrations@beachmereinn.com